

Mepaal It's fime to enjoy!



PARA EMPEZAR

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 | ラ 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.





CEVICHE LALOLA

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

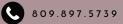
White Fish or Salmon \$550
Shrimp \$600
Octopus \$600
Mixed \$800
Lobster (seasonal) \$800

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 | ラ Shrimp \$650



\$340



FRESH OPTIONS

GREEN SALAD

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

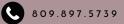
Crisp romaine lettuce with homemade Caesar dressing, artisan croutons, and shaved parmesan. A timeless classic.

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.





FISH & SEAFOOD

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.



Taxes not included

809.897.5739

Executive Chef Javier Díaz

ARROCES

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.

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

FIDEUÁ (2 PERSONS)

\$980 **BEEF RISOTTO**

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

PASTAS

Spaghetti | Penne | Fettuccine

CARBONARA

Creamy with pancetta and parmesan. A comfort classic.

ALFREDO

Buttery and smooth with cream. Pure indulgence.

FRUTTI DI MARE

Seafood explosion in every bite. Ocean on a plate.

PESTO

\$550

\$850

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

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\$550

\$580

\$1,950



alola beach

MEAT CUTS

\$2,375/libra TOMAHAWK

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

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

RIBEYE

\$1,950 STRIPLOIN

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

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

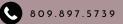
PECHUGA DE POLLO \$630

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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\$1,950



SIDES

Tostones \$150 | 🎭 Baked Potatoes \$200 Mashed Potatoes \$200 | 🎱 Truffle Fries \$350 Ų Rice & Beans \$250 | ≫ Grilled Veggies \$150

PIZZAS

\$890 LALOLA Thin, crispy crust with sautéed garlic seafood and chef's spice blend.

MARGARITA \$500 Tomato, fresh mozzarella and basil. Simplicity done right.

Melty cheese and generous pepperoni slices on a crispy base.

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.



PEPPERONI

\$640

MARAVILLA

\$780



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

\$400

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

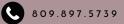
CLUB LALOLA

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 | Chiken \$440 | Pork \$450



SOUPS & CREAMS

FISH SOUP

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

LOBSTER BISQUE (Seasonal) Creamy and refined, with local lobster and seafood broth. Caribbean luxury.

SHRIMP BISQUE

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

PUMPKIN CREAM

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

SPANISH-STYLE LENTILS

Soft lentils cooked with traditional Spanish spices and sausage.

ASTURIAN FABADA

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



\$500

\$550

\$400

\$560

\$800

\$750

Taxes not included

\$530 DOMINICAN ROLL Teriyaki chicken, cream cheese, cucumber, topped with sweet plantain and teriyaki sauce. \$700 SPICY TUNA ROLL

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

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

CALIFORNIA ROLL

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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BRAZILIAN ROLL

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

SUSHI SELECTION

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\$600

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\$575

PHILADELPHIA ROLL

\$600

Executive Chef Javier Díaz

DESSERTS

RED FRUIT CHEESECAKE

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

\$295 CARAMEL FLAN Traditional Dominican recipe. Soft, sweet, and simple.

BLACK FOREST

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

Crunchy tart filled with caramelized pecans. Perfect with espresso.

SEASONAL FRUIT Delicious tropical fruit from our Dominican land

Taxes not included

\$200

\$395

\$400

\$350

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PECAN PIE

