

# Lolo

by JOSÉ PIZARRO

## FOR THE TABLE

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

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

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
5J Ibérico pork ribs with pickle piparras peppers	22

## ON THE SIDE

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.*