

# MENU

(Available October 21 to 24, 2021)

## LOLO and LOLA

### SIGNATURE DISHES

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

### WEEKLY SPECIALS

|                        |   |       |
|------------------------|---|-------|
| <b>Calamares</b>       | <b>PINOY FRIED SQUID</b> <sup>CGF</sup>   | 19.50 |
|                        | Deep-fried Squid   Seasoned Flour   Spiced Vinegar Dip  |       |
| <b>Atchara Salad</b>   | <b>PICKLED GREEN PAPAYA SALAD</b> <sup>V, GF</sup>  | 16.50 |
|                        | Pickled Green Papaya and Vegetables   Salad Greens  |       |
| <b>Boneless Inasal</b> | <b>GRILLED CHICKEN MARYLAND</b>   | 19.00 |
|                        | Grilled Boneless Chicken Maryland   Lemongrass-Annatto Marinade<br>Spiced Soy-Vinegar Dip   |       |
| <b>Tuna Sisig</b>      | <b>STIR-FRIED DICED TUNA</b>  | 19.50 |
|                        | Stir-fried Yellowfin Tuna   Capsicums   Red Onions   Spices<br>Light Soy-Calamansi Seasoning  |       |
| <b>Humba</b>           | <b>"VISAYAN" PORK ADOBO</b>   | 19.00 |
|                        | Slow-cooked Pork Pieces   Banana Blossoms   Pineapple   Mushrooms<br>Fermented Black Beans   Spices   Sweet Soy-Vinegar Adobo Sauce |       |
| <b>Kanin</b>           | <b>STEAMED RICE</b>   | 4.00  |
| <b>Sinangag</b>        | <b>GARLIC FRIED RICE</b>  | 5.00  |

GF: Gluten Free | CGF: Can be Gluten Free | V: Vegan | N: With Nuts | D: With Dairy

## DESSERTS

|                   |  |       |
|-------------------|--|-------|
| <b>Taho</b>       | <b>SOYBEAN PUDDING</b> <sup>GF, V</sup>  | 8.00  |
|                   | Hot and Freshly Made Soybean Pudding   Raw Sugar Syrup   Tapioca Pearls  |       |
| <b>Halo-Halo</b>  | <b>HALO-HALO ESPESYAL</b> <sup>D, GF</sup> (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 |       |
| <b>Leche Flan</b> | <b>FILIPINO CRÈME CARAMEL</b> <sup>D, GF</sup> (GOOD FOR 2)  | 15.00 |
|                   | Caramel Glazed Duck Egg Baked Custard  |       |

## OTHER SPECIALS

|                               |  |      |
|-------------------------------|--|------|
| <b>Buko Pandan</b>            | <b>CREAMY PANDAN-COCONUT SALAD</b> <sup>D, GF</sup>  | 8.00 |
|                               | Dessert Salad of Young Coconut   Pandan Jelly   Coconut Gel   Candied Palm Nut   Thick Sweetened Cream |      |
| <b>Ube-Macapuno Ensaymada</b> | <b>SPECIALTY ENSAYMADA</b> <sup>D</sup>  | 5.00 |
|                               | Soft Sweet Bun   Ube- Macapuno Filling   Ube Buttercream   Ube Crumbs                                  |      |
| <b>Puto</b>                   | <b>CLASSIC STEAMED RICE CAKES</b> <sup>V</sup>   | 8.00 |
|                               | Assortment of Ube, Pandan and Plain Coconut Steamed Rice Cakes   |      |

## DRINKS MENU

### Frozen Drinks:

|                            |   |      |
|----------------------------|---|------|
| <b>Ube Shake</b>           | <b>Purple Yam Thick Milkshake</b> <sup>D</sup>                                      | 9.00 |
| <b>Iskrambol</b>           | <b>Ice Blended Treat topped with Powdered Milk and Chocolate Sauce</b> <sup>D</sup> | 9.00 |
| <b>Avocado Shake</b>       | <b>Avocado Thick Milkshake</b> <sup>D</sup>   | 9.00 |
| <b><u>Cold Drinks:</u></b> |   |      |
| <b>Calamansi Juice</b>     | <b>Fresh Philippine Lemon Juice</b>   | 7.50 |
| <b>Sago't Gulaman</b>      | <b>Tapioca Pearls, Jelly and Caramelised Palm Syrup Cold Drink</b>                  | 6.00 |
| <b>Four Seasons Juice</b>  | <b>House Blend Fresh Pink Guava, Mango, Pineapple and Orange Juice</b>              | 7.00 |
| <b>Melon Samalamig</b>     | <b>House Blend Fresh Melon Juice</b>  | 7.00 |
| <b>Softdrinks</b>          | <b>Coke   Coke No Sugar   Sprite   Fanta</b>  | 4.00 |
| <b>Sparkling Water</b>     | <b>San Pellegrino Sparkling Water 500ml</b>   | 7.00 |

### Hot Drinks:

|                            |  |      |
|----------------------------|--|------|
| <b>Ube Latte</b>           | <b>Purple Yam Latte</b> <sup>D</sup> (Caffeine Free)   | 6.50 |
| <b>Durian Latte</b>        | <b>Durian Fruit Latte</b> <sup>D</sup> (Caffeine Free) | 6.50 |
| <b>Kapeng Barako</b>       | <b>"Siphon" Brewed Filipino Liberica Coffee</b>        | 5.00 |
| <b>Salabat</b>             | <b>Brewed Ginger Tea</b> (Sweetened)                   | 5.00 |
| <b>Calamansi-Honey Tea</b> | <b>Philippine Lemon and Honey Hot Tea</b>              | 5.00 |