



Thank you for your patience for this soft-opening week.
We would love to hear your thoughts or feedback on
how we can improve the Lolo experience!

KITCHEN OPENING HOURS
SUN - THUR 8 AM - 10 PM | FRI - SAT 8 AM - 10:30 PM

ALL DAY GATHERING

8 AM ONWARDS

EGGS

Tortilla vaga, the lazy omelette

Scottish girolles, hazelnuts and thyme | 10 (v)

Cured salmon, dill, crème fraîche,
lilliput capers and lemon | 10

Crisps, caramelised onion & 100% paleta Ibérica 5J | 11

Baked eggs

Pisto & thyme croutons | (v) 10

Button mushrooms, girolles & chorizo | 10

Deviled eggs, dressed eggs

Classic or classic with Catalina salted anchovy | 3 - 10

Salted cod and saffron sauce | 7.5

Smoked eel | 5

Sobrasada | 4.5

HOT DRINKS

Espresso | 3

Flat white, latte, cappuccino, cortado | 3.5

English breakfast, chamomile, earl grey | 3.25

Fresh mint | 2.75

BAKERY

Pastries*

Croissant | 3.5 Almond Croissant | 4.5 Kouign Amann | 4.5

Savouries

Sourdough with JP's EVOO or butter | 5 (ve)

Garden sandwich - roasted root vegetables | 8 (ve)
with romesco sauce and tarragon oil

Egg & bacon sandwich with pineapple ketchup | 10

Tuna Empanada | 8.5

BOARDS

British cheese board with tomato compote & picos | 17
Ragstone (goat), Caerphilly (cow), Spenwood (sheep)
Selected by Muswell Hill Cheesemongers

Meat board & picos | 21
100% 5J Paleta Ibérica acorn fed, Tempus black pepper
salami & spiced coppa

SWEETS

Chocolate mousse | 9
with cherries marinated in vermouth

Natillas | 6.5
Spanish custard with biscuit

Fruit salad | 7
with mint, black pepper and JP's EVOO

LUNCH & DINNER

12 PM ONWARDS

PICA-PICA

Sevillan olives mix | 4.5

Gilda ^(2v) | 12
Basque pintxo with Catalina anchovy & pickles

Gilda ^(2v) (ve) | 6
Basque pintxo with gordal olives & pickles

Tinned mussels in escabeche with crisps and chive | 10

"Rockfish" sardines on toast with tomato | 7

100% Iberian pork ribs 5J | 10

Chicken liver parfait with PX vinegar | 10
with sweet potato buns, red onion & parsley salad

CRUDOS

Courgette carpaccio | 10 (ve)
with Castillian pine nuts and semi-dried cherry tomatoes

Gadira Tuna loin tartare with peach | 20

Mediterranean red prawn carpaccio | 16
with orange and chilli

5J Ibérico pork tenderloin, hazelnuts and apple | 17

CONSERVE TINS

All served with toasted bread

"Catalina" Cantabrian Reserva anchovies 10p | 35

"Los Peperetes" Cockles al natural 40-50p | 36

"Los Peperetes" Clams al natural 30p | 41.5

"Los Peperetes" Razor Clams al natural 6-8p | 20.5

"Los Peperetes" Sardinillas in EVOO 30p | 16

"Los Peperetes" Chipirones in its own ink | 11

SMALL PLATES

Arrocina beans salad with smoked aubergine | 8.5 (ve)

Home-made fresh cheese | 12 (v)
with tomatoes & preserved lemon

"Rockfish" cuttlefish, black ink sauce conserve & rice | 16.5

Roasted red peppers with confit Gadira tuna | 14

Octopus, black-eyed beans and roast tomato | 18

BIG PLATES

Rubia Gallega Sirloin | 50
rocket salad & Spenwood sheep cheese

Pork stew with JP's EVOO mash | 12

A discretionary service charge of 13.5% will be added to your bill. VAT at standard rate. Please inform your waiter if you have any allergies or special dietary requirements.

*Pastries are available from 8 AM to 12 PM