

# MENU

## APPETIZERS

### **Tuna Tartare \$189**

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

*Trocitos de Atún marinados en soya y jengibre, aguacate, mango, alga wakame y pan pita para acompañar.*

### **LolHa Salad \$149**

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

*Lechuga orejona mezclada con jitomate, tocino, aguacate, apio, queso monterrey y nuestro famoso aderezo de la casa.*

### **Caesar \$145**

Served with parmesan cheese and our homemade Caesar dressing.

*La tradicional, con nuestro aderezo cesar casero.*

### **Blue Cheese Salad \$145**

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

*Crujiente lechuga aderezada con queso azul de la casa y trocitos de tocino frito.*

## FROM THE LAND

### **Chile Relleno with Cheese \$179**

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

*Chile poblano relleno de queso gratinado, bañados con salsa ranchera y guarnición de arroz blanco y frijoles refritos.*

### **Chicken Poblano \$249**

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

*Pechuga rellena de chile poblano, queso y chorizo, empanizada y frita, bañada con salsa de nuez, acompañado de arroz al coco y frijol.*

### **Grilled Pork Chops \$235**

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

*Chuleta de cerdo con gravy y chutney casero, acompañado de pure de papa.*

### **Filet Mignon \$549**

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

*Jugoso corte envuelto con tocino, cocido a la parrilla y servido con papa horno y vegetal del día.*

### **Rib Eye Steak \$549**

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

*Delicadamente cocinado a la parrilla, con papa horno y vegetales.*



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PRICES INCLUDE 16% TAX. TIPS NOT INCLUDED.  
AKUMAL, QUINTANA ROO, MEX. DIC. 2020

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## FROM THE SEA

### **Pan Sauteed Grouper in Clam Sauce \$269**

A light white wine parsley cilantro sauce with clams.

*Delicioso filete de mero bañado en salsa de almeja, acompañado de linguini.*

### **Scallops \$280**

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

*En mantequilla dorada de nuez, sobre polenta al parmesano y espinacas salteadas.*

### **Sea Bass LolHa \$320**

Mezcal and light dijon lemon garlic sauce, with mashed Yucatán squash and sweet potato chips.

*En salsa de mostaza, limón y ajo, acompañado de pure de calabaza Yucateca y chips de camote.*

### **Shrimp Diablo \$275**

Stuffed with goat cheese and serrano chili, wrapped with bacon and garnished with linguini Alfredo.

*Camarones rellenos de queso de cabra y chile serrano, envueltos con tocino, servido sobre fettuccini Alfredo.*

### **Lobster Tail \$569**

Grilled lobster with delicate Thermidor sauce, butter or garlic.

*Langosta a la parrilla con delicada salsa Thermidor, mantequilla o mojo de ajo.*

## SPECIALS

### **Friday's**

#### **Prime Rib \$549**

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

*Nuestro favorito, el tradicional, rostizado lentamente a término medio rojo.*

*Con papa al horno y vegetal del día.*

### **Saturday's**

#### **Ossobuco \$575**

Juicy and tender pork shank, slowly cooked in the oven, accompanied by mashed potatoes with parmesan cheese. Exquisite!

*Jugoso y tierno chamorro de cerdo cocido lentamente al horno, acompañado de pure de papa al parmesano. Exquisito!*



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