

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

PLEASE MAKE US AWARE OF ANY ALLERGIES OR INTOLERANCES

## TO NIBBLE

BREADS / 6 with balsamic & extra virgin olive oil (ve)

PADRON PEPPERS / 6.5 with buttermilk aioli (v) (gf)

CATALAN TOAST / 6.5
a popular Catalan tapa fresh tomatoes, garlic, olive oil, sea salt (ve)

MEDITERRANEAN OLIVES / 6 with sun blushed tomatoes, marinated in garlic (ve) (gf)

CHARCUTERIE / 14
For two (gfa)
Proscuitto, Chorizo, Manchego, Dolcelatte

## BREAD (GFA) Garlic Pizzettas

GARLIC / 6 (ve)

GOATS CHEESE & CARAMALISED RED ONION / 7.5 (v)

ROSEMARY & SEASALT / 6.5 (ve)
MOZZARELLA CHEESE / 7.5 (v)
TOMATO / 7 (ve)

FISH

CALAMARES / 8.5
deep fried squid with lemon & garlic aioli

PAN FRIED SEABASS / 11 with creamy kale & parsley garlic oil (gf)

CHILLI GARLIC PRAWNS / 11

with cherry tomatoes, white wine, butter (gfa)

COD PUTTANESCA / 12 with roasted tomatoes, olives, capers & basil (gf)

LINGUINI FRUTTI DI MARE / 14 with King Prawns, Baby Prawns, Mussels & Clams, Garlic, Cava & Caper Butter

LOBSTER RAVIOLI / 11
with Thermidor sauce & baby prawns

# FLAT IRON STEAK

COOKED IN LULUS BROWN
BUTTER / 15
with peppercorn sauce (gf)

#### MEAT

SHORT RIB CROQUETTES / 9 with beef bourgignon aioli

HONEY & HARISSA CHICKEN / 10

with 'nduja, spinach & tomato chimichurri

CHORIZO / 8
in honey & red wine (gf)

SWEET & STICKY CHICKEN WINGS / 8 (gf) with chilli, soy & garlic

CHICKEN MILANESE / 8 with parmesan dressing & rocket

BRAISED BRISKET LASAGNE / 9.5

# PIZZETTA | PIZZA (GFA)

MARGHERITA/ 7 | 10 (v)

LULUS / 9 | 14
proscuitto, 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

GOATS CHEESE / 9 | 14 caramelised red onion, spinach, blushed tomato (v)

## VEGETABLES

CORN RIBS / 7 sliced corn fritters with siracha aioli (v) (gf)

BALSAMIC BEETROOT / 7
with whipped feta, pine nuts & chimichurri (v) (gf)

ARANCINI / 7 with truffle mayo (v)

LOADED SWEET POTATO / 7 with butterbean hummus, roasted chickpeas & cherry tomatoes (ve) (gf)

STUFFED PORTOBELLO MUSHROOM/ 9

with tomato salsa, sautéed spinach & panko crusted goats cheese (v) (gfa)

BAKED HALLOUMI / 8 with apricot and blossom honey (v)

## SIDES & PASTA

GREEK SALAD / 5.5 (v)(gf)

PATATAS BRAVAS / 6 (v)(gf)

PATATAS TRUFFLE & PARMESAN / 6 (gf)

SEASONED FRIES / 4.5 (ve)(gf)

LULUS TRUFFLE & PARMESAN LINGUINI / 7.5

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



# 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  $6.5 \mid 8.5 \mid 23$ 

#### 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  $7 \mid 9 \mid 25$ 

# 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

#### LONG WHITE CLOUD

New Zealand, Marlborough

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  $7.5 \mid 9.5 \mid 26$ 

# RED WINE 175 | 250 | 75CL

#### MOLINO DEL SOL TEMPRANILLO

Spain, La Mancha

A wonderful fruity red with a silky smooth finish  $6.5 \mid 8.5 \mid 23$ 

#### 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  $7 \mid 9 \mid 26$ 

#### 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  $8 \mid 10 \mid 29.5$ 

#### 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  $12 \mid 15 \mid 45$ 

# SPARKLING 125 | 75CL

#### PORTACELI CAVA

Spain 7 30

#### PORTACELI CAVA ROSE

Spain 7 | 30

#### HOUSE CHAMPAGNE

France 10 | 50