

MENU

(Available October 15 to 17, 2021)

LOLO and LOLA

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	FRIED BABY WHITING ^{CGF}	18.50
	Deep-fried Baby Whiting Seasoned Flour Spiced Vinegar Dip	

WEEKLY SPECIALS

BULALO	BEEF SHANK SOUP ^{GF}	23.50
	Tender Beef Shanks Vegetables Sweet Corn Clear Beef Broth	
LUMPIANG Sariwa	MIXED VEGETABLE CREPE ^N	9.50
	Mixed Vegetables Savoury Crepe Peanut-Garlic Crumbs Soy-Caramel Reduction	
PANSIT MALABON	PORK AND PRAWN RICE NOODLES ^{GF}	18.50
	Thick Rice Noodles Pork Prawns Napa Cabbage Pork Cracklings Boiled Eggs Shrimp-Annatto Sauce	
ADOBO Sa Dilaw	PORK AND TURMERIC ADOBO ^{GF}	19.00
	Slow-cooked Pork Pieces Turmeric Spices Gluten-free Soy and Vinegar Adobo Sauce	
Kanin	STEAMED RICE	4.00
Sinangag	GARLIC FRIED RICE	5.00

GF: Gluten Free | CGF: Can be Gluten Free | V: Vegan | 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 CAMEL ^{D, GF} (GOOD FOR 2)	15.00
	Caramel Glazed Duck Egg Baked Custard	

OTHER SPECIALS

KUTSINGA	STEAMED TAPIOCA-RICE CAKES ^{GF, V}	7.50
	Tapioca and Rice Cakes Annatto Grated Coconut	
SPANISH BREAD	PINOY SPANISH BREAD ^D	6.50
	Soft Sweet Bun Buttery Filling	
GINAT'AN TUTONG	RED BEAN COCONUT RICE PORRIDGE ^{GF, V}	8.50
	Burnt Red Mung Beans Sweet Coconut Rice Porridge	
UBE-CHEEZE PAN DE SAL	CHEESE-FILLED UBE BREAD ^D	7.50
	Purple Yam Bread Rolls Cheese Filling	

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

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
SALABAT	Brewed Ginger Tea (Sweetened)	5.00
CALAMANSI-HONEY TEA	Philippine Lemon and Honey Hot Tea	5.00