

BREAD

Multigrain Sourdough	68
Tomato Bread	38

SERVED BY PIECE

Air baguette with beef cecina	25
Air baguette with brown anchovy and lemon butter	25
Seared foie gras, quince paste and sherry vinegar jam over brioche	88
Beef tartare with <i>Bar Leone World best Olives</i> , anchovy and butter brioche	68
100% acorn fed Ibérico ham croquette	33
Squid croquette, Ink, lemon <i>all i oli</i> , lemon zest	28
Porcini mushroom croquette, <i>all i oli</i>	30
Salted codfish <i>donut</i>	45

CURED

Cured White and brown anchovies <i>Matrimonio</i> with olive	48
30gr Ibérico paleta ham, acorn fed, from <i>la Prudencia</i>	138
30gr Ibérico chorizo, acorn fed, from <i>la Prudencia</i>	72
30gr Ibérico galantina acorn fed, made with presa, secreto and tenderloin from <i>la Prudencia</i>	70
30gr Cured beef Cecina from <i>Discarlux</i>	128
Coldcuts assortment (Selection of 3)	228
Tetilla Cheese with quince	68
Semi cured Truffle Manchego with quince	85

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

Grilled padrón peppers with a touch of olive oil	78
<i>Rusa</i> potato salad, white anchovies, baguette chips	125
Traditional <i>ajillo</i> garlic shrimps	160
Galician Octopus served over grilled potatoes	175
Chilled Gazpacho soup, watermelon salad.	88
Potato tortilla served rare	75
Potato tortilla served rare, with Chorizo	118
Potato tortilla served rare, with Ibérico Ham " <i>Paleta</i> "	128

LOLA MARÍA "PLATILLOS"

Burrata with poached grapes serve with baguette chips	168
Butter lettuce salad with goat cheese, dried tomatoes, sunflower seeds and tomato jam	75
Spanish red king prawn carpaccio, pine nuts	168
Grilled yellowtail collar, Canary Islands mojo, lime	125
Ibericos & truffle <i>bikini sandwich</i>	89
Pig trotters carpaccio, almonds, paprika vinaigrette	85
Slow cooked <i>KIN</i> egg, chistorra, agria potato chips & potato foam	88
Spanish pork belly, carrot cream, <i>vermut</i> sauce, mustard	195
Lamb <i>pincho moruno</i> served with smoked eggplant and <i>all-i-oli</i>	235
BBQ Beef Rib with candied piquillo peppers, piparra	275

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

RICES & FIDEUÀ

Vegetable rice	205
Black seafood rice <i>del senyoret</i>	245
<i>Spanish red prawn rice</i>	350
Spanish Ibérico pork sausage & belly rice	245
Duck rice with foie gras	315
Seafood Fisherman's Fideuà	185

POSTRES

The whole Orange: Caramelized cinnamon foam, fresh orange, vanilla ice cream, orange jam	85
Fresh strawberries, strawberry sorbet, whipped mascarpone, lime	75
Lemon sorbet with Cava	55
Lola María chocolate truffles with a touch of <i>Soberano Brandy</i>	20 / pc

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