

MENU

LOLO and LOLA

(Available November 18 to 21, 2021)

SIGNATURE DISHES

Chicken BBQ	CHICKEN BARBECUE SKEWERS	13.50
	Grilled Chicken Skewers (3pcs) Banana-Barbecue Marinade Spiced Vinegar Dip	
Bagnet	CRISPY-FRIED PORK BELLY ^{CGF}	19.50
	Deep-fried Pork Belly Spiced Soy-Vinegar Dip	
Lola's Kare-Kare	BRAISED BEEF IN PEANUT-ANNATTO SAUCE ^N	19.50
	Tender Beef Brisket Vegetables Peanut-Annatto Sauce Shrimp Paste	
Pinoy Ribs	PINOY-STYLE PORK BBQ RIBS	21.50
	Slow-cooked and Grilled Pork Baby Back Ribs Thick Banana Barbecue Sauce	
Pork Sisig	SAUTÉED TWICE-COOKED PORK	19.00
	Twice-Cooked Chopped Pork Meats Spices Light Soy-Calamansi Seasoning	
Sinaing na Isda	BAKED WHOLE BARRAMUNDI ^{CGF}	23.00
	Whole Barramundi Wrapped in Banana Leaves Aromatics Spiced Soy-Vinegar Dip	

WEEKLY SPECIALS

Sinigang na Lechon	SOUR SOUP OF SLOW ROASTED PORK BELLY ^{GF}	22.50
	Sour Tamarind Broth Slow-roasted Pork Belly Vegetables	
Pinoy Fried Chicken	BONELESS FRIED CHICKEN	18.50
	Filipino-style Boneless Fried Chicken Maryland Banana Ketchup	
Fish Steak	CLASSIC PINOY FISH STEW	18.00
	White Fish Fillet Red Onions Capsicums Soy-Calamansi Reduction	
Beef Callos	BEEF AND TRIPE CASSEROLE ^{GF}	19.50
	Tender Beef Brisket Honeycomb Tripe Chorizo Capsicums Chickpeas Smokey Tomato Sauce	
Pansit Canton	FILIPINO STIR-FRIED NOODLES ^V	17.50
	Wheat Noodles Tofu Mixed Vegetables Light Soy Seasoning	
Kanin	STEAMED RICE	4.00
Sinangag	GARLIC FRIED RICE	5.00

GF: Gluten Free | CGF: Can be Gluten Free | V: Vegan | OV: Ovo-Vegetarian | N: With Nuts | D: With Dairy

DESSERTS

Taho	SOYBEAN PUDDING ^{GF, V} Hot and Freshly Made Soybean Pudding Raw Sugar Syrup Tapioca Pearls	8.00
Halo-Halo	HALO-HALO ESPESYAL ^{D, GF} (GOOD FOR 2) 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	16.50
Leche Flan	FILIPINO CRÈME CARMEL ^{D, GF} (GOOD FOR 2) Caramel Glazed Duck Egg Baked Custard	15.00

OTHER SPECIALS

Ube Cheese Bread	PURPLE YAM CHEESE BREAD ^D Bakery-style Ube Cheese Bread	8.00
Kutsinta	STEAMED TAPIOCA RICE CAKES ^{V, GF} Steamed Tapioca Rice Cakes Annatto Grated Coconut	7.50
Ensaymader	BAKERY-STYLE ENSAYMADA Soft and Sweet Bun Margarine White Sugar	6.50

DRINKS MENU

Frozen Drinks:

Ube Shake	Purple Yam Thick Milkshake ^D	9.00
Iskrambol	Ice Blended Treat topped with Powdered Milk and Chocolate Sauce ^D	9.00
Avocado Shake	Avocado Thick Milkshake ^D	9.00

Cold Drinks:

Calamansi Juice	Fresh Philippine Lemon Juice	7.50
Sago't Gulaman	Tapioca Pearls, Jelly and Caramelised Palm Syrup Cold Drink	6.00
Four Seasons Juice	House Blend Fresh Pink Guava, Mango, Pineapple and Orange Juice	7.00
Melon Samalamig	House Blend Fresh Melon Juice	7.00
Softdrinks	Coke Coke No Sugar Sprite Fanta	4.00
Sparkling Water	San Pellegrino Sparkling Water 500ml	7.00

Hot Drinks:

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

