

# MENU

## APPETIZERS

Tuna Tartar 255

Pieces of tuna marinated in soy sauce and ginger, with avocado, mango, seaweed served with pita bread.

Queso Fundido 260

Melted mixture of four cheeses, served with flour and corn tortillas. Add arrachera +90. Add chorizo +55

Lolha Salad 265

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

Caesar Salad 260

Served with Parmesan cheese, croutons and our homemade Caesar dressing.

Blue Cheese Wedge Salad 260

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

## FROM THE SEA

Seared Tuna Steak 355

Sesame crusted tuna steak in a soy, ginger, red wine reduction, served over rice noodles and seaweed salad.

Grilled Octopus in Garlic 375

Served over mashed potatoes and topped with crunchy onion rings.

Shrimp Diablo 380

Stuffed with goat cheese and serrano chili, wrapped in bacon and served on a bed of fettuccine Alfredo.

Pan Sautéed Grouper Piccata 420

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

Grilled Shrimp Tacos 340

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

Hours: 6:00-9:00 • Prices include 16% IVA • Tips are not included.  
Containers to go: 10 pesos each.

## FROM THE LAND

### Chile Relleno with Cheese 325

Chile poblano stuffed with cheese, wrapped in egg batter and topped with a ranchera sauce and a touch of cream. Sides of refried beans and white rice.

### Chili Relleno with Meat 325

Chile poblano stuffed with minced beef, wrapped in egg batter and topped with a ranchera sauce and a touch of cream. Sides of refried beans and white rice.

### Chicken Poblano 325

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

### Mayan Grilled Chicken Pok Chuk 375

Half boneless chicken marinated in sour oranges of the region, served with black beans, grilled Mexican sausage and corn tortillas.

### Grilled Pork Chop 350

Tender pork chop with homemade chutney, served with mashed potatoes.

### Filet Mignon 825

Tender USDA Choice filet wrapped in bacon and charbroiled, served with mashed potatoes and vegetable of the day. (210 gms)

### Lolha Signature Filet Mignon 895

Tender USDA Choice filet in red wine sauce and wild mushroom ragout accompanied by roasted potatoes with thyme and rosemary, and vegetable of the day. (210 gms)

### Rib Eye Steak 995

USDA Choice charbroiled juicy and tender with mashed potatoes and vegetable of the day. (480 gms)

### Ossobuco 695

Juicy and tender pork shank, slow-cooked in the oven, accompanied by mashed potatoes with Parmesan cheese. Exquisite! (750 gms)

## HOUSE SPECIALS

### Fridays – Prime Rib 995

Our traditional favorite, slow roasted to medium rare, served with baked potato and vegetable of the day. (440 gms)

### Saturdays and Sundays – Lobster Tail Market Price

Baked local lobster tail with your choice of meunière, garlic butter, ajillo, or thermidor. (230 gms)

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