

## SMALL PLATES & SHARES

### SALSA & CHIPS (V) 5

Choose one of our house made roasted salsas roja or verde

### GUACAMOLE & CHIPS (VEG) 17

Cilantro, lime, onions and roasted jalapenos, lime/chili salt, cotija cheese

### ELOTE (VEG, GF) 7.50

Roasted Mexican style street corn, mayo, tajin, queso cotija, cilantro

### ESQUITES (VEG, GF) 10

Serrano aioli, cotija cheese, cilantro, tajin, crema Mexicana

### QUESO FUNDIDO (VEG) 10

Chihuahua cheese, cheddar cheese, flour and corn tortilla, salsa verde

### CHICKEN FLAUTAS 12 *new!*

Shredded lettuce, pico de gallo, queso fresco, avocado crema, salsa verde

## ENSENADA | RAW BAR

### HAMACHI AGUACHILE\* \*\* 18

Rojo tiradito, serrano peppers, red onions, cilantro, sesame seeds, blue con tortilla chips

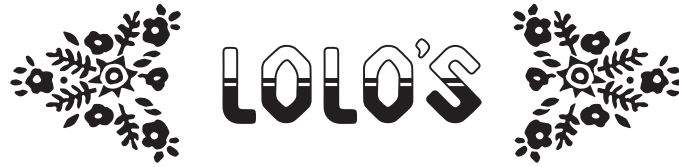
### SHRIMP AGUACHILE\* (GF) 14

Cilantro, serrano pepper, avocado, red onions, tajin lime, lemon oil

## SALSAS

### 2oz HOUSE MADE SALSAS 2

Choose: Verde | Rojo | Habanero | Salsa Macha\*\*



*Comida de playa con el toque casero de la abuela.*

## SOUP & SALADS

### TORTILLA SOUP 10

Tomato broth, pork chicharrón, avocado, ancho, tortilla chips, peppers, cilantro, crema Mexicana

### LOLO'S SALAD (V) 13

Mixed greens, jicama, cherry tomatoes, carrots, cucumbers, red onions, lemon dressing, tortilla chips

### QUINOA & GREENS SALAD (VEG, GF) 14

Red quinoa, mix greens, jicama, black beans, carrots, corn, pumpkin seeds, crema Mexicana, chipotle ranch

### KALE CAESAR SALAD 12

Romaine, kale, crispy garbanzo beans, tomatoes, creamy parmesan dressing

## TOSTADAS

### SHORT RIB 7

Pico de gallo, refried beans, cilantro, crispy corn tortilla, crema Mexicana

### SPICY SHRIMP\* 6.5

Guacamole, pineapple pico, cilantro, pickled onions, crispy corn tortilla

### TUNA\* \*\* 8

Guajillo sauce, smashed avocado, red onions, cilantro, crispy corn tortilla, sesame seeds

### DUCK 8 *new!*

Refrito, pico de gallo, queso fresco, crema Mexicana, cilantro



## TACOS

ALL SERVED ON WHITE CORN TORTILLA  
2 TACO PER ORDER | *SORRY NO MIX MATCH*

### MEXICAN STREET (GF) 14

Seasoned steak, salsa verde, white onions, cilantro, signature cheese blend

### BIRRIA (MS, GF) 18

14 hour cooked short rib in guajillo adobo, toasted tortilla, salsa criolla, melted cheese, cilantro, rich birria broth

### CRAB BIRRIA 18

Corn tortilla, snow crab, onion, cilantro, melted cheese, chipotle butter sauce

### BONE MARROW (GF) 14

Blue corn tortilla, roasted bone marrow, frisse herb salad, pickled red onion, cilantro, macha salsa\*\*

### BAJA FISH (GF) 14

Cilantro marinated seared mahi-mahi, pico de gallo, pickled cabbage, serrano aioli, cilantro

### SPICY SHRIMP\* (MS, GF) 14

Agave bbq sauce, pineapple salsa, pickled red onions, cilantro, chipotle mayo

### CHICKEN TINGA (GF) 12

Shredded chicken in a tomato chipotle stew, guacamole, pico de gallo, cotija cheese, cilantro

### CARNITAS (GF) 12

Tender pork butt, pickled onions, salsa verde, cilantro

### VEGETABLES (VEG, GF) 12

Assorted mushrooms, chipotle oil, brussels sprouts, corn, guacamole, tajin and chopped cilantro

### AVOCADO (VEG) 14

Avocado, refried beans, pico de gallo, crispy shallots, cilantro, herb aioli

## BURRITOS OR MAKE IT A BOWL

ALL SERVED WITH YELLOW RICE & REFRIED BEANS ON A FLOUR TORTILLA, MIXED GREENS

### CHURRASCO 19

Seasoned steak, white onions, cilantro, signature cheese blend, salsa verde

### BAJA FISH 17

Cilantro marinated seared mahi-mahi, pico de gallo, pickled cabbage, cilantro, serrano aioli

### SPICY SHRIMP 17

Agave bbq sauce, pineapple salsa, pickled red onions, cilantro, chipotle mayo

### CHICKEN TINGA 16

Shredded chicken in a tomato chipotle stew, guacamole, pico de gallo, cotija cheese, cilantro

## QUESADILLAS

### CHEESE QUESADILLA 15

Flour tortilla, signature cheese blend, pico de gallo, served with chipotle sour cream, guacamole, and mixed greens  
Add: *seasoned steak* 6 — *spicy shrimp*\* 6  
*grilled chicken breast* 5 — *shredded short rib* 7

## TACO TUESDAY

GET 1 ORDER ( 2 TACOS )  
& 2ND ORDER HALF OFF  
*\*offer for dine-in only*



## PLATOS FUERTES

### MOLE NEGRO CHICKEN\*\* 30 *new!*

Semi debone half chicken, yellow rice, grilled cebollita, cilantro, sesame seeds

### POLLO A LA PLANCHA (GF) 28

Organic half boneless chicken, grilled cebollitas, grilled anaheim chili, pico de gallo avocado, house salsas, tortilla  
Add: *rice and refried beans* 6

### PAN SEARED BRANZINO 37 *new!*

Corn succotash, heirloom baby tomato, cilantro lemon sauce, potato

### PESCADO FRITO 34

Whole snapper, grilled scallions, grilled cebollitas, frisee herb salad, avocado, blanched salsa verde, pico de gallo  
Add: *tortilla (3 each)* 3

### DUCK ENCHILADA 32

Soft corn tortilla, duck confit, cheese, enchilada salsa, onion, cilantro, pineapple pico, crema Mexicana, served with rice and beans

### BEEF ENCHILADA 32 *new!*

Soft corn tortilla filled with shredded beef, cheese, enchilada salsa, onion, cilantro, pico de gallo, crema Mexicana, served with rice and beans

### ADOBO MARINATED CHURRASCO\*\* 42 *new!*

Roasted tomato, macha potato, poblano pepper, chimichurri, cebollitas, elote

### CARNE ASADA (GF) 36

8 oz Prime NY Strip, grilled scallions, grilled anaheim chili, avocado, cilantro, ancho garlic butter, tortilla  
Add: *rice and refried beans* 6

## DE LA FONDA

### LOLO'S SMASH BURGER 17 DOUBLE PATTY 23

6 oz Sirloin blend, cheddar cheese, onion, bone marrow aioli, lettuce, tomato, fries  
Substitute: *green salad* 3  
Add: *fried egg*\* 2 — *bacon* 4

### CHILAQUILES VERDES O ROJO 13

Crispy tortilla in salsa with sunny side up egg\*, avocado, queso fresco, Mexican crema, with your choice of red or green salsa  
Add: *chicken* 6 — *steak* 7 — *carnitas* 5

### LOBSTER WRAP 25

Crispy lobster, Mexican bang bang sauce, guacamole, lime cabbage and cilantro served with fries



## Desserts

**CHEESE FILLED CHURROS 10 *new!***  
Cinnamon sugar, dulce de leche, strawberries

**FLAN 12 *new!***  
Homemade Mexican egg custard, caramelized sauce, strawberry

**WARM CORN CAKE 10**  
Maple creme anglaise, vanilla ice cream

**ICE CREAM (SCOOP) 4**  
Vanilla / Chocolate



V - Vegan | VEG - Vegetarian | GF - Gluten Free | S - Spicy | MS - Medium Spicy

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. \*\*Contains nuts and sesame seeds.

In our kitchen, we prepare dishes with milk, milk products, eggs, egg products, peanuts, tree nuts, fish, shellfish, wheat, soybean, and sesame. If you have any allergy or sensitivity to any food, or special dietary restrictions, please inform your server.

18% service charge will be added to your bill. For parties 8 and above 20% service charge will be added to your bill.

Follow us on social media @lolosmiami | OPEN EVERYDAY | Breakfast 7AM-11AM | All Day 11AM-9PM | Bar 11AM-9PM | Pool 11AM-6PM | Beach 11AM-5PM