



LOLAS

cocina latina

DESAYUNOS BREAKFAST

#1 TÍPICO CON LOROCO 13.95

SCRAMBLED EGGS WITH ONION, TOMATO, AND LOROCO, SERVED WITH SWEET PLANTAINS, REFRIED BEANS, FRESH CHEESE, AND SALVADORAN TORTILLAS.

HUEVOS REVUELTOS CON CEBOLLA, TOMATE Y LOROCO, SERVIDO CON PLÁTANO MADURO, FRIJOLAS REFRIITOS, QUESO FRESCO Y TORTILLAS SALVADOREÑAS.

#2 DESAYUNO ANTIGÜEÑO 12.95

SCRAMBLED EGGS WITH TOMATO AND ONION, SERVED WITH REFRIED BEANS, SWEET PLANTAIN, SALVADORAN-STYLE CREMA, AND CHORIZO.

HUEVOS REVUELTOS CON TOMATE Y CEBOLLA, ACOMPAÑADOS DE FRIJOLAS REFRIITOS, PLÁTANO MADURO, CREMA ESTILO SALVADOREÑO Y CHORIZO.

#3 CAMPESINO TÍPICO 13.95

FRIED EGGS, REFRIED BEANS, CAMPESINO CHEESE, AND A SWEET CORN TAMALE.

HUEVOS FRITOS, FRIJOLAS REFRIITOS, QUESO CAMPESINO Y UN TAMAL DE ELOTE DULCE.

#4 HUEVOS DIVORCIADOS 12.95

TWO FRIED EGGS TOPPED WITH RED AND GREEN SAUCES, SERVED WITH SWEET PLANTAINS, REFRIED BEANS, FRESH CHEESE, AND TOASTED BREAD.

DOS HUEVOS FRITOS BAÑADOS CON SALSA ROJA Y VERDE, SERVIDOS CON PLÁTANO MADURO, FRIJOLAS REFRIITOS, QUESO FRESCO Y PAN TOSTADO.

#5 HUEVOS BENEDICTINOS 12.95

POACHED EGGS WITH HAM AND HOLLANDAISE SAUCE ON A ENGLISH MUFFIN, SERVED WITH HOME FRIES.

HUEVOS POCHADOS CON JAMÓN Y SALSA HOLANDESA SOBRE UN MUFFIN INGLÉS, SERVIDO CON PAPAS CASERAS.

#6 TOSTADA FRIJOLERA 11.95

TOAST WITH QUESO FETA, REFRIED BEANS AND AVOCADO, TOPPED WITH A POACHED EGG.

PAN TOSTADO CON QUESO FETA, FRIJOLAS REFRIITOS Y AGUACATE, CON UN HUEVO POCHADO.

#7 DESAYUNO PUPUSERO 12.95

TWO CHEESE PUPUSAS AND TWO FRIED EGGS TOPPED WITH RED SAUCE, SERVED WITH REFRIED BEANS AND SWEET PLANTAINS.

DOS PUPUSAS DE QUESO Y DOS HUEVOS FRITOS BAÑADOS EN SALSA ROJA, SERVIDO CON FRIJOLAS REFRIITOS Y PLÁTANO MADURO.

#8 BIRRIA POCHADOS 13.95

TWO FRESHLY MADE CHEESE PUPUSAS TOPPED WITH JUICY BIRRIA AND FINISHED WITH POACHED EGGS.

DOS PUPUSAS DE QUESO RECIÉN HECHAS, CUBIERTAS CON JUGOSA BIRRIA Y HUEVOS POCHADOS.



#9 DESAYUNO CASAMIENTO 14.95

GRILLED STEAK WITH FRIED EGGS, CASAMIENTO RICE, AVOCADO, AND SWEET PLANTAINS.

BISTEC A LA PARRILLA CON HUEVOS FRITOS, ARROZ CON CASAMIENTO, AGUACATE Y PLÁTANO MADURO.

#10 DESAYUNO CONTINENTAL 12.95

SCRAMBLED EGGS, BACON, PANCAKES, AND TAYLOR HAM.

HUEVOS REVUELTOS, TOCINO, PANQUEQUES Y JAMÓN TAYLOR.

#11 AMERICAN OMELETTE 11.95

HAM AND CHEESE OMELETTE, SERVED WITH HOME FRIES AND TOASTED BREAD.

OMELETTE DE JAMÓN Y QUESO, SERVIDO CON PAPAS CASERAS Y PAN TOSTADO.

#12 DESAYUNO EN CANOA 11.95

SWEET PLANTAIN "CANOE" FILLED WITH REFRIED BEANS TOPPED WITH CRUMBLE CHEESE AND CREMA SERVED WITH SCRAMBLED EGGS.

"CANOA" DE PLÁTANO MADURO RELLENA DE FRIJOLAS REFRIITOS, CUBIERTA QUESO DESMENUZADO Y CREMA. SERVIDO CON HUEVOS REVUELTOS.

#13 TOSTADAS RANCHERAS 12.95

CRISPY CORN TOSTADAS TOPPED WITH BLACK BEANS, MELTED CHEESE, AND EGGS. FINISHED WITH FRESH AVOCADO SLICES AND A DRIZZLE OF CREMA.

TOSTADAS CRUJIENTES DE MAÍZ CON FRIJOLAS NEGROS, QUESO DERRETIDO Y HUEVOS. SERVIDO CON AGUACATE FRESCO Y UN TOQUE DE CREMA.

#14 BREAKFAST TACO 13.95

CORN TORTILLAS, SCRAMBLED EGGS, SWEET PEPPER, REFRIED BEANS AND GREEN SAUCE ON THE SIDE.

TORTILLAS DE MAÍZ CON HUEVOS REVUELTOS, PIMENTÓN DULCE, FRIJOLAS REFRIITOS Y SALSA VERDE AL LADO.

#15 CHICHARRÓN Y HUEVO 13.95

PORK CRACKLINGS WITH FRIED EGGS, SERVED WITH CASAMIENTO, SWEET PLANTAIN, AND SALVADORAN TORTILLAS.

CHICHARRÓN CON HUEVOS FRITOS, SERVIDO CON CASAMIENTO, PLÁTANO MADURO Y TORTILLAS SALVADOREÑAS.

#16 TRES LECHES FRENCH TOAST 11.95

FRENCH TOAST TOPPED WITH CONDENSED MILK, BANANA, STRAWBERRIES, AND BLUEBERRIES.

TOSTADA FRANCESA BAÑADO EN TRES LECHES, ACOMPAÑADA DE BANANO, FRESAS Y ARÁNDANOS.

#17 NUTELLA BANANA PANCAKES 11.95

FLUFFY PANCAKES LAYERED WITH NUTELLA, TOPPED WITH FRESH BANANA SLICES AND A LIGHT DUSTING OF POWERED SUGAR.

PANQUEQUES ESPONJOSOS CON CAPAS DE NUTELLA, SERVIDO CON RODAJAS DE BANANO FRESCO Y UN TOQUE DE AZÚCAR EN POLVO.

APERITIVOS Y ANTOJITOS

APPETIZERS



CAMARONES EN CREMA DE LANGOSTA 18.95

SHRIMP SAUTÉED IN A RICH, CREAMY LOBSTER SAUCE, SERVED WITH CRISPY TOSTONES.

PULPO A LA PARRILLA (GLUTEN FREE) 24.95

GRILLED OCTOPUS SERVED WITH ROASTED POTATOES, CHERRY TOMATOES, AND A SIDE OF FRESH CILANTRO SAUCE.

CALAMAR FRITO 15.95

CRISPY FRIED CALAMARI SERVED WITH SWEET CHILI SAUCE AND HOUSE CILANTRO SAUCE ON THE SIDE.

YUCA CON CHICHARRÓN 14.95

FRIED CASSAVA TOPPED WITH SALVADORAN CURTIDO, TOMATO SAUCE, FRESH CUCUMBER, RADISH, AND CRISPY PORK BELLY.

ALITAS 13.95

JUMBO WINGS TOSSED IN YOUR CHOICE OF SAUCE: BBQ, MANGO HABANERO, OR BUFFALO. SERVED WITH CELERY AND BLUE CHEESE DRESSING.

BOTANA GUANACA 22.95

A FLAVORFUL SAMPLER FEATURING CRISPY PORK BELLY, CHICKEN WINGS, SLICED CHEESE PUPUSA, MINI EMPANADAS, AND FRESH GUACAMOLE.

PURÉ DE ELOTE (GLUTEN FREE) 14.95

CREAMY CORN PURÉE TOPPED WITH CHIPOTLE AIOLI, COTIJA CHEESE, SOUR CREAM, AND FRESH MICRO CILANTRO.

FUNDE DE QUESO Y FRIJOL 14.95

REFRIED BEANS TOPPED WITH MELTED CHIHUAHUA AND PARMESAN CHEESE, RED ONION, AND SERVED WITH CRISPY SALVADORAN TORTILLA.

FUNDE DE QUESO CON BIRRIA (GLUTEN FREE) 18.95

MELTED CHIHUAHUA CHEESE TOPPED WITH TENDER BIRRIA, RED ONION, JALAPEÑO, AND FRESH MICRO CILANTRO. SERVED WITH WARM CRISPY SALVADORAN TORTILLA.

GUANACHOS 12.95

CRISPY TORTILLA CHIPS TOPPED WITH MELTED CHEESE, REFRIED BEANS, FRESH GUACAMOLE, JALAPEÑO, SOUR CREAM, AND PICO DE GALLO.

CHOICE OF PROTEIN:
BIRRIA 8.00 | CHICKEN 6.00 | SHRIMP 7.00.

CHICHARRÓN CON GUACAMOLE 14.95

CRISPY FRIED PORK BELLY SERVED WITH FRESH GUACAMOLE AND A CRUNCHY MEXICAN TOSTADA.

GUACAMOLE SALVATRUCHO (GLUTEN FREE) 13.95

FRESH HOUSE-MADE GUACAMOLE MIXED WITH CHOPPED BOILED EGG AND ONION, SERVED WITH CRISPY SALVADORAN TORTILLAS.

GUACAMOLE TRADICIONAL (GLUTEN FREE) 12.95

FRESH GUACAMOLE SERVED WITH CRISPY TORTILLA CHIPS.

CANOA MADURO Y CREMA 8.95

SWEET FRIED PLANTAIN FILLED WITH REFRIED BEANS AND TOPPED WITH RICH SALVADORAN CREAM.

TAMAL DE ELOTE CON CREMA 3.50

SWEET CORN TAMALE TOPPED WITH SALVADORAN-STYLE CREAM.

TAMAL DE POLLO 4.00

TRADITIONAL SALVADORAN-STYLE CHICKEN TAMALE.

QUESADILLA TEX-MEX

GRILLED TORTILLA FILLED WITH MELTED CHEESE AND YOUR CHOICE OF PROTEIN:
BIRRIA 19.95 | GRILLED STEAK 17.95 | CHICKEN 16.95

EMPANADITAS PAISAS 11.95

CRISPY COLOMBIAN-STYLE MINI EMPANADAS.



COMBINACIONES Y ESPECIALIDADES

COMBINATIONS & SPECIALTIES

BANDEJA SALVADOREÑA 26.95

GRILLED STEAK SERVED WITH A CHICKEN TAMALE, CHEESE PUPUSA, CASAMIENTO, CURTIDO, AND QUESO FRESCO.

CHULETA 21.95

CRISPY FRIED PORK CHOPS SERVED WITH RICE AND BEANS.

LA GRAN PARRILLADA 89.95

GRILLED CHICKEN BREAST, SKIRT STEAK, BEEF RIBS, FRIED CHEESE, AND CHORIZO, SERVED WITH RICE, AVOCADO, CORN, AND SALVADORAN TORTILLAS. GOOD FOR TWO.

MOLCAJETE 38.95

GRILLED MEATS (BEEF, CHICKEN, CHORIZO, AND SHRIMP) SERVED WITH NOPALES, GREEN ONIONS, AND QUESO FRESCO IN A RICH ARTISANAL RED SAUCE.

MAR Y TIERRA 35.95

A FLAVORFUL COMBINATION OF SKIRT STEAK AND SHRIMP, SERVED WITH RICE AND BEANS.

BANDEJA PAISA 27.95

TRADITIONAL COLOMBIAN DISH FEATURING GRILLED STEAK, CRISPY PORK BELLY, CHORIZO, FRIED EGG, RICE, BEANS, AVOCADO, AREPITA, AND SWEET PLANTAIN.



LA TAMPIQUEÑA 33.95

GRILLED SKIRT STEAK AND ONE ENCHILADA SERVED WITH RICE AND BEANS.

PAELLA ESPECIAL MP

SEAFOOD PAELLA WITH CLAMS, MUSSELS, OCTOPUS, AND FISH FILET MIXED IN SPANISH STYLE RICE.

KING PARGO 27.95

FRIED SNAPPER SERVED WITH WHITE RICE, FRIED TOSTONES, AND HOME MADE GARLIC SAUCE ON THE SIDE.

FILETE DE PARGO & CAMARONES 27.95

SNAPPER FILET TOPPED WITH SHRIMP IN LOBSTER CREAM SAUCE, SERVED WITH RICE AND VEGETABLES.

SALMÓN ISLA BLANCA 22.95

SALMON FILLET TOPPED WITH A CREAMY WHITE SAUCE, SERVED WITH RICE AND VEGETABLES.

ADD SHRIMP 8.00

CAMARONES ENCHILADOS 21.95

SHRIMP SAUTÉED WITH BELL PEPPERS, ONIONS, AND TOMATOES, SERVED WITH RICE AND TOSTONES.

CAMARONES EMPANIZADOS 21.95

CRISPY BREADED SHRIMP SERVED WITH RICE AND BEANS.



CARNES BEEF

CARNE ASADA TÍPICA 23.95

GRILLED STEAK SERVED WITH CASAMIENTO RICE, SWEET PLANTAIN, CHIMOL, SALVADORAN TORTILLAS, AND QUESO FRESCO.

CHURRASCO AL PUEBLO (GLUTEN FREE) 34.95

GRILLED SKIRT STEAK SERVED WITH RICE, REFRIED BEANS, AND CHIMOL.

HANGER STEAK (GLUTEN FREE) 34.95

JUICY, FLAVORFUL CUT OF BEEF, MARINATED AND GRILLED TO YOUR PREFERRED DONENESS. SERVED WITH TRUFFLE FRIES.

BISTEC ENCEBOLLADO 22.95

BEEF STEAK TOPPED WITH SAUTÉED ONIONS, SERVED WITH RICE AND BEANS.

COSTILLAS A LA PARRILLA 25.95

GRILLED BEEF RIBS SERVED WITH TRUFFLE FRIES AND CHIMICHURRI SAUCE ON THE SIDE.



TEX-MEX

FAJITAS DE CHURRASCO 34.95

SAUTÉED STRIPS OF SKIRT STEAK WITH PEPPERS AND ONIONS, SERVED WITH RICE, BEANS, GUACAMOLE, SOUR CREAM, CHIMOL, AND FLOUR TORTILLAS.

FAJITAS SUPREME 29.95

SAUTÉED STRIPS OF BEEF, CHICKEN, AND SHRIMP WITH PEPPERS AND ONIONS, SERVED WITH RICE, BEANS, GUACAMOLE, SOUR CREAM, CHIMOL, AND FLOUR TORTILLAS.

VEGGIE FAJITAS 21.95

SAUTÉED CARROTS, BROCCOLI, ONIONS, PEPPERS AND GREEN & YELLOW SQUASH ON A SIZZLING FAJITA PLATE. SERVED WITH RICE, BEANS, GUACAMOLE, SOUR CREAM, PICO DE GALLO AND FLOUR TORTILLAS.

ENCHILADA-STYLE BURRITO

LARGE BURRITO TOPPED WITH RED SAUCE AND MELTED MONTEREY JACK CHEESE. STUFFED WITH ONIONS, PEPPERS, AND YOUR CHOICE OF PROTEIN. SERVED WITH RICE, BEANS, GUACAMOLE, SOUR CREAM, AND PICO DE GALLO. CHOICE OF MEAT: STEAK 22.95 | CHICKEN 21.95

ENCHILADAS TEX-MEX

TEX-MEX STYLE ENCHILADA WITH YOUR CHOICE OF PROTEIN; VEGETARIAN 19.95 | CHICKEN 21.95 | STEAK 22.95 SERVED WITH RICE, BEANS, GUACAMOLE, SOUR CREAM, AND CHIMOL.

SANDWICH 14.95

SERVED ON A ROLL WITH LETTUCE, TOMATO, CHEESE, ONION, AND AIOLI CILANTRO SAUCE. CHOICE OF MEAT: GRILLED CHICKEN, GRILLED STEAK, OR BREADED CHICKEN BREAST. SERVED WITH TRUFFLE FRIES.

TRADITIONAL BACON BURGER 15.95

BEEF BURGER WITH BACON, LETTUCE, TOMATO, ONIONS, MELTED CHEESE AND BBQ SAUCE SERVED WITH TRUFFLE FRIES.



POLLO CHICKEN

PECHUGA TÍPICA 21.95

GRILLED CHICKEN BREAST SERVED WITH CASAMIENTO RICE, SWEET PLANTAIN, CHIMOL, SALVADORAN TORTILLAS, AND QUESO FRESCO.

1/2 POLLO ENCEBOLLADO 16.95

HALF ROASTED CHICKEN TOPPED WITH SAUTÉED ONIONS, SERVED WITH WHITE RICE AND BEANS.

1/2 POLLO ASADO 14.95

HALF ROASTED CHICKEN SERVED WITH WHITE RICE AND BEANS.

POLLO A LA PARMESANA 21.95

BREADED CHICKEN BREAST TOPPED WITH HOMEMADE MARINARA SAUCE AND MELTED MOZZARELLA CHEESE, SERVED WITH SPAGHETTI.



TACOS

3 TACOS X ORDER

TACO DE POLLO 11.95

SEASONED GRILLED CHICKEN WITH ONION AND CILANTRO.

TACO DE CHURRASCO 18.95

GRILLED SKIRT STEAK, ONION, CILANTRO, AND GREEN SAUCE ON THE SIDE.

TACO DE BIRRIA 17.95

JUICY BEEF BIRRIA WITH ONION, CILANTRO, AND A TOUCH OF ITS CONSOMMÉ.

TACO DE RES 12.95

MARINATED GRILLED BEEF WITH ONION AND CILANTRO.

PUPUSA TACO BIRRIA 18.95

CHEESE PUPUSA SHAPED LIKE A TACO WITH JUICY BEEF BIRRIA ON TOP WITH ONION, CILANTRO, AND A TOUCH OF ITS CONSOMMÉ.

VEGGIE TACO 11.95

SAUTÉED VEGETABLES WITH SPICES.



CEVICHES



CEVICHE LA LIBERTAD MP

OCTOPUS, CALAMARI, AND SHRIMP WITH PEPPERS, MARINATED IN A LEMON VINAIGRETTE WITH GARLIC AND OLIVE OIL. SERVED WITH TOSTADAS.

CEVICHE DE PESCADO AL TIGRE 21.95

FRESH FISH CEVICHE IN A CITRUS CHILI MARINADE WITH RED ONIONS, MAÍZ TOSTADO, AND CILANTRO, SERVED WITH TOSTADAS.

CEVICHE DE CAMARÓN 16.95

FRESH SHRIMP MARINATED IN LEMON WITH RED ONION, TOMATO, AND CILANTRO, SERVED WITH TOSTADAS.

ENSALADAS SALADS

ENSALADA TROPICAL 12.95

MIXED LETTUCE WITH MANGO, STRAWBERRIES, CHERRY TOMATO, AND TOPPED WITH SPECIALTY DRESSING. CHOICE OF PROTEIN: CHICKEN 5.00 | STEAK 6.00 | SALMON 12.00 SERVED IN A CRISPY TORTILLA BOWL.

ENSALADA TACO 12.95

ROMAINE LETTUCE WITH CLASSIC TACO INGREDIENTS AND YOUR CHOICE OF PROTEIN: CHICKEN 5.00 | STEAK 6.00 | SALMON 12.00 SERVED IN A CRISPY TORTILLA BOWL.

ENSALADA CÉSAR CON POLLO 17.95

ROMAINE LETTUCE WITH CAESAR DRESSING, PARMESAN CHEESE, AND CROUTONS, TOPPED WITH GRILLED CHICKEN BREAST, SERVED IN A CRISPY TORTILLA BOWL.



SOPAS SOUPS

CHOICE OF SIDE: RICE OR 2 SALVADORAN TORTILLAS.

SOPA DE RES SALVADOREÑA 14.95

TRADITIONAL SALVADORAN BEEF SOUP WITH MIXED VEGETABLES.

SOPA DE GALLINA 13.95

TRADITIONAL SALVADORAN HEN SOUP, SLOW-COOKED IN A FLAVORFUL BROTH WITH MIXED VEGETABLES.

SOPA DE MARISCOS ESPECIAL MP

TRADITIONAL SEAFOOD SOUP MADE WITH A VARIETY OF FRESH SEAFOOD SUCH AS CLAMS, MUSSELS, CALAMARI, SHRIMP, FISH, AND CRAB, SLOW-COOKED IN A FLAVORFUL BROTH WITH VEGETABLES AND SPICES, FULL OF RICH OCEAN FLAVOR.

SOPA DE MONDONGO (SUNDAYS) 16.95

TRADITIONAL SALVADORAN TRIPE SOUP MADE WITH TENDER BEEF TRIPE, SLOW-COOKED IN A FLAVORFUL BROTH WITH FRESH VEGETABLES AND SPICES, CREATING A RICH AND COMFORTING DISH.

POSTRES DESSERTS

TRES LECHES 8.00

SPONGE CAKE SOAKED IN THREE TYPES OF MILK: CONDENSED MILK, EVAPORATED MILK, AND HEAVY CREAM.

BUDÍN DE PAN CON GUAYABA 10.00

WARM GUAVA BREAD PUDDING SERVED WITH ICE CREAM.

FLAN 8.00

CLASSIC CARAMEL CUSTARD.

GALLETAS DE CHOCOLATE CON HELADO 8.00

WARM CHOCOLATE CHIP COOKIES SERVED WITH ICE CREAM.

VOLCÁN DE CHOCOLATE 10.00

CHOCOLATE LAVA CAKE.

PLÁTANOS EN GLORIA 10.00

WARM CARAMELIZED SWEET PLANTAINS SERVED WITH ICE CREAM.

CHURROS DE CARAMELO 10.00

CARAMEL CHURROS SERVED WITH ICE CREAM.

AFFOGATO 8.00

VANILLA ICE CREAM TOPPED WITH A DOUBLE SHOT OF ESPRESSO.



COFFEE MENU

CAFÉ CON LECHE 3.50

COFFEE WITH MILK

CAPUCCINO 6.50

LATTE 5.00

HORCHATA LATTE 7.00

AMERICANO 4.25

CORTADITO 3.73

ESPRESSO

SINGLE 2.25

DOUBLE 4.25

ACOMPÑANTES SIDES

ARROZ BLANCO 5.00

WHITE RICE

CASAMIENTO 5.00

RICE AND BEANS

PLATANO MADURO 5.00

SWEET PLANTAIN

YUCA FRITA 5.00

FRIED CASSAVA

AGUACATE 7.00

AVOCADO

PAPAS FRITAS 5.00

FRENCH FRIES

ENSALADA VERDE 6.00

GREEN SALAD

TOSTONES 5.00

TOSTONES

FRIJOLES BEANS 6.00

(REFRIED OR REGULAR)

TRUFFLE FRIES 6.00

QUESO FRESCO 6.00

TORTILLA SALVADOREÑA 4.00 (2 TORTILLAS)

JUGOS Y REFRESCOS JUICES AND SOFT DRINKS

MANGO 7.95

MANGO

FRESA 7.95

STRAWBERRY

GUANÁBANA 7.95

SOURSOP

MARAÑÓN 7.95

BLACKBERRY

PAPAYA 7.95

PAPAYA

BANANO 7.95

BANANA

FRESA CON BANANO 7.95

STRAWBERRY BANANA

MARACUMANGO 7.95

PASSION FRUIT-MANGO

JUGO DE NARANJA 7.95

ORANGE JUICE

MORIR SOÑANDO 8.95

MORIR SOÑANDO

HORCHATA

SALVADOREÑA 7.95

SALVADORAN HORCHATA

TAMARINDO 7.95

TAMARIND

JUGO DE NANCE 7.95

JUGO DE JAMAICA 7.95



KIDS MENU

CHICKEN TENDERS 10.00

BREADED CHICKEN TENDERS SERVED WITH FRENCH FRIES.

CAMARONES EMPANIZADOS 10.00

CRISPY BREADED SHRIMP SERVED WITH FRENCH FRIES.

MOZZARELLA STICKS 10.00

FRIED MOZZARELLA STICKS SERVED WITH MARINARA SAUCE.

KIDS PENNE VODKA 10.00

PENNE PASTA IN A CREAMY VODKA SAUCE.

SODAS

BOTTLED COKE 3.50

SPRITE 2.50

KOLASHAMPAN 3.50

GINGER ALE 2.50

DIET COKE 2.50

CLÁSICA 7.95

CLASSIC

COCO 8.95

COCONUT

FRESA 8.95

STRAWBERRY

MENTA 8.95

MINT

LIMONADAS LEMONADES



LOLAS

cocina latina

NUESTRA HISTORIA

En los años 80, Carlos y Dolores Barrera—cariñosamente conocida como Lola—dejaron El Salvador a causa de la guerra civil, con la esperanza de encontrar un mejor futuro en los Estados Unidos. Con mucho esfuerzo, fe y pasión, comenzaron vendiendo comidas caseras y pupusas desde su apartamento en Nueva York.

Con el tiempo, la familia fue creciendo, y con ella también el sueño. Unidos, abrieron su primer restaurante en Washington Heights, Rincón Salvadoreño, y luego continuaron expandiéndose con varias ubicaciones exitosas en Nueva Jersey.

Desde 1991 hasta 2008, la hija de Lola junto a su esposo (Flor y Antonio Duran) —con mucho orgullo iniciaron y operaron El Salvadoreño en Elizabeth, Nueva Jersey. Años más tarde, La Familia Duran regresó para recuperar el negocio y darle nueva vida, con una visión moderna, pero siempre fiel a sus raíces y honrando el legado de niña Lola.

Hoy, **Lola's Cocina Latina** continúa esa tradición con ubicaciones en Elizabeth y Lake Hopatcong.



@eatlolasnow

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eatlolasnow.com

*Please be advised consuming raw, cooked to order or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

*Naturally, thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illnesses.

*Please advise your waitress for any allergies.

*Prices are Subject to change without Notice.