

Lolo

Olives or Marcona almonds | 5

5J Charcuterie selection per 100g

Morcon | 13

Paleta Ibérica | 17

Lomo Ibérico | 13

Classic devilled eggs with salt cured Cantabrian anchovy | 10.5

Tuna empanada, parsley salad | 10

“Catalina” Cantabrian anchovies | 38

Sourdough with JP's extra virgin olive oil or butter | 5.5

Courgette carpaccio, pine nuts, roasted tomatoes | 12 (ve)

Burrata, peas, preserved lemon, pesto | 16 (v)

Beef tartare on toast, confit egg and Manchego | 18

Prawn carpaccio, orange, almonds and Urfa chilli | 16

Asparagus, hollandaise sauce, herb crumbs, Parmesan | 16 (v)

Cuttlefish, rice, squid ink sauce | 19

Confit 5J Ibérico pork ribs | 15

Lamb stew, olive oil mash | 19

Presa Ibérica in escabeche and piquillo peppers | 19 per 100g

Baby potatoes, rosemary | 5.5 (v)

Pisto, vegetables stew | 6 (ve)

Baby gem, pea, radish, spring onion, crème fraîche | 6 (v)

Please inform your waiter if you have any allergies or special dietary requirements

A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate