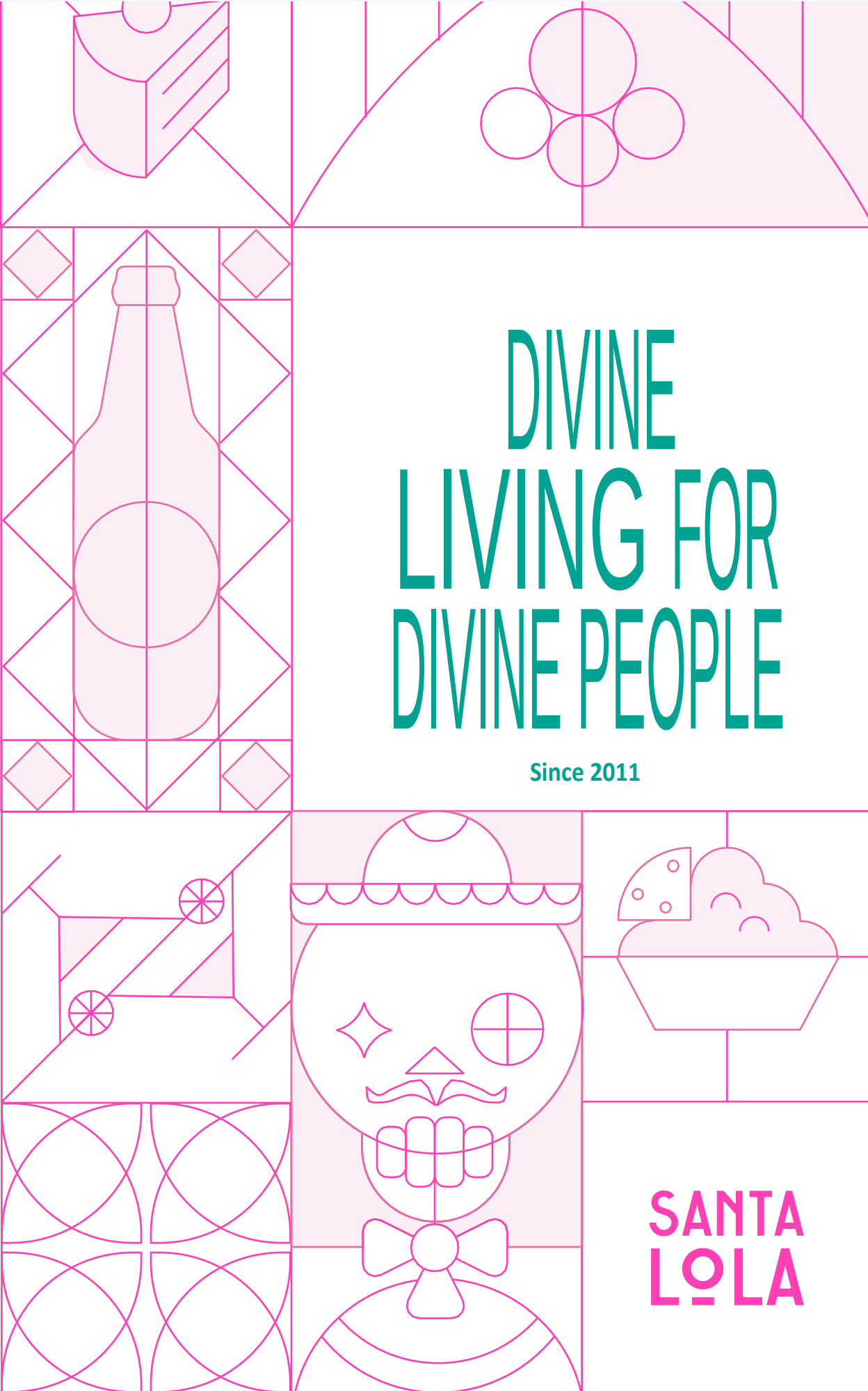
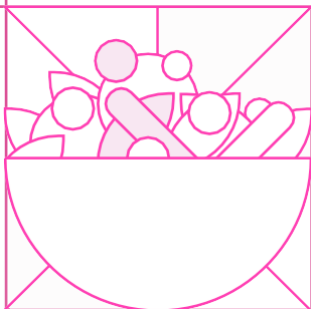




DIVINE LIVING FOR DIVINE PEOPLE

Since 2011

**SANTA
LOLA**



SANTA- LADAS

La Santa Lola **8,90 €**
Mezclum, cherry, goat cheese,
nuts, mustard and honey
vinaigrette.

La Cesar 8,90 €
Mezclum, cherry, crispy chicken, bacon,
parmesan, croutons and house sauce.

La Brie Bona	9,50 €
Mezclum, cherry, battered brie, walnuts, apple and berry vinaigrette.	

Salmon Tartar	10,90 €
Salmon tartar with oriental dressing, guacamole and corn chips.	

Escalivada Coke
Coca bread with grilled escalivada
with tuna, pickled onion and
romesco sauce.

Acorn-fed ham coke €
Coca with tomato
and acorn-fed Iberian ham.

SANTOS
MEX



Homemade guacamole with corn tortilla chips	6,90 €
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Holy Nachos	9,50 €
Melted cheese, Mexican sauce with meat and guacamole.	

Cochinita Pibil Tacos 8.90€
Crumbled pork casserole
marinated in achiote and cooked during
6 hours. Accompanied by pico de gallo,
pickled onion and grated cheddar.

Santa Lola Potatoes 6,90 €
With melted cheese and cochinita Pibil.

SHARE THESE FOODS

The "bravas" of Santa Lola	4,50 €
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**Fried eggs with shavings of
acorn-fed ham** 9,90 €

Iberian ham plate 14.50 €

Cured Manchego cheese plate	7,50 €
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Andalusian-style baby squid 8,50 €

The usual mini burgers	9,50 €
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Crispy chicken fingers with sweet chilli or barbecue sauce 7,90 €

Brie cubes in batter with berry sauce	8,50 €
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COCA BREAD 2,00 €

COCA BREAD WITH TOMATO 2,50 €

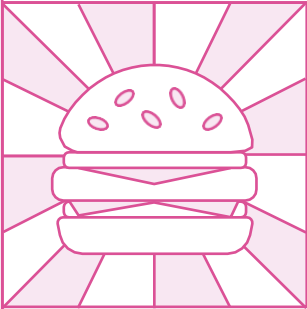
HAND-CUT POTATOES DAILY
AND OUR FRIED FOODS ARE PREPARED WITHOUT WHEAT

FOR THE LITTLE ANGELS".

Cheeseburger and fries	6,50 €
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Chicken Fingers with French Fries	7.90 €
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**We have information available on food allergies and intolerances.
Ask our staff.**



PRAISE BE TO THESE BURGERS

All our burgers are 100% free-range beef, made in our JOSPER charcoal oven, served on toasted brioche bread and accompanied by hand-cut homemade chips.

The Complete 9,10 €

Lettuce, tomato, special mayonnaise, cheddar cheese, bacon and onion caramelised.

The Barbecue 9,90 €

Lettuce, tomato, special mayonnaise, cheddar cheese, smoked bacon, gravy BBQ and crispy onion.

The Blue 9,90 €

Lettuce, tomato, special mayonnaise, blue cheese and caramelised onion.

La Santa Lola 10,90 €

Lettuce, tomato, special mayonnaise, cheddar cheese, bacon, onion, onion caramelised and fried egg.

La Mexicana 9,90 €

Lettuce, tomato, special mayonnaise, cheddar cheese, Mexican sauce with a hint of and guacamole.

La Divina 10,50 €

Lettuce, tomato, special mayonnaise, goat's cheese, bacon, fruit sauce and caramelised onion.

OF PORK

Cochinita Pibil 9,50 €

Marinated pulled pork sandwich in achiote, with pickled onion, sweet and sour gherkin and our yoghurt Mexican version.

Chicken Burger 9,20 €

Lettuce, tomato, special mayonnaise, grilled boneless chicken with cheddar, bacon and caramelised onion.

VEGANA

Green-ga 9,90 €

Textured soybean burger of Heūra with Mexican sauce and guacamole.

HALLOWED BE THE EMBER



Iberian pork ribs

In 2 cookings: Low temperature (80º) and finished in our charcoal oven (300º).

average € 10,50
whole 19,90 €
19,90

Secreto de Cerdo Ibérico 13,90 €

Grilled with potatoes "a lo pobre".

Iberian Pork Shoulder 10,50 €

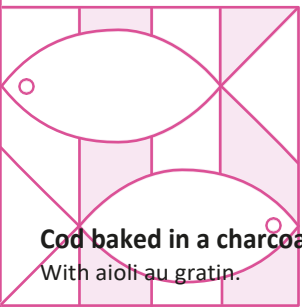
Boneless with chimichurri sauce and potato parmentier.

Chicken thigh with curry sauce 9,50 €

Boneless chicken with curry sauce and sautéed rice.

"Picanha" of veal 11,50 €

grilled with homemade chips.



Cod baked in a charcoal oven 13,50 €

With aioli au gratin.

Grilled salmon 12,50 €

With mixed vegetables and Teriyaki sauce.

Grilled octopus leg 14,90 €

With creamy potato and olive oil, with paprika from La Vera.

Tuna Tataki 11,50 €

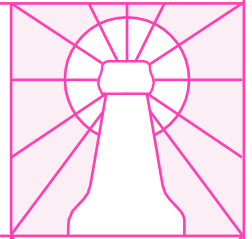
Soy marinated with guacamole and wasabi mayonnaise.

CARNAL SIN

OF THE SEA



BEER TO BELIEVE



STAR DAMMNATIONALS

Cane Cup 1,80 € 2,20 €

Pitcher 1/2 litre 4 €

Free Damm / lemon 2,20 €

Daura gluten free 3 €

Malquerida 3 €

Woll-Damm 2,50 €

Medium 2,20 €

TuriaCaña 2,20 € Glass 2,80 € 2,80 € 2,80 €
5.4 grd.
(Oktoberfest Marzen - Valencia)

Alhambra green reserve 3 €
6.4 grd.
(Bohemian Pilsner - Granada)

Alhambra red reserva 3,50 €
(Double Maltese)

Alhambra citra ipa 3,50 €

1906 reserva 2,80 €
6.5 grd.
(Lager - Galicia)

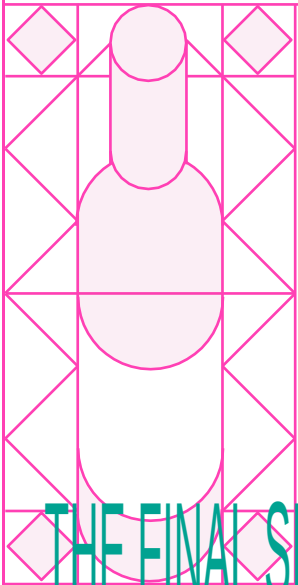
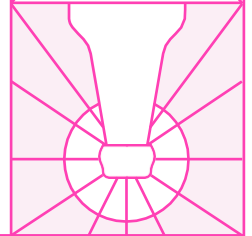
Estrella Galicia 2,20 €
5.5 grd.
(Lager - Galicia)

IMPORT

Coronita 3 €

Desperados 3 €

Black Model 3,50 €



DIVINE

Wine sangria
11,50 €

Xampanyet cava sangria
15,50 €

THE FINAL SIN
10,50 €

WHITES

	Cup	Bottle
Organic & Orgasmic (Cabernet Sauvignon)	2,60 €	10,90 €

Gilda Verdejo	3 €	12,90 €
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TINTOS

	Cup	Bottle
Organic & Orgasmic (Syrah)	2,60 €	10,90 €

D.O. Montsant	3 €	12,90 €
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D.O. Rioja Crianza	3 €	13,50 €
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Chocssake		15,50 €
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Chocolate cake with yoghurt, ice cream and red fruit sauce.

Chocolate Coulant Ask for gluten-free option 5,50 €
Chocolate sponge cake with hot chocolate centre and scoop of vanilla ice cream.

Santalola Brownie 5,50 €
Chocolate and walnut cake with vanilla ice cream.

Grilled pineapple 4,50 €
With coconut ice cream, rum syrup and mint.

Our crème brûlée Ice cream to 3,90 €

taste (2 scoops) 3,50 €
(Vanilla, Ferrero Rocher, Coconut or Yoghurt)

Mini gin and tonic