

Fried Fish & Seafood		Paellas El Olivo	
Andalusian-style squid	14,80 €	Seafood rice <i>cooked in fish stock with prawns, mussels and clams</i>	22,00 €
Andalusian-style small squid	14,80 €	Rice a Banda <i>with shelled squid pieces, prawns, mussels & clams cooked in fish stock</i>	18,00 €
Andalusian-style fried anchovies	13,20 €	Black rice with small squid <i>cooked in fish stock</i>	20,00 €
Grilled small squid <i>with green sauce</i>	12,50 €	Rice with Secreto <i>cooked in meat stock with Iberian pork (Secreto) pieces</i>	18,00 €
Steamed mussels <i>with marinara sauce</i>	12,50 €		
Chanquetes (whitebait) <i>with fried egg and piquillo peppers</i>	14,00 €		

NON-STOP COOKING

Paellas El Olivo	
Seafood rice <i>cooked in fish stock with prawns, mussels and clams</i>	22,00 €
Rice a Banda <i>with shelled squid pieces, prawns, mussels & clams cooked in fish stock</i>	18,00 €
Black rice with small squid <i>cooked in fish stock</i>	20,00 €
Rice with Secreto <i>cooked in meat stock with Iberian pork (Secreto) pieces</i>	18,00 €
Rice and chicken <i>cooked in meat stock</i>	17,00 €
Rice with lean pork <i>cooked in meat stock with lean pork pieces, young garlic and artichokes</i>	18,00 €



From the Garden

Grilled vegetables	14,00 €
<i>with grilled goat cheese medallion and PX reduction</i>	
Guacamole with tortilla chips	8,10 €
Hummus <i>with raw vegetables</i>	8,10 €
Tomato salad	13,50 €
<i>seasoned tomato with olives, anchovies and tuna</i>	
Caesar salad <i>with lettuce, crispy chicken, croûtons, parmesan and Caesar sauce</i>	13,50 €
Goat cheese salad	13,50 €
<i>with lettuce, bacon shavings, caramelized onion, confit cherry tomatoes, walnuts and honey-mustard dressing</i>	

Main Dishes	
Fish	
Baked sea bass <i>with seafood-style potatoes</i>	23,00 €
Baked sea bream <i>with seafood-style potatoes</i>	23,00 €
Octopus tentacle <i>on parmentier and paprika emulsion</i>	21,00 €
Baked salmon <i>with vegetables</i>	21,00 €
Meat	
Beef ribeye steak <i>with french fries</i>	25,00 €
Beef tenderloin <i>with french fries</i>	25,00 €
Teriyaki chicken <i>with vegetables and rice</i>	13,50 €
Chicken curry <i>with french fries</i>	13,50 €
Iberian pork Secreto <i>with french fries and Padrón peppers</i>	19,50 €
Small pieces of beef <i>with pepper-mustard sauce, mushroom duxelles and sliced roasted potatoes</i>	18,00 €
Churrasco <i>marinated grilled chicken with potatoes</i>	18,50 €

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with seafood-style potatoes

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Burgers & Brioche

La Bella Lola burger <i>double 100% beef smash burger with cheddar cheese, soft-cooked onion, bacon and our special sauce. Includes French fries</i>	15,50 €
Mexican burger <i>double 100% beef smash burger with cheddar cheese, guacamole, jalapeños and tortilla chips. Includes French fries</i>	15,50 €
Pío Pío burger <i>breaded chicken breast with cheddar cheese, lettuce, tomato, bacon, Japanese mayonnaise and barbecue sauce. Includes French fries</i>	15,50 €
Pulled Pork Brioche <i>soft brioche filled with pulled pork, melted cheese and barbecue sauce. Includes French fries</i>	14,50 €
Garden quesadilla with chicken, <i>seasonal vegetables and lots of cheese</i>	10,90 €
Oxtail Bikini <i>with oxtail meat, aged cheese foam and special mustard sauce. Includes French fries</i>	14,50 €
Secreto Kebab <i>with Iberian pork, asparagus, mushrooms, Havarti cheese and tartufata sauce. Includes French fries</i>	14,50 €

Desserts

Freshly baked cookie <i>with cocoa cream, hazelnuts and vanilla ice cream</i>	6,50 €
Torrija <i>with caramel sauce and hazelnut ice cream from Piemonte</i>	6,50 €
Mille-feuille <i>with lemon cream and diplomatic cream</i>	6,50 €
Tiramisu	6,50 €
Brownie <i>with vanilla ice cream</i>	6,50 €



Alcoholic Mixed Drinks

Premium mixed drinks	<i>*Gin Mare and G'Vine mixed drinks at 12,00 €</i>	11,00 €
Classic mixed drinks		8,50 €

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Cocktails

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Aperol Spritz	<i>Prosecco, Aperol & soda water</i>	9,00 €
Moscow Mule	<i>Ginger beer, vodka & lime</i>	9,00 €
Strawberry or Mango Daiquiri	<i>White rum, lime & strawberry or mango</i>	9,00 €
Frozen Piña Colada	<i>White rum, frozen pineapple & coconut</i>	9,00 €
Frozen Margarita	<i>Tequila, triple sec & lime</i>	9,00 €
Classic Mojito	<i>White rum, mint & lime</i>	9,00 €
La Bella Lola Spritz	<i>Tonic, white vermouth, lemon, spearmint & cucumber</i>	9,50 €
Tasty Coco	<i>Coconut milk, coconut, amaretto & rum</i>	9,00 €
Candy Bramble	<i>Gin, amarena cherry, lime & tonic</i>	9,00 €
Irish Coffee	<i>Whisky, coffee & whipped cream</i>	6,50 €
Negroni	<i>Gin, red vermouth, Campari & orange zest</i>	9,00 €
Mimosa	<i>Cava & orange juice</i>	9,00 €
Luscious Lola	<i>Passion fruit, Aperol & gin</i>	9,00 €
Banana Splitz	<i>Baileys, banana & milk</i>	9,00 €
Campari Spritz	<i>Prosecco, Campari & soda water</i>	9,00 €
Pornstar Martini	<i>Vodka, passion fruit, sugar, lime & prosecco</i>	9,00 €
Espresso Martini	<i>Vodka, Tía María, sugar & espresso</i>	9,00 €
Sex on the Beach	<i>Vodka, orange, peach & cranberry juice with grenadine</i>	9,00 €

Alcohol-Free Cocktails

Virgin La Bella Lola Fizz	<i>Amarena & soda</i>	7,50 €
El Amanecer de La Lola	<i>Granadina, pineapple, peach, lemon & orange</i>	7,50 €
Alcohol-Free Frozen Mojito	<i>Mojito, mint & lime slush</i>	7,50 €
Alcohol-Free Frozen Piña Colada	<i>Frozen pineapple & coconut</i>	7,50 €

Beers

		bottle
Glass of beer	3,70 €	Inedit 4,00 €
Pint of beer	5,70 €	Complot IPA 4,00 €
Victoria Amber, Turia	4,00 €	Verna 3,50 €
Voll-Damm	4,00 €	0.0 Alcohol-Free 3,50 €
Water 2,60 € / Soft drinks 2,90 €		Daura Gluten-Free 3,70 €
Aquarius & Nestea	3,50 €	0.0 Blonde 3,70 €

Cava & Champagne

Juve Camps family reserve	<i>Cava - Macabeo, Parellada & Xarel-lo</i>	35,00 €
Moet Brut Imperial 75	<i>Champagne - Pinot noir, meunier & chardonnay</i>	65,00 €
Moet Rosé	<i>Champagne - Pinot meunier & chardonnay</i>	90,00 €
Benjamín Cava Codorniu	<i>(small bottle)</i>	5,50 €

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Frozen tinto de verano	5,50 €	Sangría	5,50 €
Tinto de verano	4,50 €	Red or white vermouth	4,50 €

..... Whites

	glass	bottle
Juan Gil Moscatel <i>Small-grain Muscat, Organic. D.O. Jumilla</i>	4,00 €	19,00 €
Vidilla <i>Verdejo Organic. D.O. Rueda</i>	4,00 €	19,00 €
Baluartre Verdejo	3,90 €	20,00 €
Viña Arnáiz <i>Verdejo. D.O. Rueda</i>	4,00 €	19,00 €
Shaya <i>Verdejo Organic, partially oaked. D.O. Rueda</i>	4,50 €	22,00 €
O Fillo da Condessa <i>Albariño. D.O. Rías Baixas</i>		22,00 €
Lagar da Condessa <i>Albariño. Fermented and aged in wood. D.O. Rías Baixas</i>		27,00 €

..... Reds

	glass	bottle
Juan Gil Etiqueta Amarilla <i>Moscatel 4 months in barrel. D.O. Jumilla</i>	4,00 €	19,00 €
Honoro Vera Garnacha <i>Garnacha 2 months in barrel. D.O. Calatayud</i>	4,00 €	19,00 €
Honoro Vera Rioja <i>Tempranillo 2 months in barrel. D.O. Rioja</i>	4,00 €	19,00 €
Gota de Arena <i>Tempranillo 4 months in barrel. Wine from Castilla y León</i>	4,00 €	19,00 €
Cuando el Río Suena <i>D.O. Ribera del Duero</i>	4,00 €	19,00 €
Tanto Monta <i>D.O. Ribera del Duero</i>	4,00 €	19,00 €
Juan Gil Etiqueta Plata <i>Monastrell 12 months in barrel. D.O. Jumilla</i>	4,50 €	26,00 €
Tridente Tempranillo <i>Tempranillo 15 months in barrel. Wine from Castilla y León</i>	4,50 €	26,00 €
Atteca <i>Garnacha 10 months in barrel. D.O. Calatayud</i>		25,00 €
Rosario Vera <i>Tempranillo 12 months in barrel. D.O. Rioja</i>		25,00 €
Clar del Bosc <i>Garnacha, Carignan & Cabernet Sauvignon 15 months in barrel. D.O. Priorat</i>		48,00 €
Godina <i>Garnacha 15 months in barrel. D.O. Campo de Borja</i>		27,00 €
Alaya <i>Garnacha tintorera 15 months in barrel. D.O. Almansa</i>		33,00 €
Juan Gil Etiqueta Azul <i>Monastrell, Cabernet Sauvignon & Syrah 18 months in barrel. D.O. Jumilla</i>		35,00 €
Morca <i>Garnacha 18 months in barrel. D.O. Campo de Borja</i>		48,00 €

..... Rosé & Sparkling

	glass	bottle
Honoro Vera Rosado <i>Tempranillo & Syrah. D.O. Jumilla</i>	3,90 €	18,50 €
Cantagrillos <i>Malvasía Castellana & Chardonnay. Brut</i>	3,90 €	18,00 €
Juan Gil Rosado <i>Syrah & Petit Verdot. Organic, oaked. D.O. Jumilla</i>	4,50 €	20,00 €