

MEAT AND TAPAS

LOBOS

BOROUGH

APPETIZERS

MARTINI OLIVES	£4	PAN CON TOMATE	£3.50
MARCONA ALMONDS	£3.75	IBERICO BELLOTA HAM	£14.50
PADRÓN PEPPERS	£5.50	Hand carved Acorn fed Iberico ham	
CURED CHORIZO	£5	HAM, CHORIZO & CHEESE BOARD	£15.95
OCTOPUS VINAIGRETTE	£5.50	Iberico bellota, cured chorizo and manchego with bread	
HOME CRISPS	£3	BREAD	£2.50
		[aioli/olive oil]	

TAPAS

Bites of instincts

MANCHEGO AND QUINCE	£7.50	MIGAS	£6.50
Matured sheep's cheese with quince paste		Bacon, fried egg and breadcrumbs	
CROQUETAS	£7	TORTILLA	£6
Ham, chorizo and smoked bacon		Potatoes, onion and green peppers	
CAZÓN EN ADOBO	£7.50	PAPAS ALI OLI	£4
Deep marinated dogfish		Cold potato salad with aioli	
SEAFOOD WITH GARLIC & CHILLI	£12	BAKED TETILLA CHEESE	£9
Prawns, squid and mussels		With roasted vegetables and brandy	
CHORIZO AL VINO	£5.75	GREEN SALAD	£6.25
Chorizo cooked in red wine		Asparagus, courgette, frisse, green beans, baby gem, almonds and pistachio, lemon dressing	
ARROZ CON COSTRA	£9.50		
Chicken, chorizo and saffron rice with an egg crust and morcilla			

MEAT

Straight to the point

CHULETÓN	£30	PORK CHEEKS	£8.95
Sirloin on the bone. To share		Braised pork cheeks with mash and horseradish	
ROASTED LEG OF LAMB	£28.50	PRESA IBERICA & ROASTED PEPPERS	£12
Slow roasted Castilian milk fed lamb		Pan fried shoulder of Iberico pork	
IBERICO PORK SELECTION	£26.50	SECRETO IBERICO & MOJO CHIPS	£9.50
Pork Fillet, Secreto and Presa. To share		The 'hidden' cut of the Iberico pork, naturally fatty and full of flavour	
RIBEYE AND FOIE GRAS	£14.95	IBERICO FILLET AND TRINTXAT	£9.75
Beef rib eye steak with pan-fried foie grass		Marinated pork fillet with trintxat potatoes	
HERB CRUSTED LAMB	£9.95	LOBO BUN	£7.50
Lamb rack with parsley, mint, thyme and rosemary crust		Marinated pork patty with onion, peppers, candy bacon topped with a fried egg	

DESSERTS

DOUBLE CHOCOLATE & PISTACHIO CAKE	£5
DULCE DE LECHE CHEESECAKE	£5
LEMON PANNA COTTA WITH AMARETTO STRAWBERRIES	£5
ICE CREAM OR SORBET	£4.50

THE PACK

We are the result of our attitude. We like thinking out of the plate and that is why we understand what we do in a way that is everything but conventional. We don't believe in indifference, to be honest we don't even know how to pronounce it.

We rely not on the menu but on tracks of smell, taste and the feeling that comes into play when you let your instincts guide you. Just a matter of attitude.

* If you have any questions about ingredients or need allergy advice, please ask your server.

* A discretionary gratuity of 12.5% will be added to your bill.