

lalola

beach







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Executive Chef Javier Díaz

## PARA EMPEZAR

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### IBERIAN HAM CROQUETTES \$480

*Crispy on the outside, creamy inside. These handmade croquettes are crafted with authentic Iberian ham, slow-cooked for a deep, delicate flavor.*

### SHRIMP CROQUETTES \$540

*A refined bite from the sea: croquettes filled with sautéed shrimp and silky béchamel, fried to golden perfection.*

### LALOLA NACHOS

*Crispy totopos topped with melted cheese, fresh pico de gallo, guacamole, and your choice of protein.*

Chicken \$485 | 🥘 Beef \$550 | 🍤 Shrimp \$680 | 🌮 Mixed \$600

### TA'CONTENTO \$640

*Three tacos with spice-marinated beef ribs, slow-cooked till tender. Served with red onion, cilantro, and our special hot sauce. A party of flavors!*

### TA'GOBERNAO \$580

*Shrimp tacos stewed with purple cabbage and citrus-marinated carrots, topped with chipotle dressing. Sweet, tangy, and spicy in every bite.*

### TA'FRITO \$450

*Baja-style battered white fish tacos with cabbage, cilantro, and our mild aguachile sauce. Perfect for beach mode!*

### TA'ENAMORAO (POR TEMPORADA) \$850

*Premium lobster tacos with fresh coleslaw, creamy chipotle dressing, and avocado purée. Love at first bite.*







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### CEVICHE LALOLA


*A vibrant variety of ceviches, prepared in our signature style with fresh lime, cilantro, onion, and chilies.*

 White Fish or Salmon \$550

 Shrimp \$600

 Octopus \$600

 Mixed \$800

 Lobster (seasonal) \$800



### MINI BURGERS

\$460

*Three brioche mini burgers: beef with cheddar, crispy chicken with aioli, and seafood with citrus twist. Served with fresh veggies and plenty of style.*

### MOFONGUITOS

*Green plantain mofongo balls with handmade pork crackling, served with your favorite topping. A tasty nod to local cuisine.*

Chicken \$400 |  Beef \$520 |  Shrimp \$650







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## FRESH OPTIONS

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### GREEN SALAD \$340

*A refreshing mix of lettuces and greens. Great as a light starter or a side for your main.*

### TUNA TARTARE \$650

*Fresh tuna cubes marinated in citrus and sesame oil with a touch of soy, served over creamy avocado. Freshness with character.*

### GREEK SALAD \$450

*Tomato, cucumber, red onion, kalamata olives, and feta on greens, dressed with olive oil and oregano. Mediterranean purity.*

### CAESAR SALAD \$400

*Crisp romaine lettuce with homemade Caesar dressing, artisan croutons, and shaved parmesan. A timeless classic.*

### ARUGULA SALAD \$420

*Fresh arugula with cherry tomatoes, grated parmesan, and toasted nuts in balsamic vinaigrette. For refined tastes.*

### LALOLA SALAD \$470

*Roasted vegetables (carrot, beet, peppers) over baby arugula and creamy burrata, topped with bold balsamic vinaigrette and toasted nuts. A plated work of art.*





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## FISH & SEAFOOD

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### CATCH OF THE DAY

*Ask for our fresh catch! Prepared steamed, grilled, pan-seared, or fried. Pure Caribbean flavor.*

### LALOLA SEAFOOD PLATTER \$1,350

*A generous mix of seafood: prawns, squid, octopus, mussels, and more. Choose fried, grilled, or the house style with citrus and herbs.*

### GRILLED SALMON \$895

*Fresh salmon fillet slowly grilled, juicy and tender. Served with your choice of side.*

### TUNA STEAK \$975

*Seared red tuna with a juicy center and seasoned crust. For fans of bold, healthy flavors.*

### GRILLED OCTOPUS \$980

*Octopus tentacles slow-cooked, then flame-grilled to tender-crisp perfection. Served with rustic potatoes or vegetables.*

### LOBSTER (SEASONAL) \$2,200

*Caribbean lobster served your way: grilled, boiled, or chef's style. A luxurious treat for special occasions.*





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## ARROCES

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### **LALOLA PAELLA (2 PERSONS)** \$1,950

*Inspired by the Mediterranean coast, this paella blends Caribbean seafood, saffron rice, homemade stock, and veggies. A soulful feast to share.*

### **FIDEUÁ (2 PERSONS)** \$1,950

*Thin noodles simmered in seafood stock with sautéed seafood. A Catalan alternative to paella with bold flavor and smooth texture.*

### **BEEF RISOTTO** \$980

*Arborio rice slowly cooked in rich beef reduction with tender beef chunks. Creamy, deep, and comforting. For demanding palates.*

## PASTAS

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*Spaghetti | Penne | Fettuccine*

### **CARBONARA** \$580

*Creamy with pancetta and parmesan. A comfort classic.*

### **ALFREDO** \$550

*Buttery and smooth with cream. Pure indulgence.*

### **FRUTTI DI MARE** \$850

*Seafood explosion in every bite. Ocean on a plate.*

### **PESTO** \$550

*Fresh basil, garlic, pine nuts, and parmesan in a vibrant green sauce.*





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## MEAT CUTS

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### **TOMAHAWK** \$2,375/libra

*A 100% Angus steak, grilled to perfection: juicy inside, caramelized outside. Ideal to share or for the hungry ones.*

### **RIBEYE** \$1,950

*Marbled and tender cut, seared for bold flavor and silky texture. A meat lover's favorite.*

### **STRIPLOIN** \$1,950

*Lean meets fat in this perfectly grilled sirloin strip. A classic choice done right.*

### **T-BONE** \$1,860

*Two cuts in one: tenderloin and strip. Double flavor, double pleasure.*

### **CHURRASCO** \$1,800

*A Latin classic: marinated and grilled for bold flavor. Great with tostones or baked potatoes.*

### **PORK ESCALOPE** \$800

*Juicy grilled or seared pork fillet*

### **PECHUGA DE POLLO** \$630

*Slow-roasted and served with your choice of side. Light, tasty, and healthy.*

#### Sides:

🍌 Tostones | 🥔 Baked Potatoes  
🥄 Mashed Potatoes | 🍟 Truffle Fries  
🍚 Rice & Beans | 🥦 Grilled Veggies



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## SIDES

🍌 Tostones \$150 | 🥔 Baked Potatoes \$200  
🥄 Mashed Potatoes \$200 | 🍟 Truffle Fries \$350  
🍛 Rice & Beans \$250 | 🥬 Grilled Veggies \$150

## PIZZAS

### LALOLA

\$890

*Thin, crispy crust with sautéed garlic seafood and chef's spice blend.*

### MARGARITA

\$500

*Tomato, fresh mozzarella and basil. Simplicity done right.*

### PEPPERONI

\$640

*Melty cheese and generous pepperoni slices on a crispy base.*

### MARAVILLA

\$780

*Gourmet combo with sweet truffle aroma and creamy touches.*

### PROSCIUTTO Y RÚCULA

\$650

*Cured ham, fresh arugula and shaved parmesan over white base.*

### VERDE Y MAR

\$750

*Spinach, shrimp and egg—harmony of land and sea, baked to perfection.*



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## BURGERS & SANDWICHES

### PLAYA & QUESO BURGER

\$550

*100% Angus beef, melted cheese, crispy bacon, caramelized onions and Javier's secret sauce. Served with parmesan fries.*

### LALOLA BURGER

\$490

*Juicy chicken, American cheese, tempura onion rings and bacon jelly on brioche. Sweet and savory fusion.*

### CLUB LALOLA

\$400

*Tropical take on the club sandwich with chicken, ham, lettuce, tomato and mayo. Served with fries.*

### PEPITO

*Mini rustic baguette with your choice of protein, sautéed with onions, peppers and melted mozzarella.*

*Beef \$475 | Chicken \$440 | Pork \$450*

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## SOUPS & CREAMS

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### FISH SOUP

\$560

*Broth of fresh fish, vegetables and herbs. Comforting, ocean-rich.*

### LOBSTER BISQUE (Seasonal)

\$800

*Creamy and refined, with local lobster and seafood broth. Caribbean luxury.*

### SHRIMP BISQUE

\$750

*Velvety cream with shrimp and brandy, topped with sautéed shrimp. Pure sea flavor.*

### PUMPKIN CREAM

\$400

*Slow-cooked Dominican auyama turned into a silky, golden delight.*

### SPANISH-STYLE LENTILS

\$550

*Soft lentils cooked with traditional Spanish spices and sausage.*

### ASTURIAN FABADA

\$500

*Classic Northern Spain stew with beans, chorizo, morcilla and pancetta.*



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## SUSHI SELECTION

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### BRAZILIAN ROLL

\$600

*Tempura shrimp, cream cheese, cucumber, topped with fried sweet plantain and avocado. A Caribbean-Brazilian fusion.*

### DOMINICAN ROLL

\$530

*Teriyaki chicken, cream cheese, cucumber, topped with sweet plantain and teriyaki sauce.*

### SPICY TUNA ROLL

\$700

*Spicy tuna tartare with Sriracha mayo, breaded with panko. Crunchy, spicy delight.*

### CALIFORNIA ROLL

\$575

*Steamed shrimp, avocado, cucumber and sesame seeds. Fresh and smooth.*

### PHILADELPHIA ROLL

\$600

*Nori-wrapped roll with fresh salmon, cream cheese, avocado and cucumber. Creamy and elegant.*



Ask about the special sushi selection of the day crafted by Chef Javier Díaz. A new surprise every day.







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## DESSERTS

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### RED FRUIT CHEESECAKE

\$350

*Crunchy cookie base, smooth cheese filling, topped with fresh berries.*

### CARAMEL FLAN

\$295

*Traditional Dominican recipe. Soft, sweet, and simple.*

### BLACK FOREST

\$400

*Moist chocolate cake with cream and cherries. A tropical twist on a classic.*

### PECAN PIE

\$395

*Crunchy tart filled with caramelized pecans. Perfect with espresso.*

### SEASONAL FRUIT

\$200

*Delicious tropical fruit from our Dominican land*





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