

MENU

(Available September 17 to 19, 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		
PINOY SPAGHETTI	FILIPINO-STYLE SPAGHETTI ^D	18.00
	Beef mince Hotdog slices Grated Cheese Sweet-style Tomato Sauce Spaghetti Pasta	
JOLLI-STYLE FRIED CHICKEN	JOLLIBEE-STYLE FRIED CHICKEN	18.00
	Fried Chicken Drumsticks Housemade Gravy	
BURGER STEAK	BEEF BURGER STEAK IN MUSHROOM GRAVY	18.00
	Seared Beef Burger Patties (3pcs) Housemade Mushroom Gravy	
PALABOK FIESTA	PORK AND PRAWN VERMICELLI NOODLES ^{GF}	18.00
	Pork Mince Prawns Pork Cracklings Boiled Egg Vermicelli Noodles Shrimp-Annatto 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

SIGNATURE 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 CARAMEL** ^{D, GF} (GOOD FOR 2) 15.00

Caramel Glazed Duck Egg Baked Custard

CAKE SPECIAL **PEACH-MANGO SANS RIVAL SPECIAL** ^{GF, N} 8.00

Layers of Peaches, Mangoes, Cashews, Chewy Meringue and Classic Buttercream

KAKANIN SPECIAL **PUTO UBE** ^D 7.50

Steamed Purple Yam Rice Cake | Salted Duck Eggs | Grated Cheese

BREAD SPECIAL **CHEESE BREAD** ^D 7.50

Classic Filipino bakery-style Cheese Bread

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

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