

COLMADO LALOLA

SEAFOOD AND FISH

"CLOTXINAS" MUSSELS FROM VALENCIA	15,00€
VALENTIAN OYSTER "LA PERLA DE VALENCIA" 1 X 4.50€ //5 OYSTERS X 20.50€ //10 OYSTERS X 42.00€	
RED TUNA DICE GRILLED WITH PX SWEET WINE AND PAPRIKA SAUCE	17.00€
ZAMBURIÑAS (SCALOPS) 10 UNITS.....	15,00€
FRESH WHITE PRAWNS FROM ALTEA FISH MARKET SAUTED WITH CHILI & GARLIC	15.00€
GRILLED OCTOPUS WITH POTATO AND PUMPKIN TRINXAT.....	22.50€
FRESH BEACH SQUID BATTERED, A LA ROMANA // OR GRILLED	21.00€
CODFISH IN TEMPURA WITH VALENTIAN TITAINA (RATATOUILLE, TOMATO AND PEPPERS SAUCE).....	16.00€
GILDAS (OLIVE, ANCHOVIES, PEPPERS IN A STICK) 1 UNID X 2.80€ 4 UNID X	9.50€
SMOKED FISH TABLE (SALMON, COD, SARDINE, TUNA, ANCHOVIES, GILDAS, PICKLES).....	23.00€
SPRING ANCHOVIES	1 UNID X 3.90€ // 5 UNID X 17.00€
ANCHOVIES IN VINEGAR	7.90€
MIX ANCHOVIES IN VINEGAR , GILDAS AND OLIVES	9.80€

OURS HOMEMADE CROQUETAS

1/ CODFISH CROQUETES,	2/ JAMON IBÉRICO
3/ CHEESE WITH PIPARRAS	4/ ROASTED CHICKEN WITH MUSHROOMS
2 PIECES*	7.00€
4 PIECES*	12.00€

*THE SAME TASTE

COLMADO LALOLA

MEATS

MATURED COW TATAKI WITH CHIMICHURRI	24.00€
SMALL BITE OF OX SIRLOIN AND FOIEGRASS	9.80€
ARGENTINE BEEF ENTRECOTTE WITH POTATOES AND PEPPERS	23.00€
MORCILLA DE BURGOS , BLACK PUDDING WITH PADRON PEPPERS AND BLOODY MARY JAM	9.90€
FRIEDS EGGS , POTATOES AND JAMON IBERICO.....	14.00€
“FIGATELLS” VALENCIAN BURGUER IS A MIXTURE OF LEAN PORK AUN LIVER WITH SPICES.....	14.50€

VEGETABLES OF THE SEASON

ARTICHOKES FLOWERS DUO (ONE WITH ROMESCU AND ONE WITH JAMON IBERICO)	12.00€
VALENCIAN TOMATO WITH CURED TUNA “MOJAMA”, PICKLES, AND EXTRA VIRGIN OLIVE OIL.....	14.80€
GRILLED EGGPLANT WITH SMOKED SARDINE LOIN AND DRIED TOMATO AND ROSEMARY PESTO.....	9.50€
FRIEDS PADRON GREEN PEPPERS	9.50€
PATATAS BRAVAS , (HOT POTATOES) AT LALOLA STYLE.....	10.20€
RUSIAN SALAD //ENSALADILLA RUSA. POTATOES, VEGETABLES , TUNA AND MAYONAISE	7.80€

BREAD2.50€

BREAD WITH TOMATO AND A.O.V.E.....5.80€

COLMADO LA LOLA

JAMÓN, QUESO, TABLAS

½ PLATE JAMON IBERICO DE CEBO.....	9.80€
½ PLATE OF 100% ACORN'S JAMON IBERICO	15.00€
JAMÓN IBERICO DE CEBO "LA JARA".....	19.90€
JAMON IBERICO 100% ACORN (BELLOTA)	28.00€
MIX PLATTER OF JAMON DE CEBO AND JAMON 100% ACORN'S.....	26.00€
IBERICS PLATTER OF ACORN (lomo, chorizo, salchichon).....	18.00€
TABLE ACORN'S IBERICSS (LOMO,CHORIZO,SALCHICHON) AND CHEESE	17.00€
MIX PLATTER OF JAMON IBERICO CEBO OR ACORN (BELLOTA) WITH CHEESE.....	19.50€/24.50€
"ALMOGROTE CANARIO", CREAMY CURED CHEESE WITH HOT SPICES.....	9.00€
ARTESANAL 3 CHEESES PLATTER WITH ARTESANAL MERMELADE.....	24.50€
<ul style="list-style-type: none">● TRONCHON GOAT CURED CHEESE FROM VALL D'UXO + GINGER MERMELADE● MANCHEGO D.O.P. ARTESANAL SHEEP CHEESE CURED 8 MOTHS + ORANGE MERMELADE● BLUE PAYOYO, ARTESANAL GOAT CHEESE FROM CADIZ, CURED 4 MOTHS + TOMATO MERMELADE	
CURED CHEESES PLATTER FROM CENTRAL SPAIN.....	19.00€
CURED WITH ROSEMARY AND MANCHEGO	

SINGLE CHEESES FROM SPAIN

- QUESO ARTESANAL D.O.P. MANCHEGO 100GR X 12.00€

The Manchego Artesano "Sansueña" cured sheep cheese has a Protected Designation of Origin and is made with raw Manchega sheep milk and with a maturation period of 11 months

- QUESO AZUL ARTESANAL DE CABRA PAYOYA 100GR X 11.50€

Artisanal cheese made with pasteurized goat milk Payoya, . The Payoya goat is a native Andalusian breed, classified in danger of extinction and traditionally located in the area of the current natural park of the sierra de grazalema and sierra de ronda, healing minimum of 4 months

- QUESO ARTESANAL 4 PICOS , D.O. CASTELLON 100GR X 11.50€

Artisan Milk Pasteurized Goat Cheese from Castellón. Healing between 40 days. Mouldy bark, slightly sweetish , balanced salt point.

- QUESO ARTESANAL AL ROMERO, SIERRA DE ALBARRACÍN 100GR X 12.00€

Artisanal sheep cheese, pasteurized milk and covered with Rosemary. Healing minimum of 4 months.

COLMADO LALOLA

SMALL BITES ON “CRISTAL” BREAD, (LIGHT & CRISPY BREAD)

SMALL BITE OF LOIN OF SMOKED SARDINE , FRESH CHEESE AND CRAFT ORANGE MERMELADE.....	7.80€
SMALL BITE OF OX SIRLOIN AND FOIEGRASS	9.80€
SMALL BITE OF PAYOYO BLUE CHEESE WITH A PEDRO XIMENEZ GELEE	7.90€
SMALL BITE OF JAMON DE 100% BELLOTA 24K (ACORN).....	8.50€
SMALL BITE OF BRIE CHEESE WITH WILD STRAWBERRIES MERMELADE.....	6.50€

COQUITAS” LITTLE FLAT ARTISANAL BREAD IN OLIVE OIL

OF CAPELLANET (ROASTED FISH) SMOKED AUBERGINE & DRY TOMATO AND ROSEMARY PESTO.....	7.50€
OF “TOLLINA DE SORRA” TUNA, CARAMELIZED ONION AND DATILES.....	8.50€
OF SOBRASADA (PORK CURED MEAT), TRONCHON CHEESE AND ONION.....	7.50€
OF SMOKED SALMON, FRESH CHEESE, DIJON MOUSTARD AND APPLE MERMELADE AND CAPERS ...	8.50€
OF SMOKED LOIN OF COD, VALENTIAN RATATOUILLE, AND BLACK OLIVE DUST	8.50€
OF BLACK PUDDING (MORCILLA DE BURGOS) WITH PADRON PEPPERS	7.50€