



ALTAFULLA - TARRAGONA



WWW.LOLABISTRO.RESTAURANT

BANG ZOOM CUISINE

Lola's lightly smoked Russian salad	6,50 €
Glass bread with small sardines, sun-dried tomatoes and black olive tapenade	13,00 €
XL meat croquette with a touch of black truffle (40 g)	2,50 €
Matured beef <i>cecina</i> with a pinch of Pyrenean cheese	14,95 €
Homemade salted anchovies (10 pieces)	19,00 €
Selected cheeses... sometimes Catalan, or French, or worldwide... Ask us!!!	17,50 €
Individual potato and onion omelette with a touch of black truffle. Freshly cooked!	9,00 €
Our <i>pa amb tomaquet</i> (bread with tomato) from the Nulles bakery. It takes 5 minutes!	3,50 €

GREEN AND FRESH, AS I LIKE IT!

Warm cheese salad with spinach, figs, nuts and a touch of honey	14,95 €
Smoked Delta eels salad with fig aioli	13,50 €
Burratina with pesto, mustard and green shoots	14,95 €

FROM THE SEA TO YOUR PLATE

Grilled XL cockles	S/M
Deep fried jig-caught squid from Cambrils with caramelized onions and a hint of wasabi	S/M
<i>Pescadito frito</i> (fried small fish)	13,50 €
Razor clams from the Delta with Iberian pancetta	21,95 €
Grilled octopus with diced fried potatoes and <i>romesco</i> sauce	20,95 €



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SLOW-COOKED DISHES... FOR MOPPING UP WITH BREAD!

Organic beef stew with seasonal mushrooms	20,95 €
Meatballs with cuttlefish	16,95 €
Organic veal <i>cap-i-pota</i> casserole with chickpeas	14,95 €
Boneless oxtail with some potatoes	18,95 €
Wild boar ragout	21,95 €
XL Perol sausage cannelloni	14,95 €

IF YOU PREFER MEAT

Organic steak tartare from Pallars	21,95 €
Matured beef tataki (150 g) with seasonal vegetables	23,95 €
Pallars beef rib with Worcester sauce	18,95 €

ASK ABOUT OUR SUGGESTIONS FOR THE DAY

All our dishes are cooked with local products so that you can enjoy the true flavours of a fresh, natural and healthy meal. That is why we also offer seasonal dishes of the day, depending on the season...

Let us surprise you!

ROOM FOR A DESSERT?

We love desserts so much that we change them often...

Shall we tell you what we have today?