

MENU

LOLO and LOLA

(Available November 4 to 7, 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	
Crispy Dilis	CRISPY BABY WHITING ^{CGF}	18.50
	Deep-fried Baby Whiting Seasoned Flour Spiced Vinegar Dip	

WEEKLY SPECIALS

Ensaladang Itlog na Maalat	SALTED DUCK EGG SALAD ^{OV, GF}	16.50
	Salted Duck Eggs Fresh Vegetables Salad Greens Calamansi Dressing	
Chicken Tocino	SAUTEED HOUSE-CURED CHICKEN	18.50
	House-cured Boneless Chicken Maryland Pieces Spiced Vinegar Dip	
Bicol Express	PORK AND PRAWNS IN CHILI-COCONUT STEW ^{GF}	19.50
	Tender Pork Pieces Prawns Spices Chili-Coconut Sauce	
Kinilaw na Baka	PINOY BEEF CEVICHE ^{GF}	19.50
	Flash-grilled Beef Sirloin Slices Fresh Vegetables Spiced Ceviche Dressing	
Miki-Bihon	VEGETARIAN COMBINATION NOODLES ^{OV}	17.50
	Stir-fried Vegetables Vermicelli and Thick Egg Noodles 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}	8.00
	Hot and Freshly Made Soybean Pudding Raw Sugar Syrup Tapioca Pearls	
Halo-Halo	HALO-HALO ESPESYAL ^{D, GF} (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	
Leche Flan	FILIPINO CRÈME CARMEL ^{D, GF} (GOOD FOR 2)	15.00
	Caramel Glazed Duck Egg Baked Custard	

OTHER SPECIALS

Mango-Choco Mousse	MANGO-CHOCOLATE MOUSSE ^{D, N}	9.00
	Mango and Dark Chocolate Mousse Fresh Mangoes Vanilla Sponge Caramel Cashews	
Pan de Regla	BAKERY-STYLE RED BREAD ^D	8.50
	Sweet Soft Bread Red Pudding Filling	
Puto Binan	"BINAN-STYLE" STEAMED RICE CAKE ^D	8.50
	Steamed Rice and Muscovado Cake Salted Duck Eggs Grated Cheese	

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
	<u>Cold Drinks:</u>	
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