

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.

Octopus Carpaccio \$140

Thinly sliced drizzled with seasoned olive oil, avocado and cherry tomatoes.

Delgadas laminas de pulpo aderezadas con aceite de olivo, aguacate y jitomate cherry.

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.

PRICES INCLUDE 16% TAX. TIPS NOT INCLUDED.

• Lol•Ha •

AKUMAL, QUINTANA ROO, MEX. 2021

FROM THE SEA

Seared Tuna Steak \$275

Asian salad with soy sesame dressing.

Atún sellado acompañado de ensalada oriental aderezada con soya y ajonjolí.

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.

Grilled Octopus in Garlic \$310

Served over mashed potatoes and topped with crunchy onion rings.

Servido sobre pure de papa y aros de cebolla.

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!

Daily

Filet Mignon \$549

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

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

