

TAPAS PERUANAS

CRIOLLAS

Ají de gallina 16

Chicken stew, creamy Peruvian yellow pepper sauce, egg.

Asado de Res 18

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

Adobo de Cerdo 17

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

MARINAS

* Shrimp Chalaquita 19

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

* Muchame de Pulpo 18

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

* Conchitas a la Parmesana 20

Peruvian scallops topped with garlic mozzarella cheese.

* Toston Chalaquita 20

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 Oliviano 18

Its incomparable flavor is the tender pieces of octopus, which are bathed in the Peruvian botija olive sauce. A dish created to savor every last bite.

* Choritos a la Chalaca 18

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

* Entre Causas 20

Peruvian potato soft balls with yellow pepper, lemon juice and stuffed with
- Shrimp with avocado - Acevichada
- Octopus with olive - Pulpa de Cangrejo

DE LA CASA

Serranos Lola 17

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

Lola entre quesos 16

A sensational cream of soft cheeses with basil and nuts

CEVICHE Y TIRADITO

* Pescado el firme 19

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

* Mixto de Lola 21

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

* Nikkey salmon 19

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

* Ceviche el Poderoso 24 (SEASONAL)

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, canchita.

Mushroom Ceviche 16

King mushroom, vegan Leche de Tigre.

FROM THE SEA

Jalea y punto 22

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 19

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 21

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 21

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

Aji de Gallina "el de Siempre" 17

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

Seco de Res "El tradicional" 19

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

Lomo Saltado al Wok (Beef 22 Chicken 18)

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 17 - Beef 19

Taipa (beef, chicken, shrimp) 21

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

El Chaufón

Chicken 17 - Beef 19

Taipá (beef, chicken, shrimp) 21

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 REFRÉS CARSE!

JUGOS/SMOOTHIES

Lucuma (Peruvian Fruit) with Milk 7

Fresa (Strawberry) 5

Mango (Mango) 5

Maracuya (Passion Fruit) 5

Piña (Pineapple) 5

Guanabana (Soursop) 6

Chirimolla (Custard Apple) 7

Add Regular Milk 1 Add Almond Milk 1.5

TEA'S

Cinamon and Orange Tea 4

Ginger and mint Tea 4

Charmomile 4

Emoliente 5 (made of fruits and flexseed)

CAFE

(Americano 4

Caramel Machiato 5.5

Espresso 4

Cappuccino 5

+Regular Milk 1 +Almond Milk 1.5 +Extra Shot 2

SODAS

Inka Cola 3.5

InkaCola Diet 3.5

Kola Inglesa 4

Guarana 4

Coca Cola 3

Coca Diet 3

Sprite 3

PARA EL CAFECTO

Empanadas 7

Chicken, Beef or Aji de gallina

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

PARA ENDÜLZARTE

DESSERT

Chocolucuma Cake 9

Tocino del Cielo 8

Dulce de Lola 9 (Maracuya or Lucuma)

Alfajores con Lucuma 5

Churros 7 (Lucuma or Dulce de Leche)

HELADOS - ICE CREAM

Lucuma 9

Chocolate 7

Vanilla 7



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