

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.