



lalola
de Javi Abascal

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Tasting Menu – 100% Iberian

Cold Appetizers

- Ajo Blanco with Iberian Guanciale*
- Selection of Iberian Cured Meats*
- Iberian Terrine with Café de Paris Butter*

Hot Appetizers

- Croquette*
- Cod Fritter with Iberian Jowl*
- Honey-Glazed Chistorra with Egg Yolk*

Main Courses

- Asparagus with Iberian Mojama*
- The Iberian Sea*
- Iberian Pork Cheek with Spanish langoustines*
- Iberian Pork Presa*

Desserts

- Rice Pudding*
- Petit Fours*

68€ per person. Beverages not included.
It will only be served to a complete table.

A la carte

- Scallops with Marinated Seasonal Vegetables in Pickling Liquor* 15,00€
- Asparagus Salad with Iberian Mojama* 14,50€

- Croquette* 3,00€/each
- Cod Fritter with Iberian Jowl* 13,00€ (caviar supplement 13gr +13,00€)

- Iberian Offal Selection* 18,50€
- Lamb* 25,00€
- Catch of the Day* Market Price
- Iberian Pork Pluma* 26,00€

- Caramelized Banana Mille-Feuille with Ice Cream* 9,00€

*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.*