

MENU

(Available October 1 to 3, 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		
LUMPIANG SHANGHAI	PORK SPRING ROLLS	18.00
	Fried Filipino-style Pork Spring Rolls Sweet Chili Sauce	
BIHON GUISADO	STIR-FRIED VERMICELLI NOODLES ^{GF, V}	17.50
	Vermicelli Noodles Mixed Vegetables Wood ear Mushrooms Gluten Free Garlic-Light Soy Seasoning	
SINIGANG na BAKA sa PAKWAN	BEEF AND WATERMELON SOUR SOUP ^{GF}	21.50
	Tender Beef Watermelon Kangkong Sour Beef and Tamarind Broth	
PORK MENUDO	CLASSIC PORK AND TOMATO STEW ^{GF}	19.00
	Tender Pork Hotdog Slices Vegetables Sultanas Sweet-style Tomato 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

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	
SANS RIVAL	MANGO SANS RIVAL SPECIAL ^{GF, N}	8.00
	Layers of Fresh Mangoes, Cashews, Chewy Meringue and Buttercream	
PALITAW SA LATIK	GLUTINOUS RICE CAKES IN COCONUT-CARAMEL SAUCE ^{GF, V}	8.50
	Boiled Glutinous Rice Cakes Coconut-Caramel "Latik" Sauce	
PUYO BUMBONG	STEAMED PURPLE RICE CAKES ^V	7.50
	Steamed Purple Glutinous Rice Cakes Grated Coconut Raw Sugar Margarine	
CLASSIC BIBINGKA	FILIPINO CHRISTMAS RICE CAKE	9.50
	Baked Rice Cake (2 pcs) Salted Duck Egg	

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