

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

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

SALSAS

2oz HOUSE MADE SALSAS 2

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

TACO TUESDAY

GET 1 ORDER (2 TACOS)
& 2ND ORDER HALF OFF

*offer for dine-in only



LOLO'S



Comida de playa con el toque casero de la abuela.

ENSENDA | RAW BAR

HAMACHI AGUACHILE* 18

Rojo tradito, 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

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

QUESADILLAS

CHEESE QUESADILLA 15

Flour tortilla, signature cheese blend, pico de gallo, served with chipotle sour cream, guacamole, and mixed greens

Add: *seasoned steak* 7 — *spicy shrimp** 7

grilled chicken breast 6 — *shredded short rib* 8



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 AL PASTOR 14 *new!*

Chicken, pineapple, white onion, queso cotija, cilantro, salsa verde, blue corn tortilla

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

BAJA FISH 18

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

SPICY SHRIMP* 18

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

CHICKEN AL PASTOR 17 *new!*

Chicken, pineapple, pico de gallo, blended cheese, guacamole, rice, beans, Mexican crema, cilantro, salsa verde

STEAK FAJITA 21 *new!*

Bell peppers, onions, blended cheese, guacamole, rice, beans, Mexican crema, salsa verde, cilantro, mixed greens

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

DUCK 8

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

PLATOS FUERTES

MOLE NEGRO CHICKEN 30

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

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 28

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

ADOBO MARINATED CHURRASCO 37

Grilled anaheim chili, roasted tomato, macha potato, poblano

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

BEEF ENCHILADA 38

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

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 11

Cinnamon sugar, dulce de leche, strawberries

FLAN 12

Homemade Mexican egg custard, caramelized sauce

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-7PM | Beach 11AM-6PM

BEBIDAS

Add Pineapple Shell to your favorite drink +15

SIGNATURE COCKTAILS

12oz / 60oz Pitcher

HIBISCUS MARGARITA 16/70

Infused Hibiscus Tequila, Triple Sec, Lime, Agave

MARGARITA DE LA CASA 15/65

(Rocks or Frozen) Tequila, Triple Sec, Lime, Agave

Add: *Flavor +2 Mango | Passion Fruit | Guava | Watermelon*

BAJA WATERS 14

Pineapple Vodka, Blue Curacao, Lime Juice, Pineapple, Lychee

COCONUT PINEAPPLE WHITE SANGRIA 16

Coconut Rum, Lime Juice, Elderflower liquor, Sauvignon Blanc, Pineapple Juice

SANGRIA "LA ROSA" 16

Watermelon Vodka, Watermelon Nectar, Lime Juice, Rose Wine, Lemonade

GUAVA BRAVA 16

Tequila, Guava, Coconut Nectar, Lime Juice, Jalapeno

GRAPEFRUIT BLOSSOM 15

Grapefruit Vodka, Grapefruit Juice, Mint, Hibiscus Nectar, Lychee, Soda Water

GREEN N'TONIC 14

Gin, Kiwi, Cucumber, Mint, Cardamom Bitters, Tonic Water, Soda Water

Cocktails in a Shell

ANANA DE VERANO for two 35

Gold Rum, Kiwi, Pineapple Juice, Cardamom Bitters, Mint, in a Pineapple Shell

JACK & COCO 35

Jack Daniels, Frozen Piña Colada, in a Coconut Shell



CERVEZA

12oz / 60oz Pitcher

DRAFTS

Dos XX 8
Yuengling 8
Seasonal Beer 8

CANS

Pacifico 8
Tecate 8
Modelo Especial 8
Miami Marlins 8
Hop Gun IPA 8.5

CHELADA 11

Your Choice of Beer, Chelada Mix, Lime

MICHELADA 13

Your Choice of Beer, Tomato Juice, Tajin, Lime Juice, Salt

VINO

BUBBLE

Prosecco, Santa Marina \$14 / \$55
Sparkling Wine, JP Chenet Brut \$55
Rose Sparkling Wine, JP Chenet \$55
Champagne, Piper Heidsieck Brut \$150

WHITE

Pinot Grigio Lindeman's \$14 / \$55
Chardonnay Lindeman's \$14 / \$55
Sauvignon Blanc Lindeman's \$14 / \$55
Sauvignon Blanc, Chateau Sancerre \$22 / \$95
Chardonnay, Domaine Seguinot Bordet Chablis \$22 / \$95

RED

Cabernet Sauvignon, Lindeman's \$14 / \$55
Pinot Noir, La Chevaliere \$14 / \$55

ROSÉ

Rosé Dark Harvest \$14 / \$55



AGUA FRESCAS / NON ALCOHOLICS

BRIZA DE JAMAICA Glass 7 / Pitcher 32

Hibiscus Tea, Raspberry Nectar, Lime Juice, Soda Water

AGUA VIVA Glass 7 / Pitcher 32

Watermelon, lime Juice, Pineapple Juice, Raspberry Nectar, Soda Water

KIWIMOMO SPLASH Glass 7 / Pitcher 32

Kiwi Water, Pineapple Juice, Cardamom Dust, Mint

COCO FRESCO 18

Fresh Coconut Water in a Coconut Shell
Add: *Rum Shot \$10*

HORCHATA Glass 4 / Pitcher 18

Almond Milk, Rice Flour, Cinnamon

ESPRESSO/ CUBAN COFFEE 4

JUICES 3

Cranberry | Apple | Grapefruit | Orange

JARRITOS MEXICAN SODAS 6

Mandarin | Fruit Punch | Pineapple

CANNED PEPSI BRAND SODAS 5

SPARKLING LIMEADE 7

ICED TEA / COFFEE 4

BOING FRUIT JUICE 5

Mango | Guava

TOPO CHICO

Sparkling Water (330ml) 5 | (750ml) 10

EVIAN

Mineral Water (500ml) 5 | (1L) 10