

Lulu's

Contemporary Mediterranean tapas,
designed to share & served as and
when it's ready.
We recommend 2-3 dishes per person.

Please make your server aware of any
allergies or intolerances

BREAD & OLIVES

BREAD & OIL / 6

with balsamic & extra virgin olive oil (gf, ve)

MEDITERRANEAN OLIVES / 6

with garlic & sun blushed tomatoes (gf, ve)

CATALAN TOAST / 6.5

a popular Catalan tapa -
fresh tomatoes, garlic, olive oil, sea salt (ve)

GARLIC PIZZETTA (GFA)

GARLIC / 6

GOATS CHEESE & CARAMALISED RED ONION / 7.5

ROSEMARY & SEASALT / 6.5

MOZZARELLA CHEESE / 7.5

TOMATO / 7

FISH

PAN FRIED SEABASS / 11

with creamy kale & parsley garlic oil (gfa)

CALAMARES / 8.5

deep fried squid with lemon & garlic aioli

CHILLI GARLIC PRAWNS / 11

with cherry tomatoes, white wine, butter (gfa)

COD PUTTANESCA / 12

with roasted tomatoes, olives, capers & basil (gf)

LOBSTER RAVIOLI / 11

with Thermidor sauce & baby prawns

PIZZETTA | PIZZA (GFA)

MARGHERITA / 7 | 10 (v)

LULUS / 9 | 14

prosciutto, rocket, buffalo mozzarella, parmesan

PEPPERONI HOT / 8 | 13.5

'nduja spicy sausage, mozzarella, hot honey

HARISSA CHICKEN / 9 | 14

roquitto peppers, jalapeños, mozzarella

TUNA / 9 | 14

olives, red onion, mozzarella

CARBONARA PIZZA / 8 | 13.5

garlic, mozzarella cheese, pancetta,
carbonara sauce, grated Parmesan

MEAT

SHORT RIB CROQUETTES / 9

with beef bourgignon aioli

HONEY & HARISSA CHICKEN / 10

with 'nduja, spinach & tomato chimichurri (gf)

CHORIZO / 8

in honey & red wine (gf)

GARLIC PIRI PIRI CHICKEN WINGS / 8 (gf)

CHICKEN MILANESE / 8

with parmesan dressing & rocket

BRAISED BRISKET LASAGNE / 9.5

8 hour slow cooked beef brisket, layered with
cheesy bechamel & Napoli

MARINATED LAMB SKEWERS / 11

served with whipped feta tzatziki (gf)

Lulu's Flat Iron Steak

in brown butter, served pink
or well done
with peppercorn sauce / 15 (gfa)

VEGETABLES

BALSAMIC BEETROOT / 7

with whipped feta, pine nuts & chimichurri (v) (gf)

PADRON PEPPERS / 6.5

with buttermilk aioli (v) (gf)

ARANCINI / 7

with truffle mayo (v)

LOADED SWEET POTATO / 7

with butterbean hummus, roasted chickpeas &
cherry tomatoes (ve) (gf)

GREEK SALAD / 6

tomatoes, cucumber, red onion, feta, oregano
& extra virgin olive oil (v) (gf)

BAKED HALLOUMI / 8

with apricot and blossom
honey (v) (gf)

SIDES

PATATAS BRAVAS / 6 (gf, v)

PATATAS TRUFFLE & PARMESAN / 6 (gf)

SEASONED FRIES / 4.5 (gf, ve)

(ve) - vegan (v) - vegetarian
(gfa) - gluten free available (gf) - gluten free

Lulu's

WHITE WINE 175 | 250 | 75CL

MOLINO DEL SOL AIREN

Spain, La Mancha

An attractive dry white with flora and citrus aromas leading to a crisp, fresh palate

6.5 | 8.5 | 23

PINOT GRIGIO BELLO TRAMONTO

Italy, Abruzzo

Straw yellow in appearance, this generous, well balanced Pinot Grigio has a rich fruity aroma with a smooth fruity taste

7 | 9 | 25

CARLOS SERRES WHITE RIOJA

Viura, Spain

Bright, pale yellow colour. Fresh aromas of apple and pineapple with subtle white floral characters. Fresh, fruity and lasting finish, a great balance between fruit and acidity

8.5 | 11 | 31

SAUVIGNON BLANC

New Zealand, Rotating - ask your server

With crisp citrus flavours alongside riper stone fruit flavours, this is a deliciously fresh and well balanced Marlborough Sauvignon Blanc

9 | 11.5 | 33

DEGA PECORINO IGP TERRE DI CHIETI ORGANIC

Italy, Pecorino

Floral notes with scents of lemon zest, pear and freshly cut grass. On the palate it is fresh and savoury with a slight buttery note. Expressive and well balanced.

9 | 11.5 | 33

ROSE WINE 175 | 250 | 75CL

ART SERIES ROSE

Hungary

Vibrant & expressive - this rose is bright and fresh with ripe, fruity flavours of red berries and citrus

6.5 | 8.5 | 23

PINOT GRIGIO ROSE BELLO TRAMONTO

Italy, Abruzzo

This elegant and fragrant Pinot Grigio Blush is delicately aromatic and deliciously crisp on the palate

7 | 9 | 25

PAINTED LADIES WHITE ZINFANDEL

United States, California

With crisp citrus flavours alongside riper stone fruit flavours, this is a deliciously fresh and well balanced Marlborough Sauvignon Blanc

7.5 | 9.5 | 26

RED WINE 175 | 250 | 75CL

MOLINO DEL SOL TEMPRANILLO

Spain, La Mancha

A wonderful fruity red with a silky smooth finish

6.5 | 8.5 | 23

CLUB DE CAMPO MALBEC

Argentina

With an intense colour, the nose reveals red fruit notes, blueberries and plum. Full of dark, ripe fruits and a rich, smooth damson like palate - unoaked, mellow and silky.

Harmonious, well structured, fruity, balanced tannins and a pleasant finish

7 | 9 | 26

DEGA MONTEPULCIANO DEG ORGANIC

Italy, Abruzzo

Red ruby with purple hues. The hits of red fruits such as cherry and blackberry blend with the floral notes of rose and violet with a slight spicy note. On the palate it is dry and refreshing with soft tannins. The red fruits are expressed in all its glory. A light wine of great drinkability

8 | 10 | 29.5

ALMA DI CHILE PINOT NOIR

Chile

Bright cherry fruit aromas with hints of tea leaf and eucalyptus. Light and spicy on the palate, featuring notes of white pepper and nutmeg, complemented by clean strawberry flavours

8 | 10 | 29.5

BODEGAS UGALDE RIOJA JOLASETA CRIANZA

Spain, Rioja

This traditional blend of Tempranillo and Graciano is aged in American ok barrels for 12 months, giving spicy vanilla notes on the nose on the palate. Rounded, soft and with a lovely balance of berry fruit and sweet spice

9.5 | 12 | 32

CARLOS SERRES RIOJA GRAN RESERVA

Spain, Rioja

Bright garnet in colour, this wine has complex aromas of black fruit, vanilla and cinnamon. Velvety smooth on the palate with great complexity from ageing for 24 months in oak and 36 months in the bottle

12 | 15 | 45

SPARKLING 125 | 75CL

PORTACELI CAVA

Spain 7 | 30

PORTACELI CAVA ROSE

Spain 7 | 30

HOUSE CHAMPAGNE

France 10 | 50