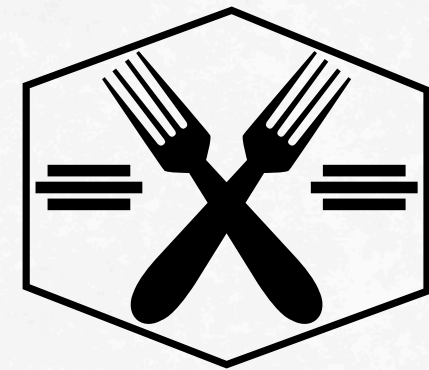




RESTO *Lola*



BREAKFASTS

ENCHILADAS\$18.00

Tortillas stuffed with chicken, bathed in red or green sauce, served with cream and cheese

CHILAQUILES\$18.00

Homemade fried chips, bathed in broth, served with lettuce, cream and cheese



CHILAQUILES



PATACONES

STARTERS

PATACONES\$16.00

Crushed fried plantain, highly recommended

SOPES (3)\$15.00

Corn tortilla (homemade) with mashed beans topped with lettuce, sour cream and feta cheese

COLOMBIAN EMPANADAS (3)\$15.00

Small empanadas made of cornmeal with a meat and potato filling.

GUACAMOLE.....\$9.00

Served with homemade nachos

TACOS order of 3

QUESABIRRIAS WITH BROTH\$18.00

Corn tortilla stuffed with mozzarella cheese and shredded meat

BIRRIA\$15.00

Corn tortilla stuffed with shredded meat

CHICKEN\$16.00

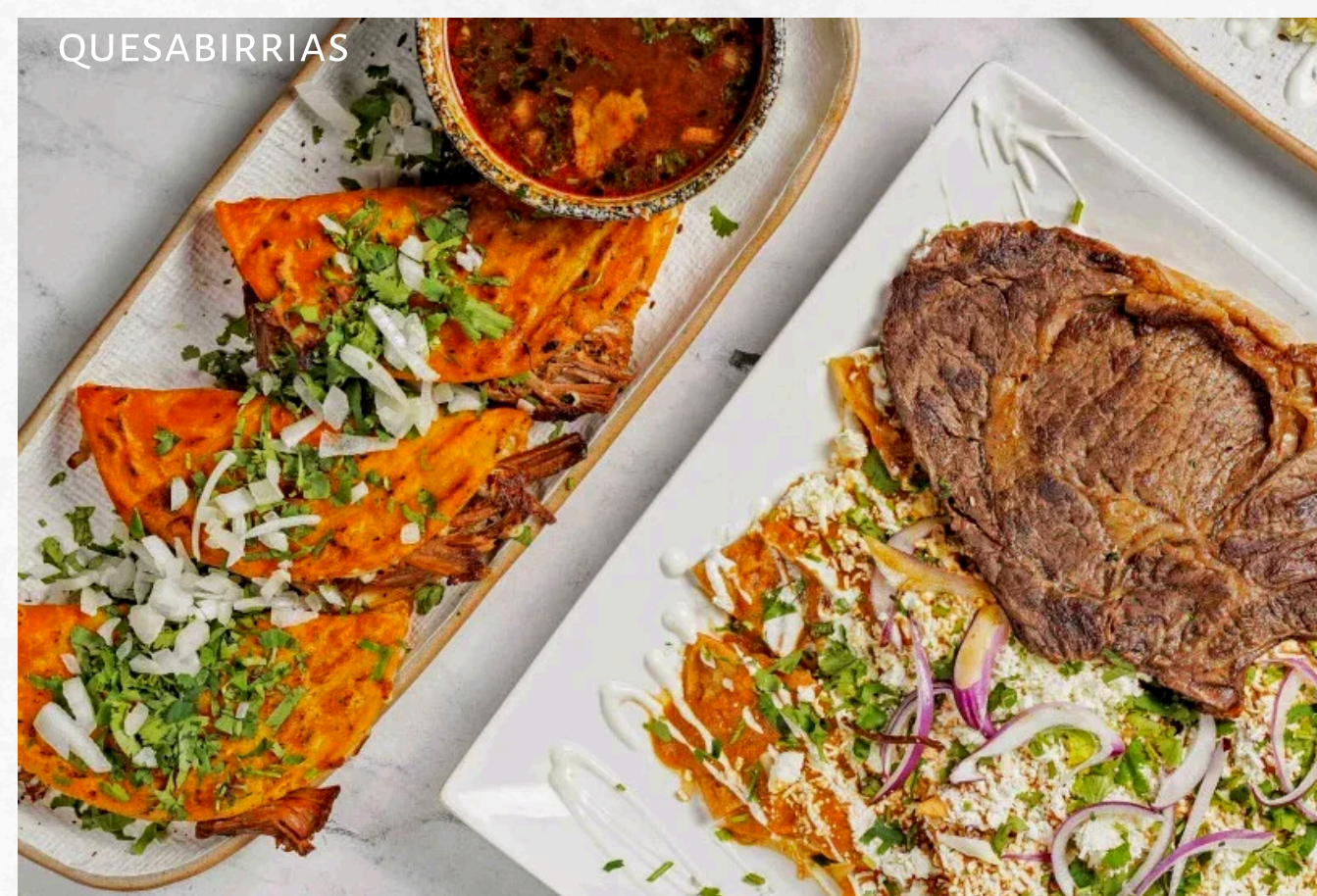
Corn tortilla stuffed with chicken

VEGETARIAN\$16.00

Corn tortilla stuffed with mushrooms or pumpkin with tomato, onion and cilantro

ASADA, CHORIZO, PASTOR\$12.00

Corn tortilla filled with meat of your choice



QUESABIRRIAS



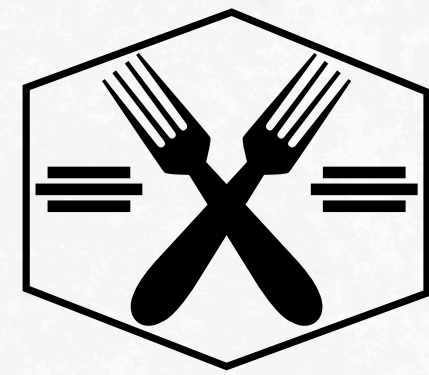
@LolaLolaLolita_Resto



60 RUE SAINT
JACQUES, OLD PORT



RESTO *Lola*



BIRRIA

Beef cooked in broth with various spices

BIRRIA BROTH \$18.00

Beef broth accompanied with tortillas

FLAUTAS GRANDES (3) \$18.00

Fried tortillas (filled with birria meat) accompanied with lettuce, cream and feta cheese

PIZZABIRRIA \$25.00

Large flour tortilla with cheese, birria meat, onion and cilantro



LATIN FUSION

CHEESE AREPAS \$7.00

Homemade slightly sweet corn dough filled with melted cheese

STUFFED AREPA \$12.00

Homemade dough made from slightly sweet corn filled with melted cheese or meat of your choice

COLOMBIAN RIB BROTH \$20.00

Typical Colombian soup based on beef ribs accompanied with arepa



BURRITO \$18.00

Flour tortilla filled with rice, beans, onion, cilantro and meat of your choice (Chicken, Beef or Birria)

HUARACHE \$18.00

Typical Mexican dish made with corn dough accompanied with sauces, cheese and refried beans.



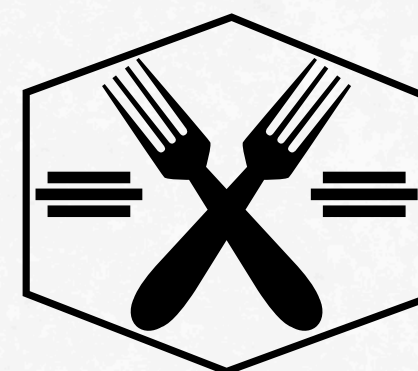
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60 RUE SAINT
JACQUES, OLD PORT



RESTO *Lola*



LATIN FUSION

Menu

PICADA COLOMBIANA 4-6 PEOPLE

Typical Colombian dish prepared with pieces of meat, chicken, potato, yucca, plantain, chorizo and pork rinds.

\$70.00

BANDEJA PAISA \$25.00

Colombian sausage, beef, rice, beans, a fried pork rind called chicharrón, an arepa, a plantain, a slice of avocado (you know, to be healthy) and a fried egg to top it all off



DESSERTS

PASTEL IMPOSIBLE (FLAN CON PASTEL) \$6.00

EXTRA

EGG \$4.00
T BONE \$10.00
BROTH \$3.00
MEAT (BIRRIA LARGE PORTION) \$5.00
CHICKEN \$5.00
CHICHARRONES (FRIED CORN-BASED SNACK) \$3.00
CHEESE \$2.50

DRINKS Sodas (355 ml)

COKE \$3.00
SEVEN UP \$3.00
CANADA DRY.....\$3.00
PERRIER\$3.00
RED BULL\$7.00
LEMONADE\$11.00



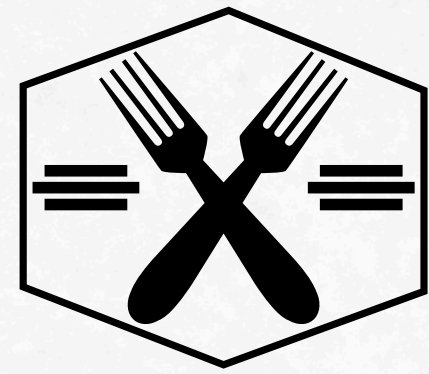
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60 RUE SAINT
JACQUES, OLD PORT



RESTO *Lola*



BEER

& more	10 oz	16 oz
VICTOR BEER	\$9.00	\$11.00
CHEVAL BLANC	\$9.00	\$11.00
GRIFFON ROUSSE	\$9.00	\$11.00
CHELADA	\$10.00	\$12.00
MICHELADA		\$14.00



ESPECIALES

SANGRIA (PITCHET)	\$35.00
MICHELITRO (1 LT)	\$20.00
4 SHOTS MIXED	\$10.00
PERLA NEGRA	\$13.00



COCKTAILS

MOJITO	\$13.00
PINA COLADA	\$13.00
MARGARITA	\$13.00
TEQUILA SUNRISE	\$13.00
GIN TONIC	\$13.00
RUM AND COKE	\$13.00
LONG ISLAND ICE TEA	\$13.00

JARRITO LOCO \$70

4 LITERS OF TEQUILA PREPARED! CAN YOU DO IT?

SANGRIA (PITCHET) \$45

SHOTS

TEQUILA REGULAR	\$6.00
TEQUILA PREMIUM	\$10.00
RED LABEL	\$10.00
BLACK LABEL	\$10.00
DIPLOMATICO	\$10.00
VODKA	\$6.00
RUM	\$6.00



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60 RUE SAINT
JACQUES, OLD PORT