

Lolo

by JOSÉ PIZARRO

FOR THE TABLE

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| Marcona almonds (ve) | 6 |
| Sourdough with JP's extra virgin olive oil (ve) | 5.5 |
| Vegetarian gilda: Gordal olives, pickles skewer (ve) | each 2.5 |
| Pan con tomate (ve) | 7.5 |
| Boquerones in vinegar | 10 |
| Devilled eggs with salt cured anchovy | 11 |
| Manchego cheese with quince (v) | 12 |
| 5J Ibérico shoulder | 17 |

A LITTLE MORE

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| Crispy artichoke flower with Idiazábal cheese (v) | 11 |
| Courgette carpaccio, pine nuts, slow roasted tomatoes (ve) | 10 |
| English green asparagus, almogrote sauce, Manchego cheese (v) | 16 |
| Octopus carpaccio, salpicón dressing, coriander | 14 |
| Russian salad, potato, eggs, tuna, homemade mayonnaise | 12 |
| Cuttlefish meatballs, squid ink sauce, mojo verde | 15 |

THE BIGGER PLATES

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| Spring vegetable stew (ve) | 16 |
| Slow cooked leeks, cauliflower cream, almonds (v) | 15 |
| Aubergine and blue cheese canelón | 14 |
| Hake in salsa verde | 24 |
| Lamb ragù, mashed potatoes, Manchego cheese | 21 |
| Grilled Ibérico pork presa (per 100g) | 15 |

ON THE SIDE

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| Mashed potato with extra virgin olive oil (ve) | 6 |
| Roasted carrots, honey, hazelnuts (v) | 6 |
| Steamed kale, garlic, pimentón (ve) | 6 |
| Confit piquillo peppers (ve) | 6.5 |

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.