

MENU

(Available September 3 to 5, 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

LOLO'S ADOBO	PORK AND MUSHROOM ADOBO	19.00
	Slow-cooked Pork Pieces Button Mushrooms Classic Adobo Sauce	
TINUTUNGANG MANOK	CHICKEN IN BURNT COCONUT CURRY ^{GF}	18.00
	Chicken Casserole Vegetables Burnt Coconut Curry Sauce	
BEEF MAMI	BEEF NOODLE SOUP	19.50
	Sweet-soy Braised Beef Brisket Shiitake Mushrooms Napa Boiled Egg Wheat Noodles Beef Broth	
kanin	STEAMED RICE	4.00
sinangag	GARLIC FRIED RICE	5.00

GF: Gluten Free | CGF: Can be Gluten Free | 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 CARMEL** ^{D, GF} (GOOD FOR 2) 15.00

Caramel Glazed Duck Egg Baked Custard

CASHEW SANS RIVAL **CASHEW SANS RIVAL SPECIAL** ^{GF, N} 8.00

Layers of Cashews, Chewy Meringue and Buttercream

BREAD SPECIAL **PAN DE SAL** 5.00

Plain Filipino Dinner Roll

PASTRY SPECIAL **CINNAMON ROLLS** 9.50

Cinnabon-style Cinnamon Rolls | Cream Cheese Frosting

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