

**INSPIRED YET SIMPLE SMALL-PLATES
COMBINING THE FINEST INGREDIENTS
AND SEASONAL PRODUCE WITH THE
INFLUENCES OF THE MEDITERRANEAN.**



APERITIFS

- 01. Germain Spritzer
Elderflower liqueur, white wine, soda \$20
- 02. Manzanilla Sherry, Barbadillo, *Solear*.....
.....\$16 per glass
- 03. Oloroso Sherry, Barbadillo, *Cuco*.....
..... \$24 per glass



TO START

- 04. House-marinated mixed olives.....\$9
- 05. Toasted sourdough.....\$6
with kombu butter.....\$10
with san marzano tomato puree.....\$11
- 06. Aged Manchego cheese.....\$19
- 07. Sea urchin pudding
full portion.....\$48
half portion.....\$28
- 08. Duck rillettes.....\$22



CURED MEATS

- 09. Cinco Jotas Jamon Iberico de Bellota.....\$47
- 10. Mixed cured meat platter.....\$30

EGGS

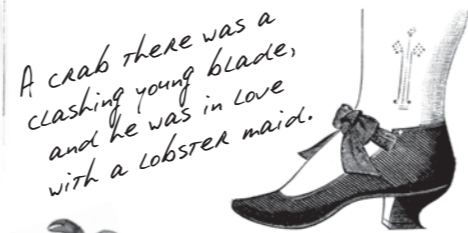
- 11. Spanish tortilla with Jamon Iberico.....\$29
- 12. Soft egg with chorizo sausage.....\$26



*If leeks you like
but do their smell dis-
leek.
Eat Onions and you
shall not smell the leek.*

VEGETABLES

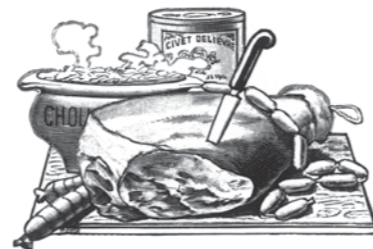
- 13. Tomato salad.....\$19
- 14. Gratinated leek fondant.....\$19
- 15. Duck fat potatoes.....\$17
- 16. Grilled avocado.....\$19
- 17. Sauteed kale.....\$19



*A crab there was a
clashing young blade,
and he was in love
with a lobster maid.*

SEAFOOD

- 18. Tuna belly "chutoro" tartare.....\$45
- 19. Patagonian prawn tartare\$39
- 20. Grilled octopus.....\$38
- 21. Hand torn pasta with brown crab.....\$39
- 22. Busiate pasta with Bottarga di Muggine.....\$28



MEAT

- 23. Lamb rack.....\$39
- 24. Picanha steak
200gm.....\$52
- 25. Grass-fed ribeye steak
300gm.....\$78
- 26. Iberico secreto.....\$38
- 27. Beef tongue escalope.....\$32



DESSERT AND CHEESE

- 28. Selection of ice creams and sorbets..... \$10-\$12
- 29. Steamed dark chocolate pudding.....\$22
- 30. Crema catalana.....\$18
- 31. Doughnuts with lemon curd
(min 20 minutes).....\$21
- 32. Smoked scamorza with
pineapple compote.....\$19
- 33. Selection of cheeses
(please refer to our specials board)
Single.....\$16 - \$25
Platter.....\$39

THE PIVOT CORSET.



CHAMPAGNE

- 34. Marie Demets, Brut Tradition NV.....
.....\$26 per glass \$82 per carafe \$120 per bottle
- 35. Larmandier-Bernier, Rose de Saignee NV.....
.....\$238 per bottle
- 36. Paul Bara, Comtesse Marie de France.....
.....\$282 per bottle

WHITE WINE

- 37. Soave Classico DOC, Pieropan.....
.....\$18 per glass \$57 per carafe \$80 per bottle
- 38. Chablis, Domaine de la Cornasse.....
.....\$20 per glass \$63 per carafe \$88 per bottle
- 39. Pinot Grigio DOC, Lis Neris.....
.....\$95 per bottle
- 40. Sancerre, Domaine Alphonse Mellot,.....
La Moussiere.....\$119 per bottle
- 41. Chablis 1er Cru, Vieilles Vignes,.....
La Manufacture, Forets.....\$154 per bottle



*Ask your server
for our complete
list of wines and
signature cocktails.*

RED WINE

- 42. *Meandro*, Douro, Quinta do Vale Meao.....
.....\$18 per glass \$57 per carafe \$80 per bottle
- 43. Rioja, Palacios, *La Montesa*
.....\$20 per glass \$63 per carafe \$88 per bottle
- 44. Chateau la Tour de By, Medoc.....
.....\$109 per bottle
- 45. Chateauf-neuf-du-Pape, Domaine Andre Brunel,
Les Cailloux.....\$170 per bottle

Boulevard Velveteen.

Black and Colored.



DESSERT WINE

- 46. Auslese, Hans Tschida.....
.....\$17 per glass \$57 per carafe \$77 per bottle
- 47. Pedro Ximenez, Barbadillo, *La Cilla*.....
.....\$18 per glass
- 48. Samling 88 Beerenauslese, Hans Tschida.....
.....\$85 per bottle (375ml)
- 49. Recioto di Soave DOCG, Pieropan,
Le Colombare.....\$120 per bottle (500ml)

Lolla

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