

Our Drinks

	Glass	Jug
Sangria	6.5	19.9
White Sangria	6.5	19.9
Tinto Verano (Glass) Red Wine & Lemonade	5.9	17.5

	1/2	Pint
Draught Estrella Galicia	3.9	6.5
		Bottle
Estrella Damm Small		4.5
Estrella Damm Large		6.9
Estrella Galicia		4.5
Non-alcoholic Beer		4
San Miguel Small		4.5
San Miguel Large		6.9
Corona		4.5
Desperados		4.5
Gluten Free Beer		4.5
Apple Cider		4.5

COCKTAILS

Mojito Bacardi or Havana Club	8.9
Cahipirinha Cachaça & Lime	8.9
Cahipiroska Vodka & Lime	8.9
Lolas Vodka, Passoã, Juices, Lime & Grenadine	8.9
Lolas Non Alcoholic Juices, Lime & Grenadine	5.5

BRANDIES

Fundador Brandy Sherry Cask 38% 35 ml	5.9
Carlos I Solera Gran Reserva Brandy de Jerez (40%) 35 ml	7.9

SPIRITS	Single	Double
House Spirit & Mixer	5.5	7.5
Premium Spirit & Mixer	7	9.5

SHOTS	3
Premium Shot	4

SOFT DRINKS

Coke	2.8
Diet Coke	2.8
Coke Zero	2.8
Lemonade	2.8
Fanta Orange/Lemon	2.8
Apple Juice	2.9
Mango Juice	2.9
Passion Fruit Juice	2.9
Orange Juice	2.9
Lime and Soda	2.5
Small Water (Still/Sparkling)	2.5
Large Water (Still/Sparkling)	4

COFFEE

Espresso	2.5
Black Coffee	2.5
White Coffee	2.8
Latte	2.9
Cappuccino	2.9
Real Hot Chocolate	2.4
Liqueur Coffees & Hot Chocolate	7.5

Your choice of coffee or real hot chocolate, enhanced with Amaretto, Baileys, Brandy, Whiskey, Tia Maria, or Liquor 43

TEA

Breakfast Tea	2.4
Berries Tea	2.4
Camomile Tea	2.4
Fresh Mint Tea	2.4

All hot drinks available with regular milk or soya.

Wine List

RED WINE

Marques de Verdellano D.O Utiel-Requena 18.9 (BobalTempranillo)

An intense cherry red with flashing hints of violet. Raspberry and blackberry notes. Medium bodied. **12.5%**

Small Glass	(125ml)	5.9
Medium Glass	(175ml)	6.9
Large Glass	(250ml)	7.9

Ondalon Madurado D.O Rioja (Tempranillo) 25.9

High aromatic intensity. Red fruits and forest fruits with a hint of sweet vanilla. Medium bodied. **13.5%**

Talento 'Ecologic' D.O Jumilla (Monastrell) 25.9

Clean aroma, intense potent fruit with fine toasted notes. Smooth in mouth with elegant entry, vivid and fruity, mature and delicious tannins. Full bodied. **14%**

Marques de Valparaiso Roble D.O Ribera del Duero (Tempranillo) 27.9

Bright, dark cherry red color. Fruity bouquet of red berry fruits with smoky hints from the oak. Medium bodied. **14%**

Faustino V D.O Rioja Reserva (Tempranillo & Mazuelo) 29.9

Silky and elegant. Well integrated aromas, sweet barrels and fruits hints. Pleasant entrance on the palate, elegant structure and balance as a whole. Full bodied. **13.5%**

Protos roble D.O Rivera del Duero (Tempranillo) 31.9

Frank and intense, with aromas of red and black fruit, accompanied by spicy and lightly toasted notes. Medium to full bodied. **14.5%**

Faustino I Gran Reserva D.O Rioja (Tempranillo) 42.9

Very complex aromas of ripe berries, sultanas, cedar and hints of chocolate. Round, ripe tannins that are layered and fresh. Full bodied. **13.5%**

CAVA

Cava Freixenet (Cordon Negro) 27.9

Sparkling white Cava.

Mini Cava Freixenet 8.9

WHITE WINE

Marques de verdellano D.o Utiel Requena 18.9 (Macabeo)

Notes of apple and white pears, with a tropical touch and a hint of honey at the end. **11.5%**

Small Glass	(125ml)	5.9
Medium Glass	(175ml)	6.9
Large Glass	(250ml)	7.9

Torres Viña Sol D.O Catalunya (Parellada) 23.9

Fresh, full of fruit, with fine citrus aromas. Silky, with subtle acidity and a delicate midpalate. **12%**

Arca de Noe D.o Rioja (Viura) 23.9

Fresh with fruit sensations, very warm and intense. Aroma of fruit (pineapple, apple, grapefruit) with hints of citrus and white flowers. **12.5%**

Monasterio de Pazuelos D.o Rueda (Sauvignon Blanc) 27.9

A pleasant white wine that harbors intense flavors and memories of tropical fruits with a citrus finish. **13.5%**

Homenaje Chardonnay 29.9

Tropical and citrus, accompanied by notes of white and stone fruits. Refreshing acidity, where many fruity sensations and a certain unctuousness appear. It ends with an elegant, slightly bitter finish that is very well integrated **13%**

Flor de Verano D.o Rias Baixas (Albariño) 27.9

A lighter style albarino with a racy yet delicately floral nose, a palate of ripe fruit, minerals and peaches with a zippy clean finish. **12%**

ROSE WINE

Marques de verdellano D.o Utiel Requena 18.9 (Bobal)

Sweet and traditional confectionery, all strawberry chewing gum, soft sweets and fresh cream. Fresh, fruity and balanced, smooth and with a long finish.

Small Glass	(125ml)	5.9
Medium Glass	(175ml)	6.9
Large Glass	(250ml)	7.9

Homenaje D.o Navarra (Garnacha) 23.9

Fruity aromatic profile predominating notes of redcurrants and sour strawberry. Sweet entry, with an elegant, unctuous step along its route and a fresh, very fruity finish.

Food Menu

ALLERGEN INFORMATION

 **Gluten**

 **Crustaceans**

 **Molluscs**

 **Fish**

 **Milk**

 **Mustard**

 **Sulfites**

 **Tree Nuts**

 **Eggs**

 **Vegan**

 **Vegetarian**







Gluten-free bread and flour are available to substitute for regular bread, Tostadas, Deep Fried Aubergine, Fish and calamares.

BREAD - PAN







(Gluten free bread is available for extra £1)

-  **Basket of Bread and Butter - Cesto de pan y mantequilla**   **3.4**
-  **Basket of Bread with Virgin Olive Oil & Balsamic Vinegar**  **3.9**
-  **Basket of bread with Alioli - Pan con Alioli**  **3.9**
Basket of bread served with a pot of homemade Spanish garlic mayonnaise.
-  **Barcelona Bread - Pan Barcelona** (5 pieces)  **4.5**
Lightly toasted bread topped with fresh tomato, garlic & olive oil.
-  **Mixed olives - Aceitunas** **4.4**
Lolas' famous mixed olives with peppers, lemon, garlic and herbs.
-  **Extra Basket of Bread**  **1.9**
-  **Extra Pot of Sauce** **1.5**
Bravas, Alioli, Mojo, Feira or Pisto. All of our sauces are available to buy by the pot.








ON THE TOAST - TOSTADAS

- Matador**   **7.2**
Homemade tomato jam, sliced chorizo, spinach topped with cheese and baked in the oven garnished with balsamic glaze.
-  **Goat's Cheese on Toasted Bread - Tostada de queso de cabra**   **8.9**
Goat's cheese on toasted bread with homemade tomato jam and crispy onions.
- Serranito**  **8.9**
Grilled chicken, cured ham, fried padron pepper and sliced tomato, topped with Alioli on a piece of thin bread.

DEEP FRIED CUBED POTATOES - PATATAS FRITAS EN FORMA DE CUBOS

-  **Patatas Bravas** 6.8
Topped with our homemade spiced tomato sauce.
-  **Patatas Mojo Style** 6.8
Topped with our homemade Canary Island sauce flavoured with cumin & peppers.
-  **Patatas Pisto** 6.8
Topped with homemade slow-cooked rich tomato & vegetable sauce.
-  **Patatas Feira** 6.8
Topped with typical marinade from Galicia with paprika, olive oil and garlic.
-  **Patatas Allioli** 6.8
Topped with our special Spanish homemade garlic mayonnaise.
-  **Slow Cooked Potatoes** 6.8
Cooked with thyme, rosemary, a hint of chilli and olive oil and topped up with fried bacon.

SALADS - ENSALADA

-  **Goat's Cheese**    9.9
Fresh mixed leaves with goat's cheese, walnuts, olives, tomato & fried bacon, served with our special balsamic dressing and olive oil.
- Feta & Salmon**  9.9
Fresh mixed salad leaves with feta cheese & smoked salmon & capers, olives and lemon with our special balsamic dressing and olive oil.
-  **Pepper Salad**  9.9
Marinated roasted peppers, olives with capers & onions in balsamic dressing with boiled egg.

CROQUETTES - CROQUETAS

Served in portions of 4. Please ask your server if you wish to add up to 2 extra croquettes.

- Ham - Croquetas de Jamón**    9.4
Homemade croquettes filled with cured ham and béchamel.
- Chicken - Croquetas de Pollo**    9.1
Homemade croquettes filled with chicken, bacon, onion and béchamel.
-  **Spinach & Blue Cheese - Croquetas de espinacas y queso azul**    8.4
Homemade croquettes filled with spinach, blue cheese from Asturias and béchamel.
-  **Mushroom - Croquetas de champinones**  8.4
Homemade croquettes filled with mushroom, onions, herbs and vegan béchamel.

FISH - PESCADO

Galician Style Octopus - Pulpo a la Gallega 19.9

Boiled octopus served with sliced boiled potatoes, topped with extra virgin olive oil, sweet & hot Spanish paprika (Pimentón de La Vera) and sea salt.

Anchovies in Vinegar - Boquerones en vinagre 7.9

Anchovies marinated in olive oil, garlic and vinegar.

Fried Squid - Calamares Fritos 10.9

Fried Squid rings served with Alioli sauce, lemon and salad garnish.

Pil-pil Prawns - Gambas al Pil-Pil 11.9

Pan fried peeled prawns in our special sauce with olive oil, white wine, garlic & chilli.

Garlic King Prawns - Langostinos al ajillo (5 pieces) 11.9

Whole king prawns pan fried with olive oil, white wine and garlic, served with salad garnish and lemon.

Mussels - Mejillones 11.9

Mussels cooked with white wine, onions and finished with cream.

Fish party - Fiesta del pescado 23.9

Lightly dusted selection of deep fried white fish, whitebait, calamares and pil-pil prawns. Served with lemon, Alloli and deep fried fresh cubed potatoes with Feira sauce.

Sardines - Sardinas 9.4

Pan fried filleted sardines in olive oil and garlic and white wine served with salad garnish.

Battered King Prawns - Gambas rebozadas (6 pieces) 9.9

Peeled prawns, battered with our special recipe, dusted with paprika, served on Alioli with a side salad garnish and lemon.

MEAT - CARNE

Inferno Sausage - Chorizo al infierno 8.9

Sliced Iberian chorizo pan fried in red Rioja wine and our homemade balsamic reduction.

Meatballs Pisto - Albondigas con pisto (4 pieces) 8.9

Homemade beef meatballs, cooked in our slow cooked rich tomato & vegetable sauce.

Meatballs a la Tina - Albondigas a la Tina (4 pieces) 8.9

Homemade beef meatballs, cooked in a white wine, mustard sauce and garlic. Finished with cream, peas and toasted almonds.

Pincho Moruno (2 skewers) 9.2

Pan-grilled diced chicken with vegetables on wooden skewers, dusted with paprika and served with balsamic dressing and crispy onions.

Chicken wings - Alitas de pollo 7.9

Deep fried chicken wings in cooked olive oil, garlic, honey and sweet chilli glaze sauce.

Spanish sausage on black pudding with eggs - Huevos con chorizo o morcilla 12.9

A plate of fried traditional Spanish black pudding or chorizo al infierno with two fried eggs and deep fried fresh cubed potatoes with feira dressing, and Padron peppers.

Iberico cured ham - Jamón Ibérico de Cebo 16.9

This cured ham is made with the meat of bred black Iberian pigs that have been roaming freely across oak pastures (Dehesa) and feeding on an acorn-based (bellota) diet. Served with 4 slices of Barcelona bread.

Selection of cured Ibérico meat platter - Tabla de embutidos Ibéricos 19.9

Slices of Iberico Salchichón, Jamon, Chorizo, Lomo and Manchego cheese served on a platter with 4 slices of Barcelona bread.

Ox cheeks - Carrillada estofada de buey 14.9

Slow cooked ox cheeks on a bed of garlic mash potato, covered in a red wine gravy. Served with fried Padron peppers.













Pork Loin 12.9

Sliced tender pork loin served on sauté potatoes with a rich pork gravy sauce and Padron peppers.

VARIOUS - VARIOS

- V Spanish Omelette - Tortilla**  **6.9**
Traditional homemade Spanish omelette made with potatoes, eggs and onions. Served with Lolas' own homemade tomato jam.
- V Baked Aubergine - Berenjena gratinada**  **8.5**
Layered aubergine with our slow cooked pisto sauce, topped with cheese and baked in the oven.
- V Deep Fried Aubergine with Honey - Berenjena a la miel**  **7.9**
Sliced aubergine, dusted in flour, deep fried and dressed with balsamic glaze, honey and sea salt.
- V Garlic Mushrooms - Champinones al ajillo**   **7.9**
Button mushrooms pan fried in white wine, garlic and parsley finished with cream.
- V Sauteed Green Asparagus**  **8.5**
Pan-fried fresh green asparagus with garlic, white wine, thyme and lemon sauce.
- V Padron Peppers - Pimientos de Padron** **7.5**
Famous baby green peppers originally from Padron (Galicia) cooked in olive oil and sprinkled with sea salt.
- V Manchego Cheese - Manchego Queso**    **10.9**
Famous Spanish cheese served with quince jelly, walnuts, honey and crackers.

DESSERTS - POSTRES

- Chocolate Fondue**   **7.5**
Homemade Spanish churros with a selection of fruits and marshmallows served with Spanish style chocolate sauce (minimum 2 people). pp
- V Manchego Cheese - Queso Manchego**    **10.9**
Famous Spanish cheese served with quince jelly, walnuts, honey and crackers.
- V Homemade Crema Catalana**   **6.9**
Spanish style set crème brûlée flavoured with orange and vanilla topped with blowtorched sugar and a fresh strawberry.
- V Tarta de Queso de La Viña**    **6.9**
Famous homemade "La Viña de San Sebastian" cheesecake served with Biscoff topping and strawberries.
- V Tarta de Santiago**  **6.9**
Homemade warm almond cake served with regular or vegan vanilla ice cream.
- V Churros with Chocolate**  **7.9**
Churros (4 units) with Spanish hot thick chocolate sauce.

Vegan Menu

-  **Basket of Bread with Virgin Olive Oil & Balsamic Vinegar**  **3.9**
-  **Basket of Bread with Alioli - Pan con Alioli**  **3.9**
Basket of bread served with a pot of homemade Spanish garlic mayonnaise.
-  **Barcelona Bread - Pan Barcelona** (5 pieces)  **4.5**
Lightly toasted bread topped with fresh tomato, garlic & olive oil.
-  **Mixed Olives - Aceitunas** **4.4**
Lolas' famous mixed olives with peppers, lemon, garlic and herbs.
-  **Mushroom Croquettes - Croquetas de Champinones**  **8.4**
Homemade croquettes filled with mushroom, onions, herbs and vegan béchamel.
-  **Deep Fried Cubed Potatoes - Patatas fritas cortadas en forma de cubos** **6.8**
With your choice of sauce: Bravas, Mojo, Pisto, Feira, Alioli. Please see the fried potatoes section of the main menu for the sauce descriptions.
-  **Slow Cooked Potatoes** **6.8**
Cooked with thyme, rosemary, a hint of chilli and olive oil.
-  **Meatless Balls Pisto - Albondigas de vegetales y legumbres** **6.8**
Homemade meatless balls made with chickpeas, white beans, vegetables and herbs covered in our slow-cooked Pisto sauce.
-  **Vegan Spanish Omelette - Tortilla vegana** **7.4**
A whole mini round tortilla made with potato, onion, asparagus, mushroom and chickpea flour served with our homemade tomato jam.
-  **Sauteed Green Asparagus**  **8.5**
Pan-fried fresh green asparagus with garlic, white wine, thyme and lemon sauce.
-  **Sauteed Green Asparagus with Mushrooms**  **9.2**
Pan-fried fresh green asparagus and button mushrooms with garlic, white wine, thyme and lemon sauce.
-  **Garlic Mushrooms - Champinones al ajillo**  **7.4**
Pan-fried button mushrooms in white wine, garlic and parsley.
-  **Whole Battered Mushrooms**  **7.9**
Whole mushrooms in tempura batter, paprika dust on Alioli with side salad garnish.
-  **Roasted Vegetable Skewer - Brocheta de Verduras**  **8.5**
Griddled skewers of tomato, mixed peppers, onion, aubergine, mushroom & Padron peppers cooked in garlic & paprika and topped with balsamic dressing & crispy onions.