

Lolo

Olives or Marcona almonds | 5

Charcuterie board with bread sticks | 22

Gildas | pintxo with Gordal olives and pickles | 8 (ve)

Classic devilled eggs with salt cured Cantabrian anchovy | 10.5

“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)

Prawn carpaccio, orange, almonds and Urfa chilli | 16

Beef tartare, confit egg yolk | 18

Roasted pumpkin, spiced puree, coconut labneh, dukkha, zhoug | 18 (ve)

Cuttlefish, rice, squid ink sauce | 19

Confit 5J Ibérico pork ribs | 15

Lamb stew, olive oil mash | 19

Presa Ibéricain escabeche and piquillo peppers | 19 per 100g

Baby potatoes, rosemary | 5.5 (v)

Pisto, vegetables stew | 6 (ve)

Round lettuce, pickled shallot, honey dressing | 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