

TAPAS

TOMATO RUBBED BREAD	3.50
LOBO SALAD	9.00
ANCHOVIES	12.00
FRIED ARTICHOKEs	10.00
HOMEMADE CROQUETTES	8.00
PATATAS BRAVAS (CRISPY POTATOES IN SPICY TOMATO SAUCE)	8.00
BHUTAN POTATOES (SPICY FRIED POTATOES FROM THE HIMALAYAS)	9.50
PADRON PEPPERS	8.00
HUMMUS WITH PITA BREAD	11.00
NACHOS AU GRATIN WITH PICO DE GALLO EXTRA: GUACAMOLE	10.00 4.20
FRÍED SMALL FISH	11.00
GARLIC PRAWNS	16.50
FRIED AUBERGINE WITH CANE HONEY	8.00
ORGANIC FRIED EGGS WITH IBERIAN HAM AND CHIPS	12.00
CHICKEN WINGS	9.00
MUSSELS WITH CREAM	12.00
ANDALUSIAN-STYLE CALAMARI	15.00
TEMPURA ASPARAGUS WITH ROMESCO SAUCE	10.50
TUNA TATAKI WITH GUACAMOLE	14.00
IBERIAN HAM AND	

TOMATO RUBBED BREAD

TAPA 17.00 **PORTION** 22.00

COCHINITA PIBIL TACOS	13.50
CHEESE PLATE	14.00

LIGHT DISHES

SOUP OF THE DAY	9.00
ORIENTAL STYLE VEGETABLES WOK	11.00
SWEET POTATO AND BURRATA SALAD	13.50
SPINACH SALAD WITH BLUE CHEESE, APPLE AND BACON	12.50
GREEN SALAD WITH GOAT CHEESE	13.00
VEGAN SALAD	12.00
BEEF CARPACCIO WITH RUCULA AND PARMESAN CHEESE	16.00
ASSORIMENT OF TOMATOES WITH TUNA BELLY AND AVOCADO	13.00

DISHES

RIGATONI A LA NAPOLITANA WITH BURRATA	14.50
SPAGHETTI WITH PRAWNS	17.00
BLACK WILD RICE, WITH MUSTARD AND VEGETABLES	14.00
GRILLED SALMON WITH VEGETABLES	18.00
SAUTEED CALAMARI WITH SPRING GARLIC AND ASPARAGUS	17.00
FISH & CHIPS	15.00
CHICKEN PALLARDA, WITH SOY SAUCE AND ASPARAGUS	13.00
STEAK TARTAR	17.50
CHICKEN FAJITAS WITH GUACAMOLE	15.00
LOBO BURGER	14.50
Extra: Cheese, Bacon, Egg	1.20
HAMBURGUER WITH mushroom sauce/ mustard sauce/roquefort sauce	13.50
ROASTBEEF ON TOAST WITH SAUCE mushroom / roquefort	15.00
PORK RIBS WITH SALAD AND POTATOES	17.00
GRILLED LAMB WITH PADRÓN PEPPERS AND POTATOES	19.00

DESSERTS

HAZELNUT PIE	7.00
LOBO CHEESECAKE	7.50
BROWNIE	7.50
THIN APPLE PIE WITH CINNAMON ICE CREAM	7.50
CARROT CAKE	7.50
FRENCH TOAST WITH DULCE DE LECHE ICE CREAM	7.50
CATALÁN CREAM	7.00
ICE CREAM AND SORBETS	5.50
SEASONAL FRUIT	5.10
CHEESE PLATE	14.00