



*Appetizers*

**Tuna Tartar 285**

Fresh, succulent tuna marinated in soy sauce and ginger, layered with chunks of avocado, sweet mango, and seaweed. Served with toasted flatbread points for a delightful bite.

**Queso Fundido 275**

A bubbling blend of four gourmet cheeses, perfect for scooping with soft flour and corn tortillas.  
Add arrachera +90 Add chorizo +55

**Lolha Signature Salad 310**

Crisp romaine lettuce, juicy tomatoes, smoky bacon, avocado, celery for crunch and Monterrey Jack cheese, all tossed in our famous house dressing. A salad like no other!

**Caesar Salad 280**

Freshly chopped romaine lettuce, topped with parmesan, crunchy croutons, and our homemade Caesar dressing for a timeless favorite.

**Blue Cheese Wedge Salad 280**

A wedge of crisp iceberg lettuce drizzled with rich, homemade blue cheese dressing, topped with crispy bacon. A refreshing classic with a bold twist!



**Seared Ahi Tuna Tataki 395**

Perfectly seared tuna, encrusted in sesame seeds, drizzled with a soy, ginger, garlic infusion, and thinly sliced jalapeno and cilantro for a Mexican twist. Served with perfectly dressed Asian slaw.

**Grilled Octopus al Pastor 395**

Tender, marinated octopus grilled to perfection, served with caramelized pineapple, pearl onions, and crispy wedge fries. Create your own "al pastor" tacos with a side of warm tortillas upon request.

**Shrimp Diablo 395**

Succulent shrimp stuffed with creamy goat cheese and spicy serrano chili, wrapped in crispy bacon and served on a bed of rich fettuccine Alfredo. A dish with a kick!

**Pan Sautéed Grouper Piccata 445**

Flaky grouper fillet sautéed in a light butter, white wine, and caper sauce, served over delicate rice noodles for a melt-in-your-mouth experience.

**Grilled Shrimp Tacos 350**

Juicy, marinated shrimp served with grilled cilantro pesto, crisp purple cabbage salad, and a side of creamy guacamole sauce. A vibrant taco delight!

*From the Sea*





*From the land*



**Chile Relleno with Cheese 340**

A roasted poblano chile filled with gooey cheese, wrapped in fluffy egg batter, and topped with ranchera sauce and a touch of cream. Served with sides of refried beans and white rice.

**Chili Relleno with Meat 340**

Poblano chile stuffed with seasoned minced beef, coated in a golden egg batter, and covered in ranchera sauce with a hint of cream. Paired with refried beans and white rice.

**Poblano Chicken 340**

Crispy, tender chicken breast stuffed with poblano chile, cheese, and spicy chorizo, topped with a velvety walnut cream sauce. A decadent dish!

**Mayan Grilled Chicken Pok Chuk 390**

Half a boneless chicken marinated in the zesty, tangy flavors of regional sour oranges, served with hearty black beans, grilled Mexican sausage, and soft corn tortillas.

**Grilled Pork Chop 370**

Juicy, tender pork chop topped with a flavorful homemade chutney, served alongside creamy mashed potatoes. A comforting classic.

**Filet Mignon 850**

Indulge in our USDA Choice filet mignon, wrapped in crispy bacon and charbroiled to perfection. Served with silky mashed potatoes and the vegetable of the day.

**Lolha Signature Filet Mignon 850**

Our filet mignon in a red wine sauce and wild mushrooms, accompanied by roasted potatoes with thyme and rosemary, and vegetable of the day.

**Rib Eye Steak 1100**

Savor the tenderness of our USDA Choice rib eye, charbroiled to juicy perfection. Served with creamy mashed potatoes and the vegetable of the day.

**Ossobuco 595**

A slow-cooked, fall-off-the-bone pork shank, served with parmesan-infused mashed potatoes. This dish is pure comfort!

**Friday – Prime Rib 1100**

Our house favorite—prime rib, slow-roasted to a perfect medium rare, served with a baked potato and the vegetable of the day.

**Saturday and Sunday – Langostinos Market Price**

Also known as prawns. sauteed in garlic butter served with fettuccine mushroom and zucchini on the side, it is known for their delicate flavor similar to that of lobster or crab.)

*House  
Specials*