

FUNCTIONS

FUNCTION PACKAGES ARE NOT PERMITTED TO BYO. MIN OF 6 GUESTS & ONE PACKAGE PER TABLE.

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS IN ADVANCE.

FOR GROUPS LARGER THAN 6, WE HIGHLY RECOMMEND OPTING FOR OUR PACKAGES DUE TO THEIR VALUE AND SEAMLESS SERVICE.

V: VEGETERIAN GF: GLUTEN FREE P: PORK VN: VEGAN

STARTERS PACKAGE: 44PP (STARTER, TAPAS, SALAD & DESSERT)

STARTERS

PAN DE AJO [V]

SPANISH STYLE GARLIC BREAD

TAPAS (3 TAPAS PER PERSON)

ALBONDIGAS CON ROMESCO [GF]

MEATBALLS STUFFED W/ MANCHEGO CHEESE & ROMESCO SAUCE

CALAMARES AL PIMENTON

FRIED CALAMARI W/ ANDALUSOAN SPICES & AIOLI

CHAMPIONES AL AJO [GF/V]

SAUTEED MUSHROOMS W/ GARLIC, WHITE WINE & SPINACH

FOR THE TABLE

ENSALADA MIXTA [GF/V/VN]

GARDEN SALAD W/ SPANISH SALAD DRESSING

PATATAS BRAVAS AIOLI [GF/V/VN]

FRIED POTATOES W/ BRAVAS SAUCE & AIOLI

DESSERT

CHURROS CON CHOCOLATE [V]

CHURROS W/ CHOCOLATE SAUCE & VANILLA ICE CREAM

PREMIUM PACKAGE: 56PP

(STARTER, TAPAS, PAELLA, SALAD & DESSERT)

STARTERS

CHARCUTERIE BOARD [GF]

DELI BOARD W/ SELECTION OF PREMIUM SPANISH COLD CUTS (JAMON SERRANO, LOMO, SALAMI, MANCHEGO CHEESE, MIXED OLIVES, PICKLES & SIDE BREAD)

TAPAS (2 TAPAS PER PERSON)

GAMBAS AL AJILLO [GF]

GARLIC PRAWNS COOKED W/ OLIVE OIL, CHILLI, ONION, SHALLOTS, TOMATOES & GARLIC

CHORIZO [GF/P]

GRILLED SPANISH CHORIZO W/ PX

FOR THE TABLE

ENSALADA MIXTA [GF/V]

GARDEN SALAD W/ SPANISH SALAD DRESSING

PATATAS BRAVAS AIOLI [GF/V]

CLASSIC SPANISH FRIED POTATOES W/ BRAVAS SAUCE & AIOLI

MAINS

PAELLA MIXTA [GF/P]

CLASSIC COMBINATION PAELLA W/ MIX OF SEAFOOD, CHICKEN, CHORIZO, SEAFOOD STOCK, SOFRITO & GREEN PEAS

DESSERT

CHURROS CON CHOCOLATE [V]

CHURROS W/ CHOCOLATE SAUCE & VANILLA ICE CREAM

DELUXE PACKAGE: 69PP

(STARTER, TAPAS, MAINS, SALAD, DESSERT & HOT BEVERAGES)

STARTERS

CHARCUTERIE BOARD [GF]

DELI BOARD W/ SELECTION OF PREMIUM SPANISH COLD CUTS (JAMON SERRANO, LOMO, SALAMI, MANCHEGO CHEESE, MIXED OLIVES, PICKLES & BREAD)

TAPAS (2 TAPAS PER PERSON)

GAMBAS AL AJILLO [GF]

PRAWNS COOKED W/ OLIVE OIL, CHILLI, ONION, SHALLOTS, TOMATOES

CHORIZO [GF/P]

GRILLED SPANISH CHORIZO W/ PX

FOR THE TABLE

ENSALADA MIXTA [GF/V/VN]

GARDEN SALAD W/ SPANISH SALAD DRESSING

PATATAS BRAVAS AIOLI [GF/V/VN]

CLASSIC SPANISH FRIED POTATOES W/ BRAVAS SAUCE & AIOLI

MAINS

(CHOICE OF 1 MAIN COURSE PP, PAELLA IS MIN. 2PP)

VEGETERIAN & VEGAN OPTIONS ARE AVAILABLE ON REQUEST

BRAISED BEEF 150G [GF]

SPANISH STYLE SLOW COOKED BEEF BRAISED W/ RED WINE, PORTABELLO MUSHROOMS, PIQUILLO PEPPERS, CARROTS, SMOKED PAPRIKA & BEEF STOCK SERVED W/ MASH POTATO

BARRAMUNDI FILLET [GF]

W/ ROASTED SEASONAL VEGETABLES & SALSA ESPECIAL

PAELLA MIXTA [GF/P]

CLASSIC COMBINATION PAELLA W/ MIX OF SEAFOOD, CHICKEN, CHORIZO, SEAFOOD STOCK, SOFRITO & GREEN PEAS

DESSERT

CHURROS CON CHOCOLATE [V]

HOME MADE CHURROS W/ CHOCOLATE SAUCE & ICE CREAM

COMPLETE DELUXE PACKAGE: 89PP

(STARTERS, TAPAS, MAINS, SALAD & DESSERT & UNLIMITED TRADITIONAL SANGRIA FOR 2HR * RSA STRICTLY APPLIES)

STARTERS

CHARCUTERIE BOARD [GF]

DELI BOARD W/ SELECTION OF PREMIUM SPANISH COLD CUTS (JAMON SERRANO, LOMO, SALAMI, MANCHEGO CHEESE, MIXED OLIVES, PICKLES & BREAD)

TAPAS (2 TAPAS PER PERSON)

GAMBAS AL AJILLO [GF]

PRAWNS COOKED W/ OLIVE OIL, CHILLI, ONION, SHALLOTS, TOMATOES

CHORIZO [GF]

GRILLED SPANISH CHORIZO W/ PX

FOR THE TABLE

ENSALADA MIXTA [GF/V]

GARDEN SALAD W/ SPANISH SALAD DRESSING

PATATAS BRAVAS AIOLI [GF/V]

CLASSIC SPANISH FRIED POTATOES W/ BRAVAS SAUCE & AIOLI

MAINS

(CHOICE OF 1 MAIN COURSE PP, PAELLA IS MIN. 2PP)

VEGETERIAN & VEGAN OPTIONS ARE AVAILABLE ON REQUEST

BRAISED BEEF [GF]

SPANISH STYLE SLOW COOKED BEEF BRAISED W/ RED WINE, PORTABELLO MUSHROOMS, PIQUILLO PEPPERS, CARROTS, SMOKED PAPRIKA & BEEF STOCK SERVED W/ MASH POTATO

BARRAMUNDI FILLET [GF]

W/ ROASTED SEASONAL VEGETABLES & SALSA ESPECIAL

PAELLA MIXTA [GF/P]

CLASSIC COMBINATION PAELLA W/ MIX OF SEAFOOD, CHICKEN, CHORIZO, SEAFOOD STOCK, SOFRITO & GREEN PEAS

DESSERT

CHURROS CON CHOCOLATE [V]

HOME MADE CHURROS W/ CHOCOLATE SAUCE & ICE CREAM

DRINKS PACKAGES

- ADVANCED BOOKING IS REQUIRED FOR DRINK PACKAGES WITH A MINIMUM OF 6 GUESTS, AND ONLY ONE PACKAGE PER TABLE.
- WE STRICTLY ADHERE TO RESPONSIBLE SERVING OF ALCOHOL GUIDELINES.
- A SECOND DRINK CAN BE ORDERED ONCE THE FIRST ONE IS FINISHED. MULTIPLE ORDERS AT ONCE ARE NOT ALLOWED.
- DRINKS ARE SERVED IN GLASSWARE, EXCEPT FOR SANGRIA AND SOFT DRINKS.

SUPREME FOOD & DRINKS

PACKAGE: 125PP

(STARTERS, TAPAS, MAINS, SALAD & DESSERT
UNLIMITED SANGRIA/HOUSE RED/WHITE/BEERS
FOR 2HR * RSA STRICTLY APPLIES)

STARTERS

CHARCUTERIE BOARD [GF/P]

DELI BOARD W/ SELECTION OF PREMIUM SPANISH COLD CUTS
(JAMON SERRANO, LOMO, SALAMI, MANCHEGO CHEESE, MIXED
OLIVES, PICKLES & BREAD)

TAPAS (2 TAPAS PER PERSON)

GAMBAS AL AJILLO [GF]

GARLIC PRAWNS COOKED W/ OLIVE OIL, CHILLI, ONION,
SHALLOTS, TOMATOES & GARLIC

CHORIZO [GF/P]

GRILLED SPANISH CHORIZO W/ PX

FOR THE TABLE

ENSALADA MIXTA [GF/V]

GARDEN SALAD W/ SPANISH SALAD DRESSING

PATATAS BRAVAS AIOLI [GF/V/VN]

CLASSIC SPANISH FRIED POTATOES W/ BRAVAS SAUCE & AIOLI

MAINS

(CHOICE OF 1 MAIN COURSE PP, PAELLA IS MIN. 2PP)
VEGETERIAN & VEGAN OPTIONS ARE AVAILABLE ON REQUEST

BRAISED BEEF [GF]

SPANISH STYLE SLOW COOKED BEEF BRAISED W/ RED WINE,
PORTABELLO MUSHROOMS, PIQUILLO PEPPERS, CARROTS, SMOKED
PAPRIKA & BEEF STOCK SERVED W/ MASH POTATO

BARRAMUNDI FILLET [GF]

W/ ROASTED SEASONAL VEGETABLES & SALSA ESPECIAL

PAELLA MIXTA [GF/P]

CLASSIC COMBINATION PAELLA W/ MIX OF SEAFOOD, CHICKEN,
CHORIZO, SEAFOOD STOCK, SOFRITO & GREEN PEAS

DESSERT

CHURROS CON CHOCOLATE [V]

HOME MADE CHURROS W/ CHOCOLATE SAUCE & ICECREAM

DRINKS ONE: 42PP

SOFT DRINKS + HOUSE RED WINE +
HOUSE WHITE WINE + HOUSE SANGRIA

DRINKS TWO: 49PP

SOFT DRINKS + HOUSE RED WINE+ WHITE
WINE+ HOUSE SANGRIA + HOUSE BEER

DRINKS THREE: 59PP

DRINKS PACKAGE ONE + DRINKS PACKAGE TWO
+ COCKTAILS

"ANY COCKTAILS FROM THE "CLASSICS, &
COCKTAILS, SECTION OF THE MENU"

TERMS & CONDITIONS

AT OUR ESTABLISHMENT, WE PRIORITIZE
THE RESPONSIBLE SERVICE OF ALCOHOL.
TO ENSURE A SAFE AND ENJOYABLE EXPERIENCE F
OR EVERYONE, WE STRICTLY ENFORCE A 2-HOUR SERVICE
TIME LIMIT. MULTIPLE ORDERS AT ONCE ARE
NOT PERMITTED, AND ADDITIONAL CHARGES MAY APPLY
FOR EXTENDED SERVICE TIME.

PLEASE NOTE THAT WINES ARE SERVED EXCLUSIVELY BY
THE GLASS, AND THE PRICE QUOTES PROVIDED
ARE PER PERSON. SPIRIT DRINKS ARE NOT INCLUDED IN
OUR PACKAGES. ADDITIONALLY, WE HAVE A STRICT POLICY
OF ONE DRINK PACKAGE PER TABLE

"MUCHAS GRACIAS FOR VISITARNOS"

PLANNING YOUR NEXT EVENT OR SPECIAL DAY?
CELEBRATE WITH US,
MAKE IT A MEMORABLE OCCASION

LOLA COCINA SPANISH RESTAURANT OFFERS EVERYTHING
YOU NEED FOR YOUR NEXT EVENT OR FUNCTION, ALL IN ONE PLACE.
WE HAVE A PRIVATE FUNCTION ROOM THAT CAN ACCOMMODATE
UP TO 300 GUESTS. DEPENDING ON THE LOCATION, YOU CAN EVEN HIRE
YOUR OWN BAND AND ENJOY LIVE SHOWS.
FOR FURTHER INQUIRIES, PLEASE SPEAK TO OUR TEAM.