

Cold Appetizers

***Aguachile** – Shrimps marinated in lime, jalapeños, cilantro and cucumber.

Shrimp Cocktail Veracruz Style – Light, In a slightly spicy tomato sauce with chunks of avocado. Med/Lge

Seafood Cocktail – Med/Lge
With fresh fish, shrimp and octopus.

Chick Pea-Cucumber Dip – With cumin, cilantro, chipotle, black olives and garlic. Accompanied by toasted pita chips.

Fish Ceviche – Pieces of grouper marinated in lime, mixed with chopped tomatoes, avocado, onions and cilantro.

Mixed Seafood Ceviche – Fresh fish, shrimp and octopus marinated in lime.

Shrimp Ceviche – Fresh shrimps in lime, with diced tomatoes, cilantro and onion.

Guacamole – With fresh tortilla chips.

Pico de Gallo – With fresh tortilla chips.

Hot Appetizers

Texas Chili Bowl – Bubbly hot with ground beef and beans, served with toast and shredded cheese.

Coconut Shrimp – Breaded and coated with coconut. A truly tropical treat!

Buffalo Chicken Wings – Mild or spicy sauce on the side, with blue cheese dip and celery sticks. Order 6 or 12.

Jalapeño Poppers – Stuffed with cheese, breaded and fried. and served with a creamy garlic dip. Mildly spicy!

Spinach Artichoke Dip – Served with homemade toasted pita.

Queso Fundido

Add: Chorizzo or Arrachera

Cheese Nachos – With guacamole.

Chili Nachos – Ground beef, beans, onions, jalapeños and tomatoes.

***Nachos al Pastor** – With thinly sliced spiced pork, onion, cilantro and pineapple.

Mozzarella Cheese Sticks – Marinara sauce.

French Fries

Chili Cheese Fries

Onion Rings

Salads

House – Mixture of lettuce, beets, carrots and red peppers.
Add chicken – 25 pesos.

Caprese – Sliced tomato and fresh mozzarella, with pesto dressing.

Cobb Salad – Marinated chicken pieces served over crunchy salad, avocado, bacon, vegetables and grilled asadero cheese.

Nopal – Cut in juliennes, mixed with fresh cheese, avocado and a pinch of oregano.

Salmon – Fresh salmon pieces marinated in pesto, grilled, served on top of mixed greens, mango, mozzarella and black olives, with a tropical salad dressing.

Dressings: Italian, blue cheese and ranch.

Soups

Monday – Mexican Xóchitl Chicken broth with chicken tomato, onion, cilantro, avocado & chile serrano.	Thursday – Lentil with chorizo and pork.	99
Tuesday – Yucatecan Lime The best chicken soup you'll ever have.	Friday – Black Bean	89
*Wednesday – Aztec Tortilla A tomato and chicken broth with chunks of avocado, cheese, chile and tortilla.	Saturday – Vegetable	95
	Sunday – Pork Pozole Hominy, pork and red chile. With chopped onion, radish and oregano.	115

Mexican Specialties

Cochinita Pibil – Pork baked underground with achiote and spices. Corn tortillas, rice and refried beans on the side.	Enchiladas – Cheese, vegan, beef or chicken. With red or green chile sauce.
Cochinita Pibil Torta or Burrito	*Yucatecan Combo Plate – Cheese empanada, salbute, sope and a panucho.
Chicken Torta – With cheese, beans, avocado, cured red onions, jalapeño and tomato.	Chilaquiles – Crunchy tortilla chips drenched in a red or green tomatillo sauce with shredded chicken, chopped avocado, and lettuce, cheese and onions.
Beef Skirt Torta – With cheese, avocado, beans, cured red onions, jalapeño and tomato.	Chicken Fajitas – Served with refried black beans, guacamole flour tortillas and rice.
Beef or Chicken Burrito – Stuffed with refried beans and cheese. Served with rice, homemade salsa and sour cream.	Beef Fajitas – Served with refried black beans, guacamole, flour tortillas and rice.
Mexican Mixed Grill – For 2. Chicken, chorizo, skirt steak, pork, grilled cheese, nopal and baby onions.	Shrimp Fajitas – Served with, jicama salad, guacamole, flour tortillas and rice
Chicken or Beef Flautas – Crisp rolled tacos served with green tomato sauce, cream, and shredded cheese.	Vegetarian Fajitas – Carrots, zucchini, peppers and plantains. Served with beans, guacamole, flour tortillas and rice.

Specialty Tacos

Corn or flour tortillas. Order of 3

Shrimp – Lightly battered. Served with a tamarindo-chipotle sauce.
Fish – Grouper marinated in lime. Sides of Coleslaw and habanero-carrot sauce.
Chicken – Pieces of chicken marinated in achiote. With cheese, tomatillo, tomatoes, lettuce and sour cream.
Skirt Steak – With peppers and onions and a side of guacamole and beans.
Al Pastor – With fresh onion, pineapple, cilantro and avocado sauce.

*Lol-Ha Favorites

Quesadillas

Corn or flour tortillas. Order of 3

Cheese – Served with guacamole and sour cream.
Philly Cheese Steak – Sliced ribeye and onions.
Chicken
Lolha – Asadero cheese, mushroom, grilled poblano strips and spinach. Or vegan.
Hawaiian – Grilled pineapple, smoked ham and manchego cheese.

Prices include 16% tax. Tip not included.

Burgers

Cheeseburger – American or Pepper Jack.

Hawaiian – With ham and grilled pineapple slices.

The Gourmet – Cheddar or blue cheese with bacon, caramelized onions, BBQ sauce and mayonaise.

***Lol-Ha** – Double patty stuffed with cheese, poblano chile strips and mushrooms. With bacon, sliced avocado, tomato and lettuce.

Chicken – Homemade breaded fresh chicken breast on a bun, fresh greens, avocado, chipotle mayo and cheese.

Fish – Lightly breaded fresh grouper, with homemade tartar sauce on the side. With or without cheese.

Salmon – Fresh salmon filet on a homemade bun with chimichurri sauce and spinach.

Vegan – Delicious burger with fresh vegetables added into a quinoa base.

(Add bacon for 25 pesos extra.)

Sandwiches

Club Sandwich – With grilled chicken, ham, bacon, tomatoes, avocado, lettuce and cheese.

Tuna Fish – Fresh diced tuna fish, egg and celery, served on a French roll with mayo.

Pulled Pork – With homemade BBQ sauce. Served with cole slaw.

Philly Steak – A Philadelphia classic! Made with rib eye steak and onions. Your choice of cheese.

Lolha Cuban Sandwich – Sliced steak, chicken, bacon and ham, grilled onions, cheese and pineapple habanero sauce on a grilled roll.

Vegetarian Wrap – Grilled sweet peppers, zucchini, Roma tomatoes, goat cheese and basil pesto.

Chicken Wrap – Breaded chicken pieces, Lettuce, tomato, avocado, cheddar cheese, and a chipotle ranch dressing.

Sliders and Hot Dogs

BBQ Pulled Pork Sliders – Order of 3. Served with pineapple slaw.

Prime Rib Sliders – Order of 3, with melted brie and caramelized onions, horseradish cream sauce and au jus for dipping.

Jumbo US All Beef Frank – Served with or without tomatoes and onions.

Deluxe Stuffed Hot Dog – Stuffed with cheddar cheese and wrapped with bacon. Served with or without tomatoes and onions.

(Add chili to the hot dogs for \$25)

All sandwiches, hamburgers, sliders and hot dogs are served with French fries or salad. Or instead, select onion rings for extra.

Mexican Street Food

Order of 3 pieces

Empanadas – Cheese, chicken or ground beef or vegan.

Sopes – Cheese, chicken, or shredded beef or vegan.

Panuchos – Chicken, shredded beef, cochinita pibil or vegan.

*Lol-Ha Favorites

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Fish & Seafood

***Whole Fried Grouper** – The crispy outer skin makes the inside stay tender and moist. Served with a side of bean salad, pickled onions, rice and fresh tortillas. Makes excellent fish tacos.

Bacon Wrapped Shrimp – Stuffed with cheese.

Shrimp Platter – Breaded, in butter or garlic. With sides of rice and vegetable of the day.

Shrimp Brochette – Served on a bed of rice, with vegetable of the day and pineapple salsa.

Mixed Seafood Kabobs – Fish and shrimp with bacon on a skewer served with pineapple salsa on the side.

Guajillo Octopus – Sautéed in guajillo chile and garlic, and served on a bed of rice.

Grilled Salmon – Grilled salmon filet, served with the house salad and a chimichurri dressing.

Caribbean Lobster Tail – Cooked in butter or garlic. Served with rice and vegetable of the day.

Grouper – In garlic, butter or *pan-sautéed.

Grouper – In chipotle sauce.

Breaded Fish Fillet – In our special light and crunchy breading, a favorite for fish lovers.

Fish & Chips – Served with homemade tartar sauce.

From the Grill

BBQ Pork Ribs – Rack of ribs slow baked then our house made BBQ sauce added on top. Served with corn, cole slaw and steak fries on the side.

Pork Chops – Tender grilled pork chops with BBQ sauce and steak fries on the side.

Skirt Steak – Flank steak. With a side of grilled onions, jalapeños, guacamole, rice and beans.

Chicken Breast – Grilled or breaded. Side of vegetables and rice.

Charbroiled Chicken – Half chicken, grilled on charcoal, with rice, black beans and coleslaw on the side.

Chicken Fingers – Homemade and served with BBQ sauce, French fries or salad.

Fried Chicken – Kentucky Style 3 pz. Served with fries and cole slaw.

Homemade Desserts

Ferrero Rocher Cake – Chocolate cake with a Nutella buttercream icing. And a Ferrero Rocher chocolate on top!

Oreo Cheesecake

Carrot Cake – A cream cheese buttercream.

Churros and Ice Cream – Vanilla or Chocolate.

Chocolate Brownie – With vanilla ice cream.

Key Lime Pie

Pecan Pie

Flan – Caramel or coconut.

Drinks

Jamaica, Horchata or Tamarindo

Milk Shakes

Tea

Coffee

Espresso – Single/Double

Cappuccino

*Lol-Ha Favorites

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