

**START MED HUSETS
GIN & TONIC**

HEMMINGWAY STYLE 90,-
MED NATURAL QUINNE TONIC



Tapas Huset

CASA LOLA

Est. 2001



TAPAS

PAELLA

VI ANBEFALER 6 TAPASRETTER TIL 2 PERSONER

CHARCUTERI TALLERKEN

OSTE TALLERKEN - UDVALG AF 5 SPANSKE OSTE

IBERICO SKINKE - SORTFODSSKINKE 36 MDR.

MANCHEGO 6 MDR.

TOSTADA - TRADITIONELT CATALANSK BRØD M. SAUTÉ AF CREMEDE ØSTERSHATTE

PADRON PEBER - TILMAGT M. HAVSALT

TEMPURA GRØNTSAGER - M. EN ALIOLI

CALAMARES - M. EN LET TINTA DE CALAMAR ALI OLI

GAMBAS AL AJILLO - REJER STEGT I HVIDLØG & CHILI

CECINA - FINTSKÅRET TØRRET OKSEKØD MED KAPERS, MANCHEGOFLAGER & TRØFFELOLIE

KAMMUSLINGER - LYNSTEGTE KAMMUSLINGER I SMØR TOPPET MED MANDELFLAGER

SALAT - SMÅ TOMATER, M. PURLØG, HVIDLØG, ROSINER, KORIANDER & SALTET OST

GRILLEDE LAMMERIBBEN

GRILLET BLACK ANGUS STRIPLOIN

PATATAS BRAVAS - FRITTER M. SALSA BRAVA

PATATAS ALI OLI - FRITTER M. CASA LOLAS ALIOLI

ALBONDIGAS - SPANSKE KØDBOLLER VENDT I TERIYAKI OG HVID SESAM

TORTILLA DE PATATAS - SPANSK KARTOFFELOMELET

CHIPS AF AUBERGINE - M. AKACIEHONNING & MANCHEGOFLAGER

III (TRIO) CROQUETAS - KYLLING, IBERICO & OKSEHALER

SVINEKÆBER - LAVET PÅ MØRK SPANSK ØL

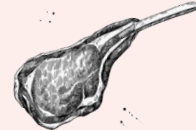
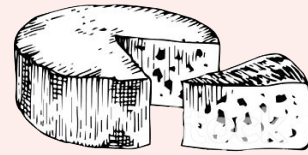
CHORIZO - AF IBERICO SORTFODSGRIS

FRITTERET BLOMKÅL - M. SESAM & GOMADRESSING

HVIDVINSDAMPEDE BLÅMUSLINGER - TILSMAGT M. CHORIZO

IBERICO SECRETO - UDSKÆRING FRA SPANSKE AGERNFODREDE IBERICO-GRISE

ROASTBEEF - MARINERET I FRANSK DIJON, SKÅRET I FINE SKIVER.
TOPPET MED KAPERS OG REVET MANCHEGO.



175,-

179,-

169,-

69,-

69,-

69,-

69,-

89,-

125,-

129,-

110,-

79,-

139,-

139,-

79,-

79,-

85,-

85,-

69,-

89,-

89,-

75,-

69,-

135,-

135,-

85,-

TAPAS MENU

EL LOCO

En sammensætning af vores gæsters favorit tapas

Bestående af 7 starters derefter 4 tapas

359,- PR. PERS.
DELEMENU - MIN 2 PERS.

HOVEDRETTER

BLACK ANGUS

MEDALJIONER MARINERET I VILDE URTER, GRILLET OG SERVERET M. SMÅ KARTOFFLER.

FISK

OVNBAGT FRISK RØDSPÆTTE FRA GILLELEJE, SERVERET M. SMØRSTEGTE KARTOFFLER & TOPPET M. PERSILLE.

BRØD

VORES BRØD ER PAN DE CRISTAL, DET KENDTE CATALANSKE THINCRUST BRØD.

ALI OLI

PAN DE CRISTAL M. HVIDLØGSSPIRE 59,-

TOMATE

PAN DE CRISTAL M. REVET TOMAT & SMÅ ARBEQUINA OLIVEN 59,-

BORDBRØD
PR. KURV 25,-

KIDS MENU

MEATBALLS

M. FRITTER. 75,-

PASTA

M. SMØR ELLER OLIVEN OLIE 75,-

FRISKLAVET SKALDYRSPAELLA MED HJEMMELAVET FISKEFOND

249,- PR.PERS/

MIN. 2 PERS

TAGER CA. 30 MIN.

DESSERT

Traditionelle Spanske desserter

1 FOR 35,-

3 FOR 90,-



TARTA SANTIAGO
EN SPANSK PILGRIMSKAGE AF MANDLER & CITRON

CREMA CATALANA
SPANSK CREME BRULÉ M. STREJF AF VANILIE & CITRON

CHOKOLADEKAGE
I 3 LAG

HUSK ET GL DESSERTVIN FRA MALLORCA
ISKOLD & FRISK 55,-

KAFFE

STEMPEL KAFFE VÆLG MELLEM

GUATEMALA - MEDIUM
TIL STÆRK CHOKOLADE
FYLDIG M. NOTER AF
HONNING & MEDIUM
RISTEDE BØNNER.
EL.

BURGUNDY - MEDIUM
CHOKOLADE FYLDIG
M. NOTER AF HONNING
& LET RISTEDE BØNNER

LILLE 2 PERS. 45,-
STOR 4 PERS. 80,-

AVEC

HIGHLAND PARK 12
WHISKEY 85,-

IRISH COFFEE 75,-

CARLOS I
BRANDY 79,-

TORRES 10 ÅRS 65,-

BAILEYS 65,-

SHERRY 69,-



START WITH A
GIN & TONIC

HEMMINGWAY STYLE 90,-
W. NATURAL QUINNE TONIC



Tapas Huset

CASA LOLA

Est. 2001



TAPAS

PAELLA

WE RECCOMEND 6 TAPAS DISHES FOR 2 PERSONS

CHARCUTERIE PLATE

CHEESE PLATE - 5 SPANISH CHEESES

IBERICO HAM - JAMÓN IBÉRICO 36 MTHS.

TEMPURA VEGGIES - W. ALIOLI

CHORIZO - OF JAMÓN IBÉRICO HAM

MANCHEGO 6 MTHS.

TOSTADA - CATALAN BREAD W. SAUTÉ OF CREAMY OYSTER MUSHROOMS

PADRON PEBER - W. SEA SALT

CALAMARES - W. A LIGHT TINTA DE CALAMAR ALIOLI

GAMBAS AL AJILLO - FRIED IN GARLIC & CHILI

CECINA - FINELY CUT DRIED BEEF W. CAPERS, MANCHEGO FLAKES & TRUFFLE OIL

SCALLOPS - FRIED IN BUTTER TOPPED W. ALMOND FLAKES

SALAD - SMALL TOMATOES, W. CHIVES, GARLIC, RAISINS, CORIANDER & SALTED CHEESE

GRILLED LAMB CHOPS

GRILLED BLACK ANGUS STRIPLOIN

PATATAS BRAVAS - FRIES W. SALSA BRAVA

PATATAS ALI OLI - FRIES W. CASA LOLA'S ALIOLI

ALBONDIGAS - SPANISH MEATBALLS TURNED IN TERIYAKI AND WHITE SESAME

TORTILLA DE PATATAS - SPANISH POTATO OMELET

CHIPS FROM AUBERGINE - W. ACACIA HONEY & MANCHEGO FLAKES

III (TRIO) CROQUETAS - CHICKEN, IBERICO & OX TAILS

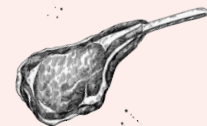
PORK CHEEKS - MADE ON DARK SPANISH BEER

FRIED CAULIFLOWER - W. SESAME & GOMA SAUCE

STEAMED MUSSELS - W. WHITE WINE FLAVORED WITH CHORIZO

IBERICO SECRETO - CARVED FROM SPANISH ACORN-FED IBERICO PIGS

ROASTBEEF - MARINATED IN FRENCH DIJON, CUT INTO FINE SLICES.
TOPPED WITH CAPERS AND GRATED MANCHEGO



175,-

179,-

169,-

75,-

69,-

69,-

69,-

69,-

89,-

125,-

129,-

110,-

79,-

139,-

139,-

79,-

79,-

85,-

85,-

69,-

89,-

89,-

69,-

135,-

135,-

85,-

TAPAS MENU

EL LOCO

A COMPILATION OF OUR GUESTS'
FAVORITE TAPAS

CONSISTING OF 7 STARTERS
THEN 4 TAPAS

359,- PR. PERS.
SHARING MENU - MIN. 2 PERS.

MAIN COURSES

BLACK ANGUS

MEDALLIONS MARINATED IN WILD HERBS,
GRILLED AND SERVED W. SMALL POTATOES.

FRESH PLAICE

OVEN BAKED FROM GILLELEJE,
SERVED W. BUTTER TURNED POTATOES.
TOPPED W. PARSLEY.

BREAD

OUR BREAD IS PAN DE CRISTAL,
CATALAN THINCRUST BREAD.

ALIOLI

PAN DE CRISTAL W. GARLIC SPROUTS 59,-

TOMATE

PAN DE CRISTAL W. GRATED TOMATO
& SMALL ARBEQUINA OLIVES 59,-

TABLE BREAD

PR. BASKET 25,-

KIDS MENU

MEATBALLS
W. FRIES 75,-

PASTA

W. BUTTER OR
OLIVE OIL 75,-

FRESHLY MADE SEAFOOD PAELLA
W. HOMEMADE FISH STOCK

249,- PR.PERS/

MIN. 2 PERS
TAKES 30 MIN.



DESSERT

Traditional Spanish desserts

1 FOR 35,-
3 FOR 90,-

TARTA SANTIAGO

A SPANISH PILGRIM CAKE W. ALMONDS & LEMON

CREMA CATALANA

SPANISH CREME BRULÉ W. HINT OF VANILLA AND
LEMON

CHOCOLATE CAKE

IN 3 LAYERS

REMEMBER A GLASS OF DESSERT WINE FROM MALLORCA
ICE COLD & FRESH 55,-

COFFEE

FRENCH PRESS
CHOOSE BETWEEN

GUATEMALA - MEDIUM
TO STRONG, CHOCOLATE
RICH W. NOTES OF
HONEY & MEDIUM
ROASTED BEANS.
OR.

BURGUNDY - MEDIUM
CHOKOLATY W. NOTES OF
HONEY & BEANS ROASTED
SLIGHTLY ON THE
LIGHT SIDE

LILLE 2 PERS. 45,-
STOR 4 PERS. 80,-

AVEC

HIGHLAND PARK 12
WHISKEY 85,-

IRISH COFFEE 75,-

CARLOS I
BRANDY 79,-

TORRES 10 ÅRS 65,-

BAILEYS 65,-

SHERRY 69,-

