



lalola
de Javi Abascal

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Tasting Menu – 100% Iberian

Iberian consommé and acorn-fed Iberian cured meats

Wild asparagus, Iberian mojama, asparagus-tip emulsion and crème fraîche

Roasted onion and Iberian pork tartare

Tartlet - Croquette - Terrine

The Iberian Sea

Iberian pork cheek with wild mushrooms

Iberian pork

Desserts

Flan, ham tuile and Oloroso sherry

Petit Fours

68€ per person. Beverages not included.

It will only be served to a complete table.

A la carte

<i>Rump cap carpaccio, egg yolk and caviar</i>	<i>16,50€</i>
<i>Salchichón and salmon tartare, caviar and sweet bread</i>	<i>16,00€</i>
<i>Wild asparagus, Iberian mojama, asparagus-tip emulsion and crème fraîche</i>	<i>15,00€</i>
<i>Lobster ensaladilla</i>	<i>18,00€</i>
<i>Acorn-fed Iberian sirloin tartare, roasted onion and PX sherry pâté</i>	<i>20,00€</i>
<i>Iberian offal</i>	<i>18,50€</i>
<i>Lamb</i>	<i>30,00€</i>
<i>Catch of the Day</i>	<i>Market Price</i>
<i>Iberian presa</i>	<i>28,00€</i>
<i>Iberian pluma</i>	<i>26,00€</i>
<i>Aged beef</i>	<i>Market Price</i>
<i>Flan, ham tuile and Oloroso sherry</i>	<i>8,00€</i>
<i>Warm chocolate fondant, coffee and yogurt</i>	<i>9,00€</i>
<i>Lemon, cheese and hazelnut</i>	<i>8,00€</i>

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.