

Lolo by JOSÉ PIZARRO

PICA-PICA

- Sourdough with JP's extra virgin olive oil 5.5
- Classic devilled eggs with salt cured Cantabrian anchovy 11
- Pan con tomato verde, Manchego cheese 10 (v)
- 5J Paleta Ibérica 17*
- 5J Lomo Ibérico 13*
- 5J Chorizo Ibérico 13*

STARTERS

- Clams with verdina beans, salsa verde and parsley 15
- Courgette carpaccio, pine nuts, slow roasted tomatoes 12 (ve)
- Wild mushroom, fino sauce, egg yolk 14.5 (v)
- Cuttlefish meatballs, squid ink sauce, mojo verde 15
- Prawn carpaccio, pimentón, orange, marcona almonds 22
- Octopus, potatoes, caper berries 18.5

MAINS

- Baked butternut squash, blue cheese, pumpkin seeds 15 (v)
- Roasted cauliflower, mojo rojo, coriander 17 (ve)
- Blue fin tuna, Andalusian onion stew 32
- Homemade ox cheek canelón, bechamel 26
- Lamb ragu, mash potato, Manchego cheese 21
- Presa Ibérica, confit piquillo pepper 19 per 100g

SIDES

- Mash potato, EVOO 6 (ve)
- Roasted carrots, honey, hazelnuts 6 (v)
- Steamed kale, pimentón 6 (ve)