

Appetizers

Mini Empanadas 139

Order of four mini empanadas, stuffed with shrimp, chicken mole, chorizo and potato and slices of poblano chili with cheese. Accompanied by green tomato sauce and sour cream.

Mayan Mini Empanadas

4 corn tortillas filled with hibiscus flowers and fresh cheese.

Tuna Tartar

Marinated tuna pieces in soy sauce and ginger, avocado, mango, seaweed and pita bread to accompany. Delicious!

Mixed Seafood Ceviche

Prepared at your table.

Queso Fundido

Mixture of four grated cheeses, served with flour and corn tortillas. Add arrachera or chorizo.

Octopus Tostadas

Tostadas with octopus sautéed in garlic, red onion, ginger and guajillo chili, flamed with a touch of chili ancho liquor and topped with fresh avocado.

Guacamole

With fresh tortilla chips. Prepared table side.

From the Sea

Tropical Tuna

Grilled tuna loin with grilled sesame seeds, mashed potatoes with a wasabi flavor, wakame seaweed salad, pineapple sauce and soy with ginger.

Lime-Jalapeño Grouper

Marinated grouper fillet with lemon and fresh jalapeno pepper, cooked in the griddle and accompanied by coconut rice and vegetable of the day.

Pan Sautéed Grouper Picata

Served on rice noodles and bathed in a light butter, white wine and caper sauce.

Sea Bass

Baked and served with a white wine, garlic and parsley sauce with a touch of dried chili. Served over a zucchini and carrot linguini.

Scallops

In golden sage butter, on a bed of polenta with parmesan and sautéed spinach.

Shrimp Diablo

Stuffed with goat cheese and serrano chile, wrapped with bacon and garnished with Fettuccini Alfredo.

Coconut-Curry Shrimp

Sautéed and finished in coconut milk, with sweet peppers, onion and spinach.

Shrimp Platter

Breaded, garlic mojo, butter or garlic. With garnished rice with coconut and vegetable of the day.

Grilled Shrimp Tacos

Marinated shrimp tacos with grilled cilantro pesto, purple cabbage salad and guacamole sauce on the side.

Lobster Tail

Grilled lobster with delicate creamy sauce made with white wine, butter and parmesan. Preparation time 20 minutes.

From the Land

Fillet Mignon 8 oz./240 gms.

Juicy and tender cut wrapped with bacon, cooked on the grill. Served with baked potato and vegetable of the day.

Rib Eye Steak 14 oz./420 gms.

Perfectly cut cooked on the grill, with baked potatoes and vegetables of the day.

Rack of Lamb

Marinated with fine herbs and then grilled. Served with mashed potatoes and vegetables of the day.

Tampiqueña

Beef steak served with beans, rice, guacamole and red sauce enchilada. Accompanied by corn tortillas.

Grilled Pork Chop

Tender pork chop with homemade gravy. Served with mashed garlic potatoes and house chutney.

Chicken Poblano

Juicy and tender breaded chicken breast, stuffed with poblano chile, cheese and chorizo. Topped with a creamy walnut sauce.

Chicken Medallions

Juicy grilled breast and finished in a creamy mushroom sauce, served with mashed potatoes and vegetables of the day.

Lolha Club Hamburger

Grilled ground beef patty with roasted onions, avocado, sliced bacon, tomatoes, lettuce and Monterrey Jack cheese. Side of steak fries.

Prices include 16% tax. Tips not included.

Salads

Lol Ha

Lettuce mixed with tomato, bacon, avocado, celery, Monterrey Jack cheese and our famous house dressing.

Apple

Tender mixture of lettuces with apple slices, goat's cheese, cranberries and caramelized walnut. Sprinkled with sweet and sour balsamic dressing.

Cesar

Served with parmesan cheese crisps and our homemade Cesar dressing. Add chicken to your salad.

Blue Cheese

Iceberg lettuce wedge with a homemade blue cheese dressing and crispy bacon.

Local Specialties

Relleno Negro Chicken

Chicken cooked in a traditionally Yucatecan sauce of roasted dry chiles. Served with rice.

Grouper Tikin Xic

Grouper fillet baked in a banana leaf with achiote, red and green pepper, sliced onion and garnished with white rice and refried beans.

Chili Relleno with Meat

Stuffed with minced meat, on a layer of ranchera sauce and sides of refried beans and white rice.

Chili Relleno with Cheese

Cheese stuffed chile poblano, wrapped in egg batter and topped with a ranchera sauce and a touch of cream.

Special Nights

Thursdays and Fridays – Prime Rib

14 oz./420 gms. Our traditional favorite, slow roasted to medium rare, served with baked potato and vegetable of the day.

Saturdays – Lamb Tacos

3 homemade corn tortillas with chopped thinly sliced marinated and roasted lamb. Served with sliced radish, cilantro and lime, and an avocado tomatillo sauce on the side.