

# menu

## Appetizers

### Guacamole

Served with fresh tortilla chips, ideal for sharing.  
Prepared at your table.

### Mini Empanadas

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

### Tuna Tartar

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

### Queso Fundido

Mixture of grated cheeses, served with flour and corn tortillas. Add arrachera \$50 or chorizo \$25.

### Octopus Tostadas

Octopus sautéed in garlic, red onion, ginger and guajillo chile, flambéed with a chile liqueur, and topped with avocado.

## 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 cheese, cranberries and caramelized walnut.  
Sprinkled with sweet and sour balsamic dressing.

### Caesar

Served with parmesan cheese and our homemade Caesar dressing. Add chicken for \$25.

### Blue Cheese

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

## Mexican Specialties

### Chicken Mole Enchiladas

Stuffed with chicken or cheese and topped with homemade mole sauce, slivered onions, fresh cheese crumbles and sesame seeds.

### Tikin Xic Fish

Baked in a banana leaf with achiote, fresh peppers, 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 touch of cream.

## Special Nights

### Thursdays and Fridays

#### Prime Rib 14oz./420 gms

Our traditional favorite, slow roasted to medium rare, served with baked potato and vegetable of the day.

## From the Sea

### Spaghetti Frutti di Mare

Pasta with shrimp, octopus, clams and mussels sautéed in garlic and white wine with marinara sauce.!

### Spaghetti Cozze Zafferano

Cozze Zafferano - Pasta with mussels in saffron, tomato sauce, roasted red peppers, and a touch of cream.

### Tropical Tuna

Grilled Tuna loin with grilled sesame seeds, wasabi flavored mashed potatoes, seaweed salad and a ginger soy sauce.

### Lime-Jalapeño Grouper

Marinated grouper fillet sautéed with lemon and fresh jalapeño, with coconut rice and vegetable of the day.

### Grouper Picata

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

### Sea Bass

Baked, with a garlic white wine and parsley sauce with a touch of dried chili, over 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 chili, wrapped with bacon and garnished with Fettuccini Alfredo.

### Shrimp Platter

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

### Grilled Shrimp Tacos

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

### Lobster Tail

Grilled lobster with delicate white wine, garlic and parsley sauce. Sprinkled with toasted panko.

Market price

## From the Land

### Pork Ossobuco

Juicy and tender veal cut, slowly cooked in the oven, accompanied by mashed potatoes with parmesan cheese.

### Fillet Mignon 8 oz/240 gms

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

### Rib Eye Steak 14 oz/420 gms

Delicately cut cooked on the grill, with baked potato and vegetables of the day.

### Tampiqueña

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

### Grilled Pork Chop

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

### Chicken Poblano

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

### Chicken Medallions Porcini

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

### Spaghetti Aglio e Olio

Classic delicious pasta in olive oil, garlic and a touch of chile peppers with fresh chopped parsley and grated parmesano.

### Lolha Club Hamburger

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