

BREAD / PAN

Multigrain Sourdough

Tomato Bread

SMALLER, BY PIECE / POR PIEZA

Air baguette with cured smoked swordfish

Air baguette with beef *cecina*

Air baguette with brown anchovy and lemon butter

Foie Grass – Negroni *Lollipop*

Beef tartare, "*Bar Leone World best Olives*", Anchovy, Brioche

100% acorn fed Ibérico ham croquette

Squid croquette, Ink, lemon *all i oli*

Salted codfish *Donut*

Madrid *Sando* with fried baby squid

CURED / CURADOS

Cured White and brown anchovies *Matrimonio* with olive and piparra

30gr Cured smoked swordfish loin

30gr Ibérico paleta ham, acorn fed, from *la Prudencia*

30gr Ibérico chorizo, acorn fed, from *la Prudencia*

30gr Ibérico galantina acorn fed, made with presa, secreto and tenderloin from *la Prudencia*

30gr Cured beef Cecina from *Discarlux*

Coldcuts assortment

Tetilla Cheese

Semi cured Truffle Manchego

All prices are subject to 10% service charge.

Due to the complexity of some preparations, not all the ingredients are mentioned in the description, please advise our team if you have any food allergies

SPANISH CLASSICS / CLÁSICOS

Grilled *Padrón* peppers with a touch of olive oil

Rusa potato salad, carrot, mayo, olives white anchovies

Traditional *ajillo* garlic prawns

Galician Octopus served over grilled potatoes

Chilled Gazpacho soup, watermelon salad.

Spanish potato *tortilla* served rear

LOLA MARÍA "PLATILLOS"

Burrata with poached grapes

Butter lettuce Green salad with dried tomatoes, sunflower seeds and tomato jam

Spanish red king prawn *carpaccio*

Spanish sustainable bluefin tuna tartare

Aji-llo miso Spanish sea bass, garlic foam, vinegar reduction

Ibéricos & truffle *bikini*

Pig trotters carpaccio, pine nuts, paprika vinaigrette

Slow cooked *cage free* egg, txistorra, potato foam, potato chips

Spanish pork belly over carrot & ginger puree

Lamb *pincho moruno* served over smoked eggplant cream

Charred Beef Rib with candied *piquillo* peppers

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RICE AND FIDEUÀ /ARROCES Y FIDEUÀ

Vegetable rice

Black seafood rice *del senyoret*

Pig trotters & pork sausages rice

Spanish creamy prawn rice

Seafood Fisherman's Fideuà

DESSERTS / POSTRES

The whole Orange: Caramelized cinnamon foam, fresh orange, vanilla ice cream, orange jam

Fresh strawberries, strawberry sorbet, whipped mascarpone, lime

Lemon sorbet with Cava

Lola María chocolate truffles with a touch of Ratafia

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