



SALADS

-MARINATED TOMATOES	8.50€
Tomatoes, garlic and extra virgin olive oil.	
-STYLE SALAD	14.00€
Purple and white cabbage, apple, nuts, carrots, corn, red curry chicken and yogurt sauce.	
-“LOLA WINGS” SALAD	14.00€
Lettuce mezclum, charcoal and wood roasted chicken, cherry tomato, corn and purple onions with “Lola Wings” sauce.	
-ROASTED TRIO IN SALAD	15.00€
Avocado, tomato, grilled chicken breast, burrata, Modena vinegar, extra virgin olive oil and dried fruits.	

STARTERS

-CHICKEN EMPANADA	8.50€
Stuffed with mushrooms, truffle, mozzarella and spinachs, accompanied by homemade french fries.	
-HOMEMADE CHICKEN CROQUETTES	9.00€
From our charcoal and wood roasted chicken.	
-CREAMY COD CROQUETTES	9.50€
-HOMEMADE RUSSIAN SALAD WITH CHARCOAL AND WOOD ROASTED CHICKEN AND BLACK GARLIC “ALIOLI” SAUCE	9.50€
-RONDA BLACK PUDDING TRUFFLES	12.00€
Coated in white egg, sesame and almonds.	
-POTATOES OMELETTE WITH FREE-RANGE EGGS AND CARAMELIZED ONION	12.50€
-“PIL PIL” STYLE PRAWNS	12.50€
Garlics, spicy chillies and paprika.	
-SCRAMBLED EGGS WITH CHARCOAL AND WOOD ROASTED CHICKEN, MUSHROOMS AND ARTICHOKE HEARTS	14.50€



SANDWICHES

-TUNA TOAST	8.00€
With tomato slices and albahaca oil.	
-2 MINI "PRINGÁ MOLLETES"	9.00€
Charcoal and wood roasted chicken, iberian bacon, chorizo and black pudding with caramelized onion.	
-"LOLA WINGS" SANDWICH	11.50€
Charcoal and wood roasted chicken, cheese, tomato, lettuce, mayonnaise and barbecue sauce.	
-2 MINI CHARCOAL AND WOOD ROASTED CHICKEN BRIOCHES	12.00€
With tartar sauce, "Lola Wings" sauce and caramelized onion, accompanied by batata chips.	
-"LOLA WINGS" HOT DOG	12.00€
Fresh chicken sausages and caramelized onion with "Pedro Ximénez" wine reduction.	
-MÁLAGA "CAMPERO" (x2 people)	14.00€
XXL "Mollete", charcoal and wood roasted chicken, lettuce, tomato, york ham, cheese and mayonnaise.	
-"LOLA WINGS" CHICKEN BURGER	16.00€
Melted cheddar, guacamole, caramelized onion and mayonnaise. (To choose beef burger 100%)	

*ALL ACCOMPANIED BY HOMEMADE FRENCH FRIES.

TO ACCOMPANY

-BAKERY BREAD	2.00€
-BASMATI RICE	4.50€
-HOMEMADE FRENCH FRIES	5.00€
-"BATATA" CHIPS (Sweet potato)	5.50€
-GUACAMOLE	5.50€
Avocado, purple onion and extra virgin olive oil.	
-SAUTEED VEGETABLES	5.50€
Red and green peppers, courgette, mushrooms and carrot.	
-SAUTEED BABY POTATOES	6.50€
-"PADRÓN" PEPPERS	7.00€
-TRUFFLED MASHED POTATOES	7.50€

Ask our Staff for the Allergen Table



CHICKEN WINGS

-THAI (Spicy) Soy, sriracha and honey.	13.50€
-TONKATSU Japanese barbecue sauce.	13.50€
-GREEK STYLE With Tzatziki dip.	13.50€
-“PIL PIL” STYLE With lots of garlic and spicy chilli.	13.50€
-“LOLA WINGS” Charcoal and wood chicken wings, with our secret dressing.	13.50€

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-BBQ Accompanied by coleslaw.	13.50€
-BUFFALO (Spicy) Accompanied by baby potatoes.	13.50€
-LEMON PEPPER Accompanied by baby potatoes.	13.50€

OUR EMBERS

-CHARCOAL AND WOOD ROASTED CHICKEN (HALAL) (x4 people) 24/48 hours marinated, with homemade french fries and sauteed vegetables.	22.00€
-1/2 CHARCOAL AND WOOD ROASTED CHICKEN (x2 people) 24/48 hours marinated, with homemade french fries and sauteed vegetables.	17.00€
-1/4 CHARCOAL AND WOOD ROASTED CHICKEN (To choose breast or thigh) 24/48 hours marinated, with homemade french fries and salad.	12.00€
-CHARCOAL AND WOOD GRILLED “CREOLE CHORIZO”	9.50€
-CHARCOAL AND WOOD GRILLED CHICKEN STEAK Accompanied by truffled mashed potatoes and “chimichurri” sauce.	15.00€
-CHICKEN BREAST SKEWER WITH NATURAL PINEAPPLE AND CARROTS Accompanied by sauteed vegetables and buffalo sauce (spicy)	17.90€
-LOW LOIN BEEF ENTRECOTE Accompanied by “Padrón” peppers, “chimichurri” sauce and homemade french fries.	23.00€
-SUCKLING LAMB CHOPS Accompanied by sauteed baby potatoes, “Padrón” peppers and orange sauce.	24.00€
-GRILLED OCTOPUS WITH FRIED EGG AND TRUFFLED MASHED POTATO	24.00€



MAIN DISHES

-SOUP OF THE DAY (Ask our staff)	7.50€
-GRANDMA'S STYLE CHICKEN MEATBALLS With almonds sauce and truffled mashed potatoes.	14.00€
-MEXICAN "BURRITO" Stuffed with charcoal and wood roasted chicken, guacamole, cheese, yogurt sauce and accompanied by homemade french fries, "pico gallo" and yogurt sauce.	14.90€
-"LOLA" STYLE CHICKEN KEBAB Accompanied by sweet potato chips and yogurt sauce.	13.00€
-CRISPY ROLL STUFFED WITH BEEF CHEEKS Accompanied by couscous with sauteed vegetables and "Lola Wings" sauce.	18.50€
-CRISPY ROLL STUFFED WITH "RATATOUILLE" (Version for vegans) Accompanied by curry couscous.	17.00€
-CHARCOAL AND WOOD ROASTED CHICKEN "POKE BOWL" With sauteed vegetables, basmati rice, nuts and accompanied by "Thai" sauce.	14.00€
-PRAWNS "POKE BOWL" With sauteed vegetables, basmati rice, nuts and accompanied by "Thai" sauce.	15.00€
-"LOLA WINGS" FINGERS Marinated chicken breast and crispy breading, accompanied by "Lola Wings" sauce and homemade french fries.	15.50€
-"LOLA WINGS" PIZZA Charcoal and wood roasted chicken, tomato, mozzarella, caramelized onion, oregano and "albahaca" oil.	14.50€
-SUPER CHARCOAL AND WOOD ROASTED CHICKEN CANNELLONI (2 people) With creamy truffle sauce.	17.00€
-BESTIAL "ASTURIAN CACHOPÓN" WITH THE BEST BEEF (4 people) Stuffed with iberian ham, "brie" cheese, with fried egg and homemade french fries and "Padrón" peppers.	44.00€
-PRAWNS BROCCHETTE With cherry tomato, curry mayonnaise and basmati rice.	18.50€
-OVEN BAKED "ROSADA" With grilled mushrooms and lemon sauce, accompanied by "baby" potatoes.	19.00€



HOMEMADE DESSERTS

-ICE CREAM (1 scoop/2 scoops)	3.50€ / 5.00€
To choose: nougat, mango, vanilla, strawberry, chocolate, cream.	
-RICE PUDDING	5.00€
-CREAMY OF YOGURT WITH RED FRUITS AND CRUNCHY COOKIE	6.00€
-CREPES (Gluten free)	7.50€
-NUTELLA CREPE	
-CREPE WITH ORANGE SAUCE	
-TOFFEE CREPE	
-TIRAMISU	7.50€
-“VINEYARD” STYLE CHEESECAKE (Gluten free)	7.50€
Accompanied by homemade toffee.	
-CARROT CAKE WITH FROSTING CREAM	7.50€
-CHOCOLATE CAKE WITH RED FRUITS (Gluten free)	7.50€
-“TORRIJAS” WITH BRIOCHE BREAD	7.50€

*ALL OUR DESSERTS ACCOMPANIED BY 1 SCOOP OF ICE CREAM.



RED

	Glass	Bottle
D.O. RIOJA		
Montelciego Crianza 100% Tempranillo	4.00€	18.50€
Ramón Bilbao Ed. Limitada (Tempranillo)		26.00€
Marqués de Riscal (Reserva Tempranillo, Graciano)		42.00€
D.O. RIBERA DEL DUERO		
Camino de Castilla Crianza (Tinto Fino)	4.00€	16.00€
D.O TORO		
Flor de Venus Joven Crianza (Tinto Toro)		22.00€
D.O. SIERRA DE MÁLAGA (RONDA)		
Chinchilla 6+6 Crianza (Tempranillo y Syrah)		28.00€

WHITE

D.O. RUEDA		
Galleta Azul (Verdejo 100 %)	3.50€	16.00€
D.O. RIOJA		
Ramón Bilbao (Verdejo 100 %)	3.50€	18.00€
828 (Semi Dulce)	3.50€	18.00€
D.O. RIAS BAIXAS		
Bicos (Albariño 100%)	3.50€	18.00€
Mar de Frades (Albariño 100%)		32.00€
D.O MÁLAGA (RONDA)		
Cloe (Chardonay 100%)		24.00€
D.O. ALICANTE		
Marina Alta (Moscatel Alejandría)		22.00€

ROSE

D.O. RIOJA		
Vino de la Casa	3.50€	16.00€
Ramón Bilbao (Garnacha Viura)	3.50€	22.00€
D.O. CASTILLA LA MANCHA		
Bluss Abadía Mercier (Shiraz)	3.00€	14.00€

SPARKLING WINE

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D.O. PENEDES (CAVA)		
Visiega Brut Nature (Macabeo, Perellada, Varella)	4.00€	20.00€
Visiega Brut Nature Benjamin		6.00€
Visiega Brut rose (Pinot Noir)	4.50€	22.00€
Mistinguett Brut Nature (Macabeo, Xarel lo, Parellada)		28.00€
Mistinguett Brut Rose (Garnacha, Trepat)		30.00€
D.O. CHAMPAGNE (FRANCIA)		
Henry Verlaine Brut Rose (Chardonay, Pinot Meunier, Pinot Noir)		52.00€
Pipper Cordon Rounge Brut (Pinot Noir)		75.00€

DRINKS

SOFT DRINKS AND WATERS

Coca Cola, Fanta, Sprite 0.237ml / 0.350ml		2.50€ / 4.00€
Tonic, Nestea, Aquarius, Juices (orange, pineapple) 0.237ml		3.00€
Solan de Cabras Water, 0.500 ml		2.75€
Sparkling Water, 0.330 ml		3.00€
Soda		2.00€
Natural orange juice		3.75€

COFFEE AND INFUSIONS

Espresso		2.20€
chopped up		2.20€
Coffee with milk		2.50€
Cappuccino		3.00€
Bonbon coffee		3.50€
Carajillos (Baileys, Brandy)		3.50€
Café Tonic (coffee, ice, tonic)		4.00€
coffee frappe		4.50€
Irish coffee		7.00€
American coffee		2.20€
Tea, Chamomile, Linden, Mint		2.20€
American Tea (milk, cinnamon, lemon, Cointreau)		4.50€
Cola-Cao		2.50€
Hot chocolate		2.50€
Smoothies		2.50€
Frozen Smoothies		6.50€



BEERS

Mahou 5 estrellas (Tap)	2,40€ (XXX ml)	3,30€ (XXX ml)	5,50€ (500 ml)	8,00€ (900 ml)
Mahou 5 Estrellas 1/3 (Bottle)				3.50€
Mahou 00 Tostada 1/3				3.50€
Gluten-free Mahou 1/3				3.50€
Mahou Radler 1/3				3.00€
Alhambra 1925				4.00€
Coronita				4.50€
Sidra la Prohibida				3.50€
Red Sangria Jug 1 Liter				18.00€
Sangria Cava Rosé 1 Liter				25.00€

APPETIZERS AND LIQUORS

Martini, Yzaguirre, Lustau	4.50€
Baileys, Limoncello, Tía María, Anís, Pacharán, Disaronno, Kahlua, Licor 43, Cointreau, Crema Orujo, Frangelico, Jägermeister, Liqueurs (Apple, Peach, Cinnamon)	5,50€
Alcohol-free liquors (blackberry, apple, strawberry)	4.50€

	Normal	Premium
Brandy	7.00€	
Remy Martin		11.00€
Whisky	8.00€	12.00€
Rum	8.00€	
Gin	8.00€	12.00€

CLASSIC COCKTAILS

Mojitos	10.00€
Pina Colada	10.00€
Negroni	10.00€
Espresso Martini	10.00€
Daisy flower	10.00€
Aperol	10.00€
Mimosa	10.00€
Aged rum	12.00€



SHOTS

Tequila	3.00€	4.00€
Vodka	8.00€	10.00€
Bourbon	9.00€	
Whisky Premium		12.00€ / 14.00€