

TAPAS PERUANAS

CRIOLLAS

*Aji de gallina en canasta de papas 15

Chicken stew, creamy Peruvian yellow pepper sauce, egg.

Asado de Res 17

Beef seasoned with garlic, pepper, and fine herbs and cooked for 3 hours.

Adobo de Cerdo 16

Pork leg marinated in dried chili peppers, garlic, chicha de jora and cooked in a delicious creole dressing of the house.

MARINAS

* Shrimp Chalaquita 16

Shrimp mixed with squid and octopus. These ingredients are mixed with tomatoes, chopped onions, cilantro, and corn. Finally, the whole mixture is marinated in lime juice.

* Muchame de Pulpo 17

Pieces of octopus mixed with onion, Peruvian chili, avocado, and garlic.

* Conchitas a la Parmesana 18

Peruvian scallops topped with garlic mozzarella cheese.

* Toston Chalaquita 17

Deep fried plantains, octopus, shrimp, squid, chalaquita.

* Toston con pulpa de cangrejo 18

Tostones with crab salad with a delicious acevichado sauce with house mayonnaise.

* Pulpo al Oliviano 17

Tender pieces of octopus bathed in the Peruvian botija olive sauce.

* Choritos a la Chalaca 16

Famous in the city of Callao. It is prepared with mussels to which the famous chalaquita sauce with corn and cancha is added.

DE LA CASA

Lola entre quesos 14

A sensational cream of soft cheeses with basil and nuts.

Serranos Lola 15

Serrano ham, goat cheese and melted butter and green grapes.

Lola's Bruschetta 16

Prosciutto, cream of bacon with goldenberry sauce.

Enfrutado de pollo 14

Charred chicken with fruits.

CEVICHES Y TIRADITO

* Pescado el firme 18

Fish with lime juice, aji limo, rocoto, leche de tigre, pepper, onions, cilantro, sweet potatoes, choclo, cancha, plantains.

* Purito Norte 19

Fish with lime juice, aji limo, rocoto, leche de tigre, pepper, onions, Cilantro, tortita de choclo.

* Mixto de Lola 18

Fish with and mixed local seafood, lime juice, aji limo, rocoto, Leche de Tigre, onions, cilantro, sweet potatoes, choclo, cancha and plantains.

* Nikkey salmon 19

Salmon fish, leche de tigre, soy sauce and avocado, cilantro.

* Tartar Teriyaki 19

Sachime style fish, and Peruvian nikkei sauce.

* Ceviche el Poderoso 23

Fish with octopus, scallops, black shells, lime juice, rocoto, chopped onion.

* Tiradito el de Siempre 19

Sachime-style fish and Peruvian yellow pepper cream, lime juice, sweet Potatoes, corn, cancha.

Mushroom Ceviche 18

King mushroom, vegan tiger milk.

FROM THE SEA

Jalea y punto 21

Crispy pieces of fish and finely selected mixed seafood with an unmatched taste. Accompanied with golden yuca, yellow pepper aioli, chalaquita, and tartar sauce.

Chicharrón de Pescado Lola 18

Delicious and crunchy pieces of fish filet, accompanied with some fried yuca, onion salad, and it's inevitable tartar sauce.

* Tallarines del mar nikkei criollo 20

Delicious pasta with soft shellfish, onion, tomato, yellow pepper, and aromatic coriander sautéed with our nikkei sauce in a wok.

Arroz con mariscos al pisco 20

A combination of seafood with red peppers, and an explosion of flavor with our mother sauce made with chilies and lots of garlic and Peruvian pisco to enhance the flavors.

ENSALADAS

Más que lechugas 14

Organic lettuce, tomato, corn, vegetable, avocado, and fresh cheese and its inevitable Peruvian vinaigrette.

Quinoa imperial 14

A sensational cream of soft cheeses with basil and nuts.

** These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of a food-borne illness

20% gratuity will be added to parties of 6 or more | No outside food or drink.

LOLA

Ceviche & Peruvian Tapas



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LOS SANDWICHES

Sandwich de chicharron 14

Crispy pieces of pork belly accompanied with fried sweet potato and a fresh onion salad and olive sauce.

Sandwich de salchicha de huacho 13

Authentic Peruvian pork sausage prepared with red onion and free-range eggs, served with crispy French-style bread.

LO TRADICIONAL

Ají de Gallina "el de Siempre" 16

Chicken stew, creamy Peruvian yellow pepper sauce, rice, potatoes, egg, and olives.

Seco de Res "El tradicional" 18

Slow-cooked beef, cilantro sauce, canary beans, rice, Creole sauce.

Lomo Saltado al Wok 22 (with Chicken 17)

Soft pieces of tenderloin, onions, tomatoes, yellow pepper, and aromatic cilantro sauteed in our fiery wok. Served with crunchy french fries and delicious white rice.

* Arroz Tapado 19

Succulent-grained white rice, stuffed with beef tenderloin and spices served with a parsley sauce, fried plantains, and egg.

Tallarines Saltado al wok

Chicken 16 - Beef 18

Taipa (beef, chicken, shrimp) 20

Delicious pasta with soft pieces of tenderloin, onions, tomatoes, yellow pepper, and aromatic cilantro sauteed in our fiery wok.

* El Chaufón

Chicken 16 - Beef 18 - Shrimp 19

Taipá (beef, chicken, shrimp) 20

Rice with a mixture of Peruvian and Asian flavors, sauteed with meat in a fiery wok in a reduction made of soy, sesame sauce, and oyster sauce.



A REFRES CARSE!

REFRESCOS

Maracuya-passion fruit 5

Emoliente con frutas 5

Quinoa con frutas 5

INFUSIONES

Cinnamon tea 4

Charmollie tea 4

Ginger mint tea 5

SODAS

Inca-cola 3

Coca-cola 3

Diet coke 3

Sprite 3

Kola-inglesa 3.5

BEER

Cusqueña 7.50

Pilsen 7.50

Cristal 7.50

Modelo 5

Corona 5

PARA EL CAFECITO

Pastel de acelga 9

Hard tart with onion and garlic dressing and some delicious farm eggs, cooked in the oven.

Empanadas 7

Chicken, Beef or Aji de gallina

Handmade with puff pastry dough with our meat filling, raisins, olives and free-range egg.

PARA ENDULZARTE

Tocino del Cielo 8

Suspiro a la limeña 9

Alfajores 5

Milhojas 7

LUCUMA BOMBS

Chocolucuma 9

Cake 9

Chocolate cake 8

Torta de trufa 8

HELADOS

Lucuma 9 / Chocolate 7



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