

MENU

(Available November 25 to 28, 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	CRISPY BABY WHITING ^{CGF}	18.50
	Deep-fried Baby Whiting Seasoned Flour Spiced Vinegar Dip	

WEEKLY SPECIALS

Beef Bopis	SAUTEED BEEF MEATS ^{GF}	19.50
	Sauteed Diced Beef Meats (brisket, tripe, heart and liver) Carrots Capsicums Spices Annatto-Light Soy Seasoning	
Spicy Adobo Wings	SPICY CHICKEN WINGS ADOBO ^D	18.50
	Buffalo-style Fried Chicken Wings Spicy Adobo Glaze	
Baked Tahong	BAKED MUSSELS	17.50
	Baked Half-shelled Mussels Bacon and Cheese Crumbs Spices	
Chicken Lomi	CHICKEN AND VEGETABLE NOODLE SOUP ^{COV}	19.50
	Thick Egg Noodles Chicken Vegetables Tofu Woodear Mushrooms Egg-drop Garlic and Vegetable Broth	
Pork Menudo	CLASSIC PORK TOMATO STEW ^{GF}	19.00
	Tender Pork Vegetables Hotdog Sultanas Sweet-style Tomato Sauce	
Kanin	STEAMED RICE	4.00
Sinangag	GARLIC FRIED RICE	5.00

GF: Gluten Free | CGF: Can be Gluten Free | COV: Can be Ovo-Vegetarian | N: With Nuts | D: With Dairy

DESSERTS

Taho	SOYBEAN PUDDING ^{GF, V} Hot and Freshly Made Soybean Pudding Raw Sugar Syrup Tapioca Pearls	8.00
Halo-Halo	HALO-HALO ESPESYAL ^{D, GF} (GOOD FOR 2) 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	16.50
Leche Flan	FILIPINO CRÈME CAMEL ^{D, GF} (GOOD FOR 2) Caramel Glazed Duck Egg Baked Custard	15.00

OTHER SPECIALS

Ube Cheesecake	PURPLE YAM BAKED CHEESECAKE ^D Layer of Ube and Vanilla Cheesecake Biscuit Crumb Base Grated Cheese	9.00
Peach-Mango Pie	PEACH-MANGO PIE ^D Sweet Baked Pie Peach and Mango Filling	12.50
Pan de Sal	CLASSIC FILIPINO DINNER ROLL Classic Filipino "Salt" Bread	5.00

DRINKS MENU

Frozen Drinks:

Ube Shake	Purple Yam Thick Milkshake ^D	9.00
Iskrambol	Ice Blended Treat topped with Powdered Milk and Chocolate Sauce	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 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