

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
Cuttlefish meatballs, squid ink sauce, mojo verde	15
Russian salad, potato, eggs, tuna, homemade mayonnaise	12
Octopus, potatoes, caper berries	18.5

THE BIGGER PLATES

Slow cooked leeks, cauliflower cream, almonds (v)	15
Roast cauliflower with mojo rojo (ve)	17
Bluefin tuna with slow cooked onions	32
Slow cooked ox canelón	26
Lamb ragù, mashed potatoes, Manchego cheese	21
Grilled Ibérico pork presa (per 100g)	15

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