

ENSENADA RAW BAR

Aguachile Rojo* (GF) 14
Hamachi tiradito, cucumber, fennel, sesame, chili

Vegan Aguachile (GF) 9
Hearts of palm, avocado, apple, cilantro, pumpkin seeds

Tostadas de Atun* (GF) 16
Citrus marinated tuna, avocado leaf oil, guacamole, lemon

Tostadas de Pulpo* (GF) 14
Spanish octopus, hoja santa, guacamole, chile de árbol



SMALL PLATES AND SHARES

Mayan Dip 10
Silky pumpkin seed dip served with vegetable crudite

Lolo's Guacamole (GF) 8
Hass avocado, roasted jalapeno, lime, cilantro, cotija cheese
ADD *grasshoppers* 5 — *rock shrimp* 7
smoked mushroom 5
vegetable crudite 5

Grilled Corn 5
Served Mexican-style with cotija cheese, chili powder, lime

Quesadillas (GF) 7
Crispy corn tortillas with your choice of:
Stewed Chicken or
Wild mushroom and epazote

Bone Marrow Chalupa 10
Roasted bone marrow, herb salad, salsa macha

(GF) = gluten free
= vegetarian

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

* There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

SOUPS/SALADS

Fideo Seco (GF) 7
Spaghetti squash, tomato chili broth, avocado, crema

Sopa de Tortilla (GF) 7
Tomato broth, chicharrón, crema, ancho

Grains & Greens (GF) 11
Lentils, red quinoa, watercress, carrots, cherry tomatoes, cucumber, lemon dressing, salsa macha

Martinez Kale Salad (GF) 11
Kale, walnut, aged gouda, apple, maple mustard vinaigrette

ADD TO SALAD:
grilled chicken 6 — *rock shrimp* 7
*fried egg** 2 — *steak* 7
avocado 3

TACOS

2 PER ORDER | **SORRY** NO MIX AND MATCH

Rib eye (GF) 10
Thinly sliced rib eye, crispy cheese, salsa de la casa

Carnitas (GF) 8
Pork confit, cilantro, pickled onions, salsa verde

Pescado (GF) 10
Mahi-Mahi a la plancha, serrano chili aioli, slaw, radish

Vegetariano (GF) 8
Smoked king oyster mushroom, cauliflower, tomato confit, pumpkin seed pesto



Comida de playa con el toque casero de la abuela.

DE LA FONDA

Lolo's Cheese Burger 16
Sirloin blend double patty, cheddar cheese, bone marrow aioli, lettuce, tomato, hand cut fries
SUB *salad greens* 1
ADD *fried egg** 2 — *avocado* 3 — *bacon* 3

Torta Ahogada 15
Mexican dip sandwich, crispy baguette, carnitas, pickled onions, hand cut fries

Chilaquiles Verdes o Rojos (GF) 13
Tortilla casserole with fried egg*, black beans, queso fresco, crema, and your choice of *red* or *green* salsa

ADD *chicken* 6 — *steak* 7 — *carnitas* 5
avocado 3 — *rock shrimp* 7

Vegetarian Mole de Olla (GF) 13
Hearty vegetable stew, red quinoa, corn pumpkin seed mole

PLATOS FUERTES

Carne Asada (GF) 32
8 oz Prime NY Strip served with grilled cebollitas, avocado, tortillas, and house salsas

Pollo a la Plancha (GF) 24
Organic ½ boneless chicken served with grilled cebollitas, avocado, tortillas, and house salsas

Pescado Frito (GF) 29
Whole snapper, guajillo, herb salad, avocado, tortillas, and house salsas



Sides

\$6

HAND CUT FRENCH FRIES
GRILLED CEBOLLITAS
ROASTED SWEET POTATO
LOLO'S RICE & BEANS
MIXED GREENS

\$7



Desserts

MARSHA'S CHOCOLATE CAKE
CORN CAKE
CRÈME FRAICHE ICE CREAM
BLOOD ORANGE GRANIZADO WITH MEZCAL

BEBIDAS

Signature

MICHELADAS & COCTELES

Mexico City 7
Pacífico, lime, salt rim

Chavela 8
Pacífico, lime, chavela mix, Clamato, chili rim

Hibiscus Sangria 7 / 28
Red wine, hibiscus, tequila, St. Germain, orange juice, lime

Margarita de la casa 12 / 38
(rocks or frozen) tequila, triple sec, lime, agave nectar
FLAVOR CHOICES
mango, passion fruit, guava, blood orange

Moscow to Cancun 13
Vodka, mango, guava, lime, lavender, crema de cassis, prosecco

El Millonario 14
Rum, apricot brandy, sloe gin, lime

Oaxaca 14
Mezcal, watermelon, lime, salty water

Sour Coyote 14
Tequila Reposado, lemon, passion fruit, chili, egg white

Sayulita Sunset 14
Mezcal, blood orange, lime, agave, bitters

CERVEZA

DRAFT:
Pacífico 7
Negra Modelo 7
Wynwood Brewery La Rubia 8
Funky Buddha Hop Gun IPA 8

BOTTLES & CANS:
Asahi (bottle) 7
Tecate (can) 6

VINO

WHITE:
Pinot Grigio, IT 12/48
Sauvignon Blanc, NZ 13/49
Chardonnay, US 12/42
Albarino, SP 12/39

RED:
Primitivo, IT 11/36
Malbec, ARG 12/38
Pinot Noir, US 13/46
Rioja, SP 14/49

ROSE:
Minuty, FR 13/42

BUBBLES:
Zonin, Prosecco 12/36
Zonin, Rose 13

REFRESCOS

Mexican sodas 4
Coca Cola, Squirt, Fanta
Boing (*mango* o *guayaba*)
Reed's Ginger Beer 4
Topo Chico sparkling water (750ml) 8
Fiji bottled water (1l) 4.50

PICK-ME-UP

18 Hour Cold Brew 4
Americano 3
Cafe con leche 4
Cortado 3
Drip Coffee 2.50

LOLO'S HOMEMADE

Agua fresca del día 3
Sparkling limeade 5
Horchata 4
Lemonade 4
Ice Tea 4



***** ¡Síguenos! *****

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AT LOLO'S, WE PROUDLY PARTNER WITH THESE LOCAL BUSINESSES:



TORTILLAS Masa



MEXICAN GROCERIES Albamex



ICE CREAM Frieze



SEAFOOD Legend Seafood



BREAD Buon Pane Italiano



BEER Wynwood Brewery



COFFEE La Colombe