

**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.....\$8
with kombu butter.....\$12
with san marzano tomato puree.....\$14
with duck rillettes\$22
- 06. Aged Manchego cheese.....\$19
- 07. Sea urchin pudding
full portion.....\$65
half portion.....\$38



CURED MEATS

- 08. Cinco Jotas Jamon Iberico de Bellota.....\$49
- 09. Mixed cured meat platter.....\$32

EGGS

- 10. Spanish tortilla with
Cinco Jotas Jamon Iberico.....\$29
- 11. Soft egg with chorizo sausage.....\$32



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



VEGETABLES

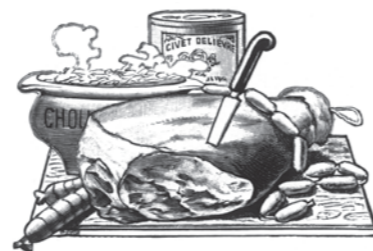
- 12. Tomato salad.....\$19
- 13. Duck fat potatoes.....\$17
- 14. Grilled avocado.....\$19
- 15. Sauteed kale.....\$19

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



SEAFOOT

- 16. Tuna belly "chutoro" carpaccio.....\$48
- 17. Grilled octopus.....\$38
- 18. Hand torn pasta with brown crab.....\$39
- 19. Pan-fried lemon sole.....\$55



MEAT

- 20. Lamb rack.....\$45
- 21. Beef tripe stew.....\$38
- 22. Grass-fed ribeye steak
300gm.....\$78
- 23. Iberico secreto with glazed fennel.....\$42
- 24. Tongue 'n Cheek\$38



DESSERT AND CHEESE

- 25. Selection of ice creams and sorbets..... \$10-\$15
- 26. Steamed dark chocolate pudding.....\$22
- 27. Crema catalana.....\$18
- 28. Doughnuts with lemon curd
(min 20 minutes).....\$21
- 29. Burnt cheesecake\$17
- 30. Smoked scamorza with
pineapple compote.....\$28
- 31. Selection of cheeses
(please refer to our specials board)
Single.....\$16 - \$28
Platter.....\$39

THE PIVOT CORSET.



CHAMPAGNE

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

WHITE WINE

- 35. Soave Classico DOC, Pieropan.....
.....\$18 per glass \$57 per carafe \$80 per bottle
- 36. Chablis, Domaine de la Cornasse.....
.....\$20 per glass \$63 per carafe \$88 per bottle
- 37. Pinot Grigio DOC, Lis Neris.....
.....\$95 per bottle
- 38. Sancerre, Domaine Alphonse Mellot,.....
La Moussiere.....\$119 per bottle
- 39. 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

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

Boulevard Velveteen.

Black and Colored.



DESSERT WINE

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

Lolla

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