



Degustation Menus for 2 or more sharing
An ideal option for group bookings of 8 or more

Pork on Your Fork - \$58pp -

Getting started

Mount Zero Olives
 Selection of Spanish small goods

Tapas

Artichoke croquette
 Potato and almond soup

To Share

Chorizo de la casa con sidra

 Patatas bravas al estilo Madrid
 Twice cooked pork belly with fresh salad
 Green Salad

Lulo Degustation- \$75pp -

Getting started

Jamón Ibérico Pata Negra (30g)

Tapas

Freshly shucked oyster
 Sous vide spanner crab meat
 Zucchini flowers
 Fino cured yellow fin tuna
 Costillas de Pollo – Chicken ribs

To Share

Picanha beef
 Yuca Frita - Cassava
 Hierloom Carrot Salad with mojo & muscatels

Dessert

A selection of Lulo home made ice creams

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We are able to alter menus to suit dietary requirements & food allergies. We will re-price if required.

Getting started

Embutidos, Cured Meats & Olives

Jamón Serrano Gran Reserva 18
 Artisan mountain ham aged for 24 months

Jamón Ibérico Pata Negra (30g) '7 Hermanos' 25
 Bellota ham aged 36 months, 100% acorn fed from Salamanca

Embutidos / Selection 18
 A selection of Spanish small goods:
 Serrano ham, longaniza and salchichón

Longaniza 12
 Spanish cured pork sausage, paprika and spices

Salchichón 12
 Spanish cured pork sausage, cracked pepper and spices

Mixed Mt Zero olives 6
 Marinated with zest, garlic, chilli, herbs, olive oil and sherry vinegar

Warming up

Tapas

Ostras de la Casa each 4
 Freshly shucked oyster served natural 1/2 doz 20
 or with cucumber, lime sorbet and salmon roe 1 doz 36

Zucchini flowers 2 piece 12
 With three Spanish cheeses of Blue, Goat's and Manchego

Artichoke croquette 2 piece 7
 With black garlic aioli Platter of 4 12

'Sous vide' spanner crab meat 2 piece 16
 Avocado, pickled garlic, avruga caviar and lemon air Platter of 4 28

Ultimate wagyu mini-burger 10
 With duck jamón, aioli & pickled chilli

Sherry Fino cured yellow fin tuna 18
 With chilli and pickled vegetables

Patatas Bravas al estilo Madrid 14
 Potato with roasted tomato, chilli and spanish style aioli

Chorizo de la Casa con Sidra 14
 Spanish chorizo with apple cider foam

Costillas de pollo 12
 Chicken ribs with corn and chilli caramel dressing

To share

Meat & Fish

Wagyu Picanha 34
 Char-grilled Brazilian beef with palm heart chilli and coriander

Twice-cooked pork belly 28
 With Cauliflower puree, Pedro Ximenez poached apple and crispy jamon

Calamari with black and white aioli 28
 With pistachio picada

Twin bone lamb cutlets Platter of 4 36
 with smoked eggplant, chimi churri and sobrasada

Quinoa Crusted King Prawns 36
 With pineapple and tequila sangrita

Salads & Sides

Roasted forrest mushrooms 18
 Served with almond soil and truffle custard

Roasted heirloom carrot salad 16
 With almonds, mojo and pomegranate

Baby leaf salad 12
 Salad greens, avocado, mint, citrus and palm hearts

Yuca Frita 8
 Golden cooked cassava chips with smoked yoghurt and avocado

Dessert Tapas & cheese

Helados de la Casa – Home made ice cream scoop 4
 Lulo & Passionfruit Vanilla
 Pedro Ximenez & Prune Spanish Turrón
 Raspberry

Chocolate garnache 8
 With coffee olive oil, sea salt and crisp

Crema Catalana 6
 Cinnamon and lime infused set custard with spun sugar

Churros platter of 5 10
 Spanish doughnut with dipping chocolate

Single cheese 30 gr 10
Three cheeses 25 gr 25
Five cheeses 20 gr 30

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| Valdeon | Blue cheese, cow & goat | Asturias - Spain |
| Garrotxa | Goat's milk | Catalonia - Spain |
| Mahon | Cow & sheep | Balears - Spain |
| Mezcla | Cow, sheep, goat | Spain |
| De Cabra | Matured goat's milk | Spain |