

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
Prawn carpaccio, pimentón, orange, Marcona almonds	22
Octopus, potatoes, caper berries	18.5
5J Ibérico pork ribs with pickle piparras peppers	13

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

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.