

# MENU

(Available August 4 to 7, 2022)

## LOLO and LOLA

### SIGNATURE DISHES

<b>Chicken BBQ</b>	<b>CHICKEN BARBECUE SKEWERS</b>	14.50
	Grilled Chicken Skewers (3pcs)   Banana-Barbecue Marinade Spiced Vinegar Dip	
<b>Bagnet</b>	<b>CRISPY-FRIED PORK BELLY</b> <sup>CGF</sup>	20.00
	Deep-fried Pork Belly   Spiced Soy-Vinegar Dip	
<b>Lola's Kare-Kare</b>	<b>BRAISED BEEF IN PEANUT-ANNATTO SAUCE</b> <sup>N</sup>	19.50
	Tender Beef Brisket   Vegetables   Peanut-Annatto Sauce Shrimp Paste	
<b>Pinoy Ribs</b>	<b>PINOY-STYLE PORK BBQ RIBS</b>	25.00
	Slow-cooked and Grilled Pork Baby Back Ribs Thick Banana Barbecue Sauce	
<b>Pork Sisig</b>	<b>SAUTÉED TWICE-COOKED PORK</b>	19.50
	Twice-Cooked Chopped Pork Meats   Spices Light Soy-Calamansi Seasoning	
<b>Sinaing na Isda</b>	<b>BAKED WHOLE BARRAMUNDI</b> <sup>CGF</sup>	23.50
	Whole Barramundi Wrapped in Banana Leaves Aromatics   Spiced Soy-Vinegar Dip	
<b>Crispy Dilis</b>	<b>CRISPY BABY WHITING</b> <sup>CGF</sup>	18.50
	Deep-fried Baby Whiting   Seasoned Flour   Spiced Vinegar Dip	

### WEEKLY SPECIALS

<b>Kinamatisang Manok</b>	<b>CHICKEN AND TOMATO STEW</b> <sup>GF</sup>	19.00
	Classic Filipino Chicken Stew   Tomatoes   Vegetables	
<b>Sinigang na Salmon</b>	<b>SALMON SOUR SOUP</b> <sup>GF</sup>	23.50
	Salmon Sour Fish Soup   Vegetables   Miso-Tamarind Broth	
<b>Lumpiang Togue</b>	<b>BEAN SPROUTS &amp; VEGETABLE SPRING ROLLS</b> <sup>V</sup>	18.00
	Bean Sprouts and Mixed Vegetables Spring Rolls (5 pcs)   Spiced Vinegar Dip	
<b>Pansit Malabon</b>	<b>PORK AND PRAWN NOODLES</b> <sup>GF</sup>	18.50
	Thick Rice Noodles   Pork   Prawns   Napa Cabbage   Pork Cracklings Boiled Eggs   Shrimp-Annatto Sauce	
<b>Kanin</b>	<b>STEAMED RICE</b>	4.00
<b>Sinangag</b>	<b>GARLIC FRIED RICE</b>	5.00

GF: Gluten Free | CGF: Can be Gluten Free | V: Vegan | N: With Nuts | D: With Dairy

## DESSERTS

<b>Taho</b>	<b>SOYBEAN PUDDING</b> <sup>GF, V</sup>	8.00
	Hot and Freshly Made Soybean Pudding Raw Sugar Syrup   Tapioca Pearls	
<b>Halo-Halo</b>	<b>HALO-HALO ESPESYAL</b> <sup>D, GF</sup> (GOOD FOR 2)	16.50
	Sweetened Creamy Shaved Ice   Leche Flan   Ube Ice Cream Candied Jackfruit   Coconut Gel   Tapioca Pearls   Candied Yam Sweet Red Beans   Candied Banana   Young Coconut Strips   Palm Nut Toasted Rice Flakes	
<b>Leche Flan</b>	<b>FILIPINO CRÈME CARAMEL</b> <sup>D, GF</sup> (GOOD FOR 2)	15.00
	Caramel Glazed Duck Egg Baked Custard	

## DRINKS MENU

### Frozen Drinks:

<b>Ube Shake</b>	<b>Purple Yam Thick Milkshake</b> <sup>D</sup>	9.00
<b>Iskrambol</b>	<b>Ice Blended Treat topped with Powdered Milk and Chocolate Sauce</b> <sup>D</sup>	9.00
<b>Calamansi Slushie</b>	<b>Frozen Fresh Philippine Lemon Juice</b> <sup>V</sup>	8.50
<b>Frozen Four Seasons</b>	<b>Frozen House Blend Fresh Pink Guava, Mango, Pineapple and Orange Juice</b> <sup>V</sup>	8.50

### Cold Drinks:

<b>Sago't Gulaman</b>	<b>Tapioca Pearls, Jelly and Caramelised Palm Syrup Cold Drink</b>	7.00
<b>Melon Samalamig</b>	<b>House Blend Fresh Melon Juice</b>	7.00
<b>Softdrinks</b>	<b>Coke   Coke No Sugar   Sprite   Fanta</b>	4.00
<b>Sparkling Water</b>	<b>San Pellegrino Sparkling Water 500ml</b>	7.00

### Hot Drinks:

<b>Ube Latte</b>	<b>Purple Yam Latte</b> <sup>D</sup> (Caffeine Free)	6.50
<b>Durian Latte</b>	<b>Durian Fruit Latte</b> <sup>D</sup> (Caffeine Free)	6.50
<b>Kapeng Barako</b>	<b>"Siphon" Brewed Filipino Liberica Coffee</b>	5.00
<b>Calamansi-Honey Tea</b>	<b>Philippine Lemon and Honey Hot Tea</b>	5.00