

MENU

LOLO and LOLA

(Available October 28 to 31, 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	

WEEKLY SPECIALS

Ensaladang Mangga	GREEN MANGO SALAD ^{PV, GF}	16.50
	Green Mango Slices Fresh Vegetables Salad Greens Calamansi-Shrimp Paste Vinaigrette	
Nilasing na Hipon	DRUNKEN PRAWNS ^{GF, D}	19.50
	Prawn Cutlets Capsicums Spices White Wine	
Fried Chicken Adobo	FRIED CHICKEN IN ADOBO GLAZE ^D	18.50
	Deep-fried Boneless Chicken Maryland Seasoned Flour Classic Adobo Glaze	
Ginataang Baka	BEEF AND COCONUT STEW ^{GF}	19.00
	Slow-cooked Beef Brisket Vegetables Coconut Sauce	
Pansit Canton	STIR-FRIED NOODLES AND VEGETABLES ^V	17.50
	Wheat Noodles Mixed Vegetables Tofu Woodear Mushrooms Light Soy Seasoning	
Kanin	STEAMED RICE	4.00
Sinangag	GARLIC FRIED RICE	5.00

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

OTHER SPECIALS

Yema Cake	FILIPINO DULCE DE LECHE CAKE ^D	9.00
	“Yema” Sweet Custard Vanilla Sponge Grated Cheese	
Choco-Butternut	CHOCO-BUTTERNUT MINI DONUTS ^D	8.50
	Chocolate Mini Donut Balls (8pcs) Butternut Crumbs	
Ensaymader	BAKERY-STYLE ENSAYMADA ^D	6.50
	Soft Sweet Bun Margarine White Sugar	
Cheese Bread	PINOY 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
	<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