

Las Tapas de Lola

Lola en casa (Lola at home)

Our Click & Collect Tapas Menus

(For two sharing, see à la carte for allergens or if you'd like to add a dish or two)

Menú del día 1 - €50 (€25 p/p)

Chorizo frito y morcilla Spanish chorizo & black pudding

Albóndigas Meatballs (beef & pork) in our rich house tomato sauce

Puntillitas Fried baby squid

Gambas al ajillo Prawns with garlic, chilli & olive

Tortilla de patatas Spanish omelette served with allioli

Patatas bravas y allioli Potatoes with brava & allioli sauces

Tarta de queso A slice of Anna's delish cheesecake

Crema catalana Crema catalana

Menú del día 2 - €55 (€27.50 p/p)

Croquetas de jamón Spanish ham croquettes

Chorizo frito y morcilla Spanish chorizo & black pudding

Albóndigas Meatballs (beef & pork) in our rich house tomato sauce

Gambas al ajillo Prawns with garlic, chilli & olive

Calamares a la andaluza Fried squid rings with allioli

Tumbet Layered potatoes, aubergine, courgette, red/green peppers, with our rich tomato sauce

Patatas bravas y allioli Potatoes with brava & allioli sauces

Tarta de queso A slice of Anna's delish cheesecake

Crema catalana Crema catalana

Menú del día 3 - €75 (€37.50 p/p)

Queso manchego con miel Manchego cheese with honey

Patatas a lo pobre Layered potatoes, black pudding, green/red peppers

Carrillada de cerdo Marinated pig cheeks with our house sauces

Chorizo frito y morcilla Spanish chorizo & black pudding

Gambas al ajillo Prawns with garlic, chilli & olive oil

Pulpo a la gallega Galician style octopus with potatoes, paprika & olive oil

Patatas bravas y allioli Potatoes with brava & allioli sauces

Berenjenas fritas cordobesas Fried aubergine served with miel de caña

Tarta de queso A slice of Anna's delish cheesecake

Crema catalana Crema catalana

Allergens: 1 Cereals containing gluten (wheat; incl alcohol), 2 Crustaceans, 3 Eggs, 4 Fish, 5 Peanuts, 6 Soyabeans (veg oil), 7 Milk dairy, 8 Nuts (pine nuts almonds), 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur dioxide & sulphites, 13 Lupin, 14 Molluscs

Pica-Pica (a nibble while you decide to order)

Olivas

Olives from Antequera, Malaga

Almendras 5,8

Salted marcona almonds

Anchoas de Santoña "00", Mar Cantábrico 4

"00" reserva anchovies (x 8) from the infamous Santoña, hand-filleted, salted, cured & preserved in olive oil

Gildas de boquerones de Santoña, Mar Cantábrico 4,12

White anchovies & olives preserved in olive oil & vinegar

Chicharrones 1,2,3,4,5,6,7,8,9,10,11,12,14

Pork belly, slow-cooked & flash-fried

Jamón - paleta 100% ibérica de bellota 1

Acorn-fed ibérico ham, hand-sliced

Queso manchego con miel 3,7

Manchego cheese with honey

Pa amb tomàquet 1,3,5,6,7,8,10,11,13

Catalan bread with grated tomato & extra virgin olive oil

Ración de pan 1,3,5,6,7,8,10,11,13

Portion of bread

Tablas (Sharing Platters)

Tabla de quesos 1,3,5,6,7,8,10,11

Mahón, manchego, montenbro, valdeón, olivas, tostas, honey & tomato marmalade

Embutidos ibéricos de bellota 100% 1,5,6,7,8

Acorn-fed ibérico cured meats - chorizo, salchichón, lomo, morcilla & salted marcona almonds

Ensaladas (Salads served cold)

Ensaladilla rusa 3,4,5,6,7,8,10

Tuna, potatoes, carrots, peas, mayonnaise & egg shavings

Pescado (Fish/Seafood)

Buñuelos de bacalao 1,2,3,4,5,6,7,8,10,11,12,14

Cod fritters

Puntillitas 1,2,3,4,5,6,7,8,10,11,12,14

Fried baby squid

Calamares a la andaluza 1,2,3,4,5,6,7,8,10,11,12,14

Fried squid rings with allioli

Pulpo a la gallega 1,4,5,8,10,11,14

Galician style octopus with potatoes, paprika & olive oil

Gambas al ajillo 1,2,4,5,8,10,11,12

Prawns with garlic, chilli & olive oil

Carne (Meat)

Croquetas de jamón 1,2,3,4,5,6,7,8,9,10,11,12, 14

Our homemade Spanish ham croquettes

Chorizo frito y morcilla 7,12 E120 E330 E331

Spanish chorizo & black pudding

Patatas a lo pobre 5,7,8,10,11

Layered potatoes, black pudding, green/red peppers

Pollo al ajillo

Dark, succulent, garlic-fried chicken thighs

Albóndigas 3,4,8,9,10,11,12,E220 E224

Meatballs (beef & pork) in our rich house tomato sauce

Carrillada de cerdo 1,5,8,9,10,11,12 E220

Marinated pig cheeks with our house sauces

Bomba de la Barceloneta 1,2,3,4,5,6,7,8,9,10,11,12,14

Traditional Barcelona bomba of spicy beef & mashed potato served with our brava & allioli sauces

Sin Carne/Pescado (V)

Patatas bravas y allioli 1,2,3,4,5,6,7,8,9,10,11,12 S02,14

Potatoes with brava & allioli sauces

Berenjenas fritas cordobesas 1,2,3,4,5,6,7,8,9,10,11,12,14

Fried aubergine served with miel de caña

Tumbet 2,3,4,5,6,7,8,9,10,11,12,14

Layered potatoes, aubergine, courgette, red/green peppers, with our rich tomato sauce

Espinacas con garbanzos 1,5,8,10,11

Spinach & chickpeas with Moorish flavours

Tortilla de patatas 1,2,3,4,5,6,7,8,10,11,12,14

Spanish omelette served with allioli

Queso cordobés 7

Grilled goat's cheese with our house tomato marmalade

Desserts (all made in-house)

Crema catalana 3,7

Crema catalana

Tarta de queso 1,3,7,8,11

A slice of Anna's delish cheesecake

Things you might like to know...

Our beef is 100% Irish, but our Spanish meat products come from Spain! If you have an allergy, please let us know. EU & Irish law states we must advise that while we make every effort to avoid certain allergens, some dishes may contain traces of cereals, gluten, nuts, fish or chicken bones.