

START MED HUSETS
GIN & TONIC
HEMMINGWAY STYLE 90,-



Tapas Huset

CASA LOLA

Est. 2001



TAPAS

PAELLA

VI ANBEFALER 6 TAPASRETTER TIL 2 PERSONER

CHARCUTERI TALLERKEN - UDVALG AF CHARCUTERI

OSTE TALLERKEN - UDVALG AF OSTE

IBERICO SKINKE - SORTFODSSKINKE 36 MDR.

CHORIZO - AF IBERICO SORTFODSGRIS

MANCHEGO 6 MDR.

FRITTERET EMMENTALER & GEDEOST - MED EN SYRLIG MARMELADE

PEQUILLO PEBER - FYLDT MED SALTET TORSK, BUND AF LIDT PIKANT SALSA

TOSTADA - TRADITIONELT CATALANSK BRØD M. SAUTÉ AF CREMEDE ØSTERSHATTE

PADRON PEBER - TILMAGT M. HAVSALT

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

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

FRITTERET BLOMKÅL - M. SESAM & GOMADRESSING

IBERICO SECRETO - OVNBAKT UDSKÆRING FRA SPANSKE AGERNFODREDE IBERICO-GRISE

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

PRØV 5 BANDERILLAS
50,-
TYPISK SPANSK SYLTED SPYD



110,-

110,-

149,-

135,-

69,-

69,-

125,-

69,-

69,-

89,-

125,-

129,-

79,-

139,-

139,-

79,-

79,-

85,-

85,-

69,-

UDSOLGT

89,-

69,-

135,-

85,-

TAPAS MENU

En sammensætning af
vores gæsters favorit tapas

Bestående af 7 starters
derefter 4 tapas

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



CHARCUTERI & OST

11 SYDLANDSKE SPECIALITETER

UDVALG AF SKINKER, OSTE, TAPENADER & ANDRE
DELIKATESSER SOM VI ELSKER.

PERFEKT TIL EN GOD FLASKE RØDVIN.

199,-PR.PERSON

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

75,-

NUGGETS

M. FRITTER

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

ØKO BØNNER

VI HAR "NORMAL"
& SOYA MÆLK

LATTE 37,-

CAPPUCCINO 37,-

BLACK 25,-

ESPRESSO 22,-

CORTADO 29,-



AVEC

HIGHLAND PARK 12
WHISKEY 85,-

IRISH COFFEE 75,-

CARLOS I
BRANDY 79,-

TORRES 10 ÅRS 65,-

BAILEYS 65,-

SHERRY 69,-

CARAJILLO ! HAR DU SMAGT DEN ?
ESPRESSO M. SPANSK BRANDY 65,-

**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

TRY 5 BANDERILLAS
50,-
TYPICAL SPANISH PICKLED STICK

CHARCUTERIE PLATE - SELECTION OF CHARCUTERI	110,-
CHEESE PLATE - SELECTION OF CHEESES	110,-
IBERICO HAM - JAMÓN IBÉRICO 36 MTHS.	149,-
CHORIZO - OF JAMÓN IBÉRICO HAM	69,-
MANCHEGO 6 MTHS.	69,-
TOSTADA - CATALAN BREAD W. SAUTÉ OF CREAMY OYSTER MUSHROOMS	69,-
FRIED EMENTALER & GOAT CHEESE - W. A SOUR MARMELADE	69,-
PEQUILLO PEBER - FILLED W. SALTY CODFISH, ON TOP OF A "SPICY" SALSA	125,-
PADRON PEBER - W. SEA SALT	69,-
CALAMARES - W. A LIGHT TINTA DE CALAMAR ALIOLI	89,-
GAMBAS AL AJILLO - FRIED IN GARLIC & CHILI	125,-
CECINA - FINELY CUT DRIED BEEF W. CAPERS, MANCHEGO FLAKES & TRUFFLE OIL	129,-
SALAD - SMALL TOMATOES, W. CHIVES, GARLIC, RAISINS, CORIANDER & SALTED CHEESE	79,-
GRILLED LAMB CHOPS	139,-
GRILLED BLACK ANGUS STRIPLOIN	139,-
PATATAS BRAVAS - FRIES W. SALSA BRAVA	79,-
PATATAS ALI OLI - FRIES W. CASA LOLA'S ALIOLI	79,-
ALBONDIGAS - SPANISH MEATBALLS TURNED IN TERIYAKI AND WHITE SESAME	85,-
TORTILLA DE PATATAS - SPANISH POTATO OMELET	85,-
CHIPS FROM AUBERGINE - W. ACACIA HONEY & MANCHEGO FLAKES	69,-
III (TRIO) CROQUETAS - CHICKEN, IBERICO & OX TAILS	SOLD OUT
PORK CHEEKS - MADE ON DARK SPANISH BEER	89,-
FRIED CAULIFLOWER - W. SESAME & GOMA SAUCE	69,-
IBERICO SECRETO - CARVED FROM SPANISH ACORN-FED IBERICO PIGS	135,-
ROASTBEEF - MARINATED IN FRENCH DIJON, CUT INTO FINE SLICES. TOPPED WITH CAPERS AND GRATED MANCHEGO	85,-



TAPAS MENU

A COMPILATION OF OUR GUESTS' FAVORITE TAPAS

CONSISTING OF 7 STARTERS THEN 4 TAPAS

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



CHARCUTERI & CHEESE

A VARIATION OF

HAMS, CHEESES, OLIVES, TAPENADES AND OTHER DELICACIES.

199,-PR. PERSON

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
75,-

NUGGETS
W. fries

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

ORGANIC BEANS
WE HAVE "NORMAL" & SOY MILK

LATTE 37,-

CAPPUCCINO 37,-

BLACK 25,-

ESPRESSO 22,-

CORTADO 29,-

AVEC

HIGHLAND PARK 12 WHISKEY 85,-

IRISH COFFEE 75,-

CARLOS I BRANDY 79,-

TORRES 10 ÅRS 65,-

BAILEYS 65,-

SHERRY 69,-

CARAJILLO ! HAVE YOU TRIED?
ESPRESSO W. SPANISH BRANDY 65,-