



ARTURO
SÁNCHEZ

lalola
de Javi Abascal



@lalola_sevilla
@javiabascalchef



MICHELIN BIB GOURMAND

Tasting Menu – 100% Iberian

Appetizers

Broth · croquette · cured sausage

Asparagus · Iberian mojama · mushrooms

Starters

Cuttlefish · yellow sauce · pork belly

Legumes · garden vegetables · Iberian pork

Main

The Iberian Sea

Iberian pork · cauliflower · teriyaki

Desserts

Rice pudding · chai · pork cracklings

Peach · ice cream · sponge cake

Petit fours

68€ per person. Beverages not included.

It will only be served to a complete table.

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A la carte

Starters

<i>Russian-style potato salad · king prawn · egg</i>	13,50€
<i>Savory fritter · Iberian pork jowl · garlic (extra caviar 10gr. + 13€)</i>	13,00€
<i>Pickled vegetables · anchovy · Iberian pork</i>	6,00€
<i>Asparagus · Iberian mojama (cured tuna loin) · mushrooms</i>	14,00€

Gastronomic Heritage

<i>Offal · prawn · caviar</i>	18,50€
<i>Iberian terrine · crispy textures · cauliflower</i>	18,00€
<i>Cuttlefish · yellow sauce · pork belly</i>	17,00€
<i>Legumes · Iberian pork · garden vegetables</i>	18,50€
<i>The Iberian Sea</i>	25,00€

Origin & Nobility

<i>Pork tenderloin · foie gras</i>	26,00€
<i>Iberian pluma cut · peppers</i>	25,00€
<i>Iberian presa cut · mushrooms</i>	27,00€
<i>Lamb lasagna</i>	24,00€
<i>Beef · Café de Paris butter</i>	27,00€

Desserts

<i>Chocolate mille-feuille · vanilla</i>	8,00€
<i>Rice pudding · chai · pork cracklings</i>	8,00€
<i>Peach · ice cream · sponge cake</i>	8,00€

*The bread service will be charged for 2,50€ per person.
For any allergy or intolerance, please contact our staff.
Taxes are included in the prices.*