Lola Valentina 8 AM / 12 PM BREAKFAST

Cash only please

12 PM / 5 PM LUNCH

We use organic eggs from local farms.

CARIBBEAN BENEDICT @ ®	195
Poached or scrambled eggs on a bed of mixed plantain, black beans and avocado, drizzled with hollandaise sauce. Served with hash-browns.	
COCHINITA BENEDICT	195
Pulled pork Yucatan style on a biscuit with poached or scrambled eggs, accompanied by our hollandaise sauce, plantains, pickled onion and hash-brow	vns.
MIGNON BENEDICT	245
Filet mignon on a biscuit, poached or scrambled eggs, tomatoe, carameized onion covered with our house chipotle hollandaise sauce and hash-browns.	
VALLADOLID BENEDICT	185
Longaniza from Valladolid, poached or scrambled eggs, covered with hollandaise - chipotle sauce, avocado, caramelize onion and hash-browns.	
BREAKFAST EMPANADAS Option @ 6	180
Corn empanadas filled with a mixture of cheese, scrambled eggs, spinach and chipotle cream with skillet potatoes. Choose an extra filling of Portobello mushroom or bacon.	
LOLA'S RANCHEROS Option with tofu and soy chorizo ① ①	180
Corn tortilla topped with scrambled eggs, chorizo, home made black beans, avocado and our traditional ranchero sauce. Served with skillet potatoes.	
BREAKFAST OF CHAMPIONS	280
Three eggs your way, two slices of French toast, bacon and skillet potatoes. Served with seasonal fruit.	
OATMEAL BOWL @ @	170
Served with seasonal fruit, cinnamon and agave syrup.	
FRUIT PLATE ① @	170
Served with seasonal fruit.	
AVOCADO TOAST @ 60	220
Homemade gluten free toast, avocato, poached eggs and our delicious hollandaise sauce. Topped with pickled red onion, arugula, spinach and tomatoes. Served with skillet potatoes.	
MAYAN OMELETTE ®	210
Smoked pork sausage from Valladolid, chaya and Monterrey cheese. Served with skillet potatoes, beans and green sauce.	
CARDEN OMFLETTE & ®	190
Tomato, onion, mushroom, spinach, red pepper, Monterrey cheese and skillet potatoes.	
MEXICAN OMELETTE @	210
Bacon, chorizo, onion, corn kernels and Moterrey cheese. Served with cream, guacamole and skillet potatoes.	270
MORNING CHILE, POBLANO ®	
Stuffed with scrambled eggs, bacon and Monterrey cheese. Served on a bed our green sauce and cream, guacamole, fried beans and corn.	180
MEXICAN HASH Option () () () Scrambled eggs or tofu, chorizo, black beans, corn, poblano pepper, potato onion and avocado. Served with green sauce. Choice of corn or flour tortilla	es,
SWEETS Cons	
195	
SERVED WITH SEASONAL FRUIT	

STUFFED DARK 'N STORMY FRENCH TOAST

French toast brioche filled with cream cheese and a touch of ginger. panied with maple syrup.

TRES LECHES' COCONUT FRENCH TOAST Option IF

Traditional "concha" pastry soaked in our tres leches mix, topped with caramelized bananas and almonds. Served with our unique mango-rosemary syrup.

BLUEBERRY PANCAKES

Our special pancake mix, caramelized pumpkin seeds and bananas with maple or agave syrup.

DATMEAL PANCAKES @ 60

Served with caramelized bananas and pumpkin seeds with maple syrup on the side. Choose natural, cinnamon or blueberry.

CINNAMON ROLL PANCAKES

WAFFLES Choose from:

Nutella - Cinnamon roll - Strawberry - Blueberry







*Choose between corn or wheat tortillas

CACTUS TACOS W 65

Handmade corn tortillas, sweet potato, black beans, corn, spinach, pickled onion, cranberry sauce, and guacamole.

LOLA'S GOURMET FISH TACOS Option (6)

Crispy breaded fish, coleslaw, pico de gallo mango - chipotle and

RANCHERO STEAK TACOS Option (F)

260

"Arrachera" steak, black beans, poblano pepper in cream, Monterrey cheese, pico de gallo, fresh Mexican green salsa and guacamole.

LOBSTER TACOS

430

Bed of cheese crust, cole slaw, mango chutney, avocado mousse and mango sauce.

Crispy tempura battered shrimp, melted Monterrey cheese, caramelized onions and avocado-chipotle mayonnaise mousse. Served with tatemada red sauce and coleslaw.

CHICKEN TACOS 65

Chicken marinated with fine herbs, Served with coleslaw, homemade peanut sauce, guacamole and pico de gallo.

VEGAN CAULIFLOWER TACOS W

190

Crispy tempura battered cauliflower, coleslaw and caramelized onion with a guava – chipotle dressing and guacamole.

SANDWICHES



*ALL OUR SANDWICHES ARE SERVED WITH FRENCH FRIES

SWEET AND SAVORY GRILLED CHEESE

Grilled panela cheese, arugula and honey roasted nuts.

185

GRILLED CAPRESE @ Grilled panela cheese, spinach, tomato, red onion and pesto.

240

Premium bacon, spinach, roasted tomato, avocado and aioli sauce.

LOLA'S CLUB Grilled chicken, bacon, cheese, lettuce, avocado, tomato, red onion, and

BURGERS

INIA'S BURGER (GF)

260

Choice ground beef sirloin patty, bacon, avocado, grilled pineapple, tomato, lettuce, pickles and Monterrey cheese in a homemade bread bun.

With Oaxaca cheese, habanero mayonnaise, lettuce, avocado, tomato and grilled onion.

VEGAN BURGER VO GE

Vegan patty of beans, plantains, nuts, carrot and zucchini in a Portobello mushroom bun.

SALADS

MAYAN MARKET Option V 6

Organic greens, black beans, avocado, papaya, reb bell pepper, panela cheese, corn, cherry tomatoes, red onion caramelized pumpkin seeds and celiantro agave dressing.

CRISPY SPINACH Option 6F @

Pear, breaded goat cheese, bacon, cranberries, edamame, red onion, pecans & hibiscus flower vinaigrette.

SUMMER SALAD (6)

Spinach, strawberries, onion, capers, coconut, pineapple, blueberries, goat cheese, cranberries, almonds & passion fruit

Add: Shrimp 160 or Chicken 110





BREAKFAST

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Cash only please

LUNCH

We use organic eggs from local farms.

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ulled pork Yucatan style on a biscuit with poached or scrambled eggs,	
ccompanied by our hollandaise sauce, plantains, pickled onion and hash-brow	ns.
WIGNON BENEDICT	245
Filet mignon on a biscuit, poached or scrambled eggs, tomatoe, carameized onion covered with our house chipotle hollandaise sauce and hash-browns.	
VALLADOLID BENEDICT	185
Longaniza from Valladolid, poached or scrambled eggs, covered with hollandaise - chipotle sauce, avocado, caramelize onion and hash-browns.	
BREAKFAST EMPANADAS Option @ GF	180
Corn empanadas filled with a mixture of cheese, scrambled eggs, spinach and chipotle cream with skillet potatoes. Choose an extra filling of Portobello mushroom or bacon.	
LOLA'S RANCHEROS Option with tofu and soy chorizo (V)	180
Corn tortilla topped with scrambled eggs, chorizo, home made black beans, avocado and our traditional ranchero sauce. Served with skillet potatoes.	
BREAKFAST OF CHAMPIONS	280
Three eggs your way, two slices of French toast, bacon and skillet potatoes. Served with seasonal fruit.	
OATMEAL BOWL @ ®	170
Served with seasonal fruit, cinnamon and agave syrup.	
FRUIT PLATE ① ⑥	170
Served with seasonal fruit.	220
AVOCADO TOAST @ 69 Homemade gluten free toast, avocato, poached eggs and our delicious	220
Homemade gluten free toost, average photoses, separate hollandaise sauce. Topped with pickled red onion, arugula, spinach and tomatoes. Served with skillet potatoes.	
MAYAN OMELETTE @	210
Smoked pork sausage from Valladolid, chaya and Monterrey cheese. Served with skillet potatoes, beans and green sauce.	-a-70+5
GARDEN OMELETTE @ 65	190
Tomato, onion, mushroom, spinach, red pepper, Monterrey cheese and skillet potatoes.	
MEXICAN OMELETTE ®	210
Bacon, chorizo, onion, corn kernels and Moterrey cheese. Served with cream, guacamole and skillet potatoes.	1222
MORNING CHILE POBLANO ®	270
Stuffed with scrambled eggs, bacon and Monterrey cheese. Served on a bed our green sauce and cream, guacamole, fried beans and corn.	
ALTERIOR HACH COMES (CV) (F)	180
Scrambled eggs of tofu, chorizo, black beans, corn, poblano pepper, potatoe onlon and avocado. Served with green sauce. Choice of corn or flour tottillas.	
SWEETS CONTRACTOR	

195

SERVED WITH SEASONAL FRUIT

STUFFED DARK 'N STORMY FRENCH TOAST

BLUEBERRY PANCAKES

CINNAMON ROLL PANCAKES

TRES LECHES' COCONUT FRENCH TOAST Option ID Traditional "concha" pastry soaked in our tres leches mix, topped with caramelized bananas and almonds. Served with our unique mango-rosemary syrup.

Our special pancake mix, carametized pumpkin seeds and bananas with maple or agave syrup.

OATMEAL PANCAYES SET SERVED with caramelized bananas and pumpkin seeds with maple syrup on the side. Choose natural, cinnamon or blueberry.

la - Cinnamon roll - Strawberry - Blueberry

French toast brioche filled with cream cheese and a touch of ginger Accompanied with maple syrup.

Contraction TACOS

*Choose between corn or wheat tortillas

195 CACTUS TACOS V GF

Handmade corn tortillas, sweet potato, black beans, corn, spinach, pickled onion, cranberry sauce, and guacamole

240 LOLA'S GOURMET FISH TACOS Option (6F)

Crispy breaded fish, coleslaw, pico de gallo mango - chipotle and mango - sriracha sauce.

260 RANCHERO STEAK TACOS Option (6F)

"Arrachera" steak, black beans, poblano pepper in cream, Monterrey cheese, pico de gallo, fresh Mexican green salsa and guacamole.

430

Bed of cheese crust, cole slaw, mango chutney, avocado mousse

Crispy tempura battered shrimp, melted Monterrey cheese, caramelized onions and avocado-chipotle mayonnaise mousse. Served with tatemada red sauce and coleslaw.

CHICKEN TACOS 6F

Chicken marinated with fine herbs, Served with coleslaw, homemade peanut sauce, guacamole and pico de gallo.

VEGAN CAULIFLOWER TACOS W

Crispy tempura battered cauliflower, coleslaw and caramelized onion with a guava – chipotle dressing and guacamole.



SWEET AND SAVORY GRILLED CHEESE

Grilled panela cheese, arugula and honey roasted nuts.

185 GRILLED CAPRESE @

Grilled panela cheese, spinach, tomato, red onion and pesto.

Premium bacon, spinach, roasted tomato, avocado and aioli sauce. LOLA'S CLUB

Grilled chicken, bacon, cheese, lettuce, avocado, tomato, red onion, and

BURGERS

260

I DI A'S BURGER (F)

Choice ground beef sirloin patty, bacon, avocado, grilled pineapple, tomato, lettuce, pickles and Monterrey chees homemade bread bun.

SHRIMP RURGER

VEGAN BURGER VOGE

Vegan patty of beans, plantains, nuts, carrot and zucchini in a Portobello mushroom bun.

SALADS

Organic greens, black beans, avocado, papaya, reb bell pepper, pane cheese, corn, cherry tomatoes, red onion caramelized pumpkin seed and celiantro agave dressing.

CRISPY SPINACH Option (F)

SUMMER SALAD (F)

Spiriach, strawberries, onion, capers, coconut, pineapple, blueberries, goat cheese, cranberries, almonds & passion fruit

Add: Shrimp 160 or Chicken 110

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