

COLMADO LALOLA

SEAFOOD AND FISH.

LITTLE WHITE PRAWNS ,HOT PEPPER AND GARLIC.....	16,00€
VALENCIAN OYSTERS RAISED IN THE PORT: 1 UNID X 4.50€ //5 OYSTERS X 21.50€//10 OYSTERS X 42.00€	
GRILLED BABY CUTTLEFISH	14,00€
GRILLED ZAMBURIÑAS (SCALOPS) 10 UNITS.....	15,00€
GRILLED OCTOPUS WITH POTATO AND PUMPKIN TRINXAT.....	22.50€
TRY THIS PLATTER WITH A GLASS OF WHITE WINE NEGRE 2019 D.O VALENCIA	
BATTERED RINGS OF FRESH BEACH SQUID , A LA ROMANA	22.00€
SQUID GRILLED WITH VEGETABLES	22.00€
CODFISH IN TEMPURA WITH VALENTIAN TITAINA (RATATOUILLE, TOMATO AND PEPPERS SAUCE).....	16.00€
SCRAMBLED EGGS WITH SWEET ONION AND SEA URCHIN	11,00€
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€
MIX OF OLIVES, CAPPERONS ,ORANGE AND AROMATIC HEBS 3,50€	
BREAD SERVICE ... 2.50€ /// BREAD WITH FRESH HANGING TOMATO AND OLIVE OIL EXTRA VIRGIN ... 5.80€	

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OURS HOMEMADE CROQUETAS

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

MEATS

SMALL BITE OF OX SIRLOIN AND FOIEGRASS	9.80€
ARGENTINE BEEF ENTRECOTTE 400GR WITH POTATOES AND PEPPERS	29.00€
MORCILLA DE BURGOS, BLACK PUDDING WITH PADRON PEPPERS AND BLOODY MARY JAM	12.90€
FRIEDS EGGS , POTATOES AND JAMON IBERICO.....	14.00€

VEGETABLES OF THE SEASON

CALÇOTS "SOFT ONION FROM CATALUÑA WITH ROESCU SAUCE.....	10,50€
SALAD WITH TOMATO FROM GRANADA, CURED TUNA "MOJAMA" AND PICKLES.....	14,50€
ARTICHOKE FLOWER DUO WITH ROMESCU SAUCE AND JAMON IBERICO.....	14.80€

TRY THIS TAPA WITH A GLASS OF FINO FOSSI SHERRY WINE

FRIEDS PADRON GREEN PEPPERS	9.50€
PATATAS BRAVAS , (HOT POTATOES) AT LALOLA STYLE.....	9.20€
RUSIAN SALAD //ENSALADILLA RUSA. POTATOES, VEGETABLES , TUNA AND MAYONAISE	7.80€

BREAD SERVICE ... 2.50€ /// BREAD WITH FRESH HANGING TOMATO AND OLIVE OIL EXTRA VIRGIN 5.80€

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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€
TRY THIS TAPA WITH A GLASS OF XERRY MANZANILLA SUMATORIO (BODEGA BARBADILLO) JEREZ	
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€

TRY THIS TAPA WITH A GLASS OF WHITE WINE "NEGRE" D.O VALENCIA (BODEGA VINYA ALFORI)

ARTESANAL 3 CHEESES PLATTER WITH ARTESANAL MERMELADE 24.50€

- TRONCHON GOAT CURED CHEESE FROM VALL D'UXO & GINGER MERMELADE
- MANCHEGO D.O.P. ARTESANAL SHEEP CHEESE CURED 8 MOTHS & TOMATO MERMELADE
- BLUE PAYOYO, ARTESANAL GOAT CHEESE FROM CADIZ, CURED 4 MOTHS & TOMATO MERMELADE

INTERNATIONAL CHEESE BOARD 26.00€

- MIMOLETTE, FRENCH CHEESE (LYLLE) RAW COW AND AXIOTE MILK, 24 MONTHS CURED, HAS A SPICY TOUCH WITH A WALNUT AROMA WHICH IS VERY APPRECIATED AMONG LOVERS OF THIS VARIETY 100GR 15,00€
- COMTE, FRENCH CHEESE, RAW COW'S MILK, CURED FOR 24 MONTHS, GREAT AROMATIC VARIETY, FLORAL OR FRUIT AROMAS IN SUMMER AND NUTS IN WINTER 100 GR 15,00€

QUESO ARTESANAL D.O.P. MANCHEGO 100GR X 14.50€

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 13.50€

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 TRONCHON , D.O. CASTELLON 100GR X 11.50€

Artisan Milk Goat Cheese from Castellón. Healing between 20 days, madurated in pot, slightly sweetish , balanced salt point.

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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€
SMALL BITE OF SPRING ANCHOVIE WITH BLUE CHEESE "PAYOYO".....	9.50€

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€