

TAPAS PERUANAS

MARINAS

Muchame de Pulpo 17

Signature octopus made with olive oil, fresh lime juice and served with creamy avocado and onion slices and on top crunchy water crackers.

Los Calamares 18

Crispy calary rings serve with our signature house sauces.

Conchitasa la Parmesana 18

Baked scallops topped with garlic, cilantro & parmesan cheese.

Toston Chalaquita 18

Deep Fried smashed plantain, octopus, shrimp, squid and chalaquita.

Toston pulpa de Cangrejo 18

Deep Fried smashed plantain with crab salad and delicious acevichado sauce.

Pulpo Oliviano 17

A tantalizing harmony of tender octopus, served with our classic olive sauce and avocado pieces. Each bite is a symphony of succulence and richness.

EntreCausas 18

Peruvian Potato soft balls with yellow peper, lemon juice and stuffed with Tapa de Cangrejo (Crab Salad)

+ Pulpo en salsa de Olivo (Octopus with olive sause)

CRIOLLAS

Papa a la Huancaína 14

Creamy Aji Amarillo chili sauce over native potatoes.

Tapa Ají de gallina 15

Peruvian Aji amarillo Chicken stew, served on top of soft toasts.

Frito de Lola 16

Crunchy crispy pork belly over deep fried smashed Yuca and a fresh house onions salad.

Yuca Cheese 12

Delicious Deep fried Yuca balls filled with mozzarella cheese that melts in every bite, served with our exclusive selection of Peruvian sauces.

FROM THE SEA

Jalea y Punto 22

Crispy breaded and deep fried pieces of fish and finely selected mixed seafood (Octopus, Scallops, Squid, Shrimp and, Mussels) with an unmatched taste. Accompanied with golden yucas, yellow peper aioli, chalaquita and tartar sauce.

Chicharron de Pescado LoLa 19

Crispy breaded and deep fried pieces of fish filet, served with fried yucas, fresh onion salad on the side and its inevitable tartar sauce.

CEVICHES Y TIRADITO

* Ceviche de Pescado "El Firme" 20

Fresh fish cooked in lime juice, rocoto, leche de tigre, fresh onions, peruvian corn and our signature sweet potatoes made with our secret recipe.

* Ceviche Mixto "De LoLa" 22

Catch of the day, mixed seafood (octopus, squid, shrimp and, mussels) cooked with fresh lime juice, rocoto, leche de tigre, fresh onions, peruvian corn and our signature sweet potatoes made with our secret recipe.

* Ceviche Poderoso 24

Fresh fish slices, scallops, octopus and shrimp mixed with our special Leche de Tigre, Peruvian corn, and our signature sweet potatoes made with our secret recipe.

* Nickey Salmon 20

Salmon cooked in our classic leche de tigre, cilantro, soy sauce, sweet potato, peruvian corn, black sesame seed and avocado.

* Ceviche de Camaron/Shrimp 20

Succulent fresh shrimp marinated in leche de tigre served with peruvian corn, sweet potatoes and fresh sliced onions.

Mushroom Ceviche 16

King Mushroom cooked on our vegan leche de tigre, served with sweet potatoes and plantain chips.

* Carretillero 21

Savor the vibrant spirit of the streets with our Ceviche Carretillero, a lively twist on the classic Peruvian ceviche. Immerse yourself in our fish ceviche, harmonized with the crunch of golden-fried calamari.

* Duo 22

Immerse yourself with our classic fish ceviche served with crunchy fish chicharrón, elevating this classic ceviche experience to new heights.

* Leche de Tigre 22

Leche de tigre is the vibrant heart of a Peruvian ceviche, a blend of citrus juice, chili, fish and seafood juices that creates a fresh, flavorful base. Served with fresh catch of the day, golden fried shrimp, and corn.

Choritos ala Chalaca 17

Plump mussels served with fresh chalaquita and crunchy canchita, a burst of coastal flavors in every delightful bite.

* Tiradito Tradicional 20

Fresh sliced sashimi style fish marinated on peruvian yellow pepper sauce, fresh lime juice, sweet potatoes, corn and canchita.

Arroz con Mariscos al Pisco 21

Symphony of flavors as our fresh shrimp, calamari, octopus, callops, squid, mussels are delicately cooked with our mother sauce made with our vibrant vegetables, chilies and Peruvian Pisco to enhance the flavors creating a colorful tapestry of taste and texture.

Aguadito de Mariscos (SOUP) 21

Succulent seafood rice soup made with shrimp, tender calamari, octopus, scallops, squid, mussels and fish immersed in a robust broth enriched with the essence of cilantro and aji amarillo.

* 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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LO TRADICIONAL

Lomo Saltado al Wok

Beef 24 - Shrimp 22 - Chicken 18 - Veggie 17

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

Ajide Gallina "Elde Siempre" 18

A classic Peruvian delight. Tender shredded chicken bathed in a luscious, mildly spicy yellow pepper and walnut cream sauce, served with steamed white rice, potatoes, and olive. A harmonious blend of textures and tastes that embodies the heart of Peruvian comfort cuisine.

Seco de Res "El Tradicional" 20

Our signature slow cooked beef in a cilantro sauce served with creamy canario beans, peruvian white rice and a fresh onion salad on the side.

Bistec a lo Pobre 19 - Chicken 18

Treat yourself to the sumptuous grilled steak or chicken, golden fries, fried sweet plantains, perfectly fried egg and white rice. A fulfilling symphony of flavors and textures that elevates the humble steak/chicken to a feast fit for royalty.

ENSALADAS

Mas Que Lechugas - Chicken 14 Tuna 13

Fresh crunchy lettuce, fresh tomatoes, Peruvian corn, avocado slices served with feta cheese, crunchy baked quinoa and our creamy Peruvian Vinaigrette.

SIDES

White Rice 4

Canario Beans 5

French Fries 4

Fries Yuca 5

Onion Salad 4

KID'S MENU

Chicken Nuggets with fries or rice 10

Fish Nuggets with fries or rice 10

EL CHAU FON

Beef 20 - Chicken 18 - Shrimp 22 - Veggie 17

Taipa (Beef, Chicken and shrimp) 23

Chinese stir-frying mastery and Peruvian culinary ingenuity with our Arroz Chaufa. Made with rice wok-tossed to perfection colorful vegetables, succulent pieces of tender protein, and a harmonious blend of soy sauce and Peruvian seasonings.

LOS SANDWICHES

Pan con Chicharron 14

Indulge in the bold flavors of our delight featuring crispy pork belly, sweet potato fries, creamy Peruvian olive mayo and Peruvian salsa criolla in a soft, fresh roll. Each bite is a symphony of textures and tastes from Peruvian street food.

Salchicha de Huacho 13

A savory traditional Peruvian sausage, Huacho-style made with scrambled eggs. Nestled in a crunchy roll.

Sandwich de Lola 12

Grilled chicken sandwich served with fresh tomato slices, lettuce and our tartar sauce.

Fish Sandwich 12

Delicious crunchy, deep fried fish filet served with fresh tomato slices, lettuce and our house sauce.

Pan con Pollo / Chicken Salad Sandwich 10

A culinary masterpiece featuring tender shredded chicken, peruvian mayo nestled in a soft roll.

EMSPANADAS

Chicken 7

Beef 7

A golden handmade pastry filled with a delectable combination of seasoned meat, onions, raisins, olives and egg offering a taste of traditional Peruvian comfort in every savory bite.

Salchipapa 10

Sliced fried Hot dog with fries

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