

# Lolo

Olives or Marcona almonds 5

Charcuterie selection per 60g

*Coppa* 12

*5J Paleta Ibérica* 17

*5J Lomo Ibérico* 13

Classic devilled eggs with salt cured Cantabrian anchovy 11

Tuna empanada, parsley salad 10

“Catalina” Cantabrian anchovies 38

Sourdough with JP’s extra virgin olive oil or butter 5.5

Tuna crudo, mango, pomegranate, JP olive oil 18

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

Burrata, trombetta, peach, mint, sunflower seeds 16 (v)

5J Jamon Ibérico, melon, heirloom tomato, salmorejo 14

Beef tartare on toast, confit egg and Manchego 18

Crab and pea risotto 19

Beef shin ragu, polenta, basil 18

Confit 5J Iberico Pork Ribs 15

Presa Ibérica in escabeche and confit pepper 19 per 100g

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

Baby potatoes, rosemary 5.5 (v)

Pisto, vegetables stew 6 (ve)

Baby gem salad, fresh peas, spring onion, creme fraiche 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