

COLD APPETIZERS

Guacamole	215
Served with fresh tortilla chips.	
Shrimp Ceviche	375
Fresh shrimp in lime with diced tomatoes, cilantro and onion.	
Fish Ceviche	375
Lime-marinated pieces of grouper mixed with chopped tomatoes, avocado, onions and cilantro.	
Mixed Seafood Ceviche	375
Shrimp, octopus and fish marinated in lime, with chopped tomatoes, avocado, onions and cilantro.	
Aguachile	370
Shrimp marinated in lime, serrano chili, cilantro and cucumber.	
Pico de Gallo – with fresh tortilla chips.	130
Shrimp Cocktail Veracruz Style	335
In a medium spicy tomato sauce with avocado.	

MEXICAN SPECIALTIES

Cochinita Pibil – Plate or Sandwich	290
Corn tortillas, rice and refried beans on the side or in sandwich with pickled onions and side of guacamole.	
Beef or Chicken Burrito	285
Stuffed with refried beans and cheese, served with guacamole, homemade salsa and sour cream.	
Enchiladas	285
Cheese, vegan, beef or chicken, served with ranchera or tomatillo sauce.	
Chilaquiles	295
Crunchy tortilla chips drenched in a ranchera or tomatillo sauce with shredded chicken, chopped avocado, and lettuce, cheese and onions.	
Beef Fajitas	365
Served with refried black beans, guacamole, flour tortillas and rice.	
Chicken Fajitas	285
Served with refried black beans, guacamole, flour tortillas and rice.	
Vegetarian Fajitas	280
Carrots, zucchini, peppers and plantains. Served with beans, guacamole, flour tortillas and rice.	
Chicken Flautas	255
Crisp rolled tacos served with tomatillo sauce, cream and shredded cheese.	
Mexican Mixed Grill for 2	530
Chicken, chorizo, skirt steak, pork, grilled cheese, nopal and baby onions.	
Empanadas	180
Cheese, chicken, ground beef or vegan. Order of 3.	
Panuchos	180
Chicken, shredded beef, cochinita pibil or vegan. Order of 3.	

SALADS

Mixed Green Salad	250
Cobb Salad	290
Marinated chicken pieces, bacon, vegetables, avocado and grilled cheese over fresh salad greens.	
Lolha Salad	290
Romaine lettuce mixed with tomato, bacon, avocado, celery, Monterrey Jack cheese and our famous house dressing.	
Salmon Salad	325
Fresh grilled salmon with pesto, served on top of mixed greens, mango, mozzarella and black olives.	

Dressings: Ranch, blue cheese, Italian, and house ginger vinaigrette.

SOUPS

Wednesday - Black Bean	180
Thursday - Aztec Tortilla	180
Friday - Yucatecan Lime	180
Saturday - Pork Pozole	185
Sunday - Seafood	230

HOT APPETIZERS

Texas Chili Bowl	235
Loaded with ground beef and beans, served with garlic bread and shredded cheese.	
Coconut Shrimp	365
Breaded and coated with coconut, with dipping sauces. A truly tropical treat!	
Buffalo Chicken Wings	255/345
Mild or spicy sauce on the side, along with blue cheese dip and celery sticks. Order 6 or 12.	
Jalapeño Poppers	235
Stuffed with cheese, breaded and fried, served with a creamy garlic dip. Mildly spicy!	
Spinach Artichoke Dip	225
Served with homemade toasted pita.	
Queso Fundido	245
Add: Chorizo or mushrooms – 55	
Cheese Nachos	245
Covered with beans, jalapeños and guacamole.	
Chili Nachos	245
Ground beef, beans, onions, jalapeños and tomatoes.	
Nachos al Pastor	320
With thinly-sliced spiced pork, onion, cilantro and pineapple.	
Mozzarella Cheese Sticks	195
Marinara sauce on the side.	
French Fries	110
Chili Cheese Fries	265
Onion Rings	185

Containers to go: 10 pesos each.
Prices include 16% tax. Tips not included



FISH & SEAFOOD

Whole Fried Grouper	545
Served with a side of pico de gallo, pickled onions, rice and fresh tortillas. The crispy outer skin makes the fish stay tender and moist. Makes excellent tacos.	
Shrimp Platter	375
Choice of breaded, in butter or garlic, with sides of rice and vegetable of the day.	
Guajillo Octopus	390
Sautéed with guajillo chile and garlic and served on a bed of rice.	
Guajillo Shrimp	395
Sautéed with guajillo chile and garlic and served on a bed of rice.	
Salmon Filet	390
With house chimichurri sauce, rice and vegetable of the day.	
Grouper	420
Choice of butter, In garlic or pan-sautéed.	
Fish & Chips	420
Deep fried, served with homemade tartar sauce.	

FROM THE GRILL

BBQ Pork Ribs	375
Slow-baked rack of ribs, covered with our house made BBQ sauce. Served with corn, cole slaw and steak fries on the side. (360 gms)	
Skirt Steak	390
With a side of grilled onions, jalapeños, guacamole, rice and beans.	
Ribeye Steak	995
USDA Choice, charbroiled and served with mashed potatoes and vegetable of the day. (480 gms)	
Chicken Breast	290
Grilled or breaded, with vegetables and rice.	

BURGERS

Cheeseburger	300
Choice of American or Monterrey Jack.	
La Gourmet	360
Cheddar or blue cheese with bacon, caramelized onions, BBQ sauce and mayonnaise.	
Hawaiian	320
With ham and grilled pineapple slices.	
Lolha	380
Double patty stuffed with cheese, poblano chile strips and mushroom, tomato and lettuce.	
Chicken Breast	280
With avocado, chipotle mayo and cheese on a homemade fresh bun.	
Fish	330
Lightly breaded fresh grouper with homemade tartar sauce on the side, with or without cheese.	
Vegan	270
Delicious quinoa-based burger with fresh vegetables.	

SANDWICHES & HOT DOG

Lolha Italian Meatball Sub	295
All homemade, with marinara sauce, mozzarella and basil pesto. !!	
Club Sandwich	295
With grilled chicken, ham, bacon, tomatoes, avocado, lettuce and cheese.	
Pulled Pork	265
With homemade BBQ sauce, served with cole slaw.	
Philly Steak	365
A Philadelphia classic, made with rib eye steak and onions and your choice of cheese.	
Hot Dog	170
Served with or without tomatoes and onions.	
Deluxe Stuffed Hot Dog	230
Stuffed with cheddar cheese and wrapped with bacon.	
Prime Rib French Dip Sandwich	355
Thinly sliced prime rib with caramelized onions, melted brie, horseradish and au jus on the side.	
Quiche of the Day	230
Baked fresh in-house, served with a small mixed green salad.	

SPECIALTY TACOS

Corn or flour tortillas. Order of 3

Shrimp	310
Lightly battered or grilled, served with a chipotle-tamarind sauce.	
Bacon-Wrapped Shrimp	340
Grilled and stuffed with cheese and served with a chipotle-tamarind sauce.	
Fish	380
Grouper marinated in lime and served with sides of coleslaw and habanero-carrot sauce.	
Skirt Steak	340
Grilled with peppers and onions and served with a side of guacamole and beans.	
Al Pastor	285
With pork, fresh onion, pineapple, cilantro and avocado sauce.	

QUESADILLAS

Corn or flour tortillas. Order of 3

Cheese	225
Served with guacamole and sour cream.	
Lolha	245
Mushroom, grilled poblano strips, spinach and cheese.	
Philly Cheese Steak	315
Sliced rib eye and onions.	
Chicken	255
Hawaiian	255
Grilled pineapple, ham and cheese.	

DESSERTS

Brownie	135	Caramel Flan	110
Key Lime Pie	135	Popsicles – Various flavors and vegan.	50
		Ice Creams	80

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