

TAPAS



Papas Bravas | R\$38

fried potato wedges, seasoned with herbs, salt, smoked paprika - served with aioli (vegan version with romesco sauce instead of aioli)

Chips and Dips | R\$41

chips and dips - bread chips, romesco sauce, home made cream cheese and melted brie cheese with pepper jelly

Montaditos

slices of baguette bread with a variety of fillings and toppings. Portion of 6 units. choose the flavor:

Mushroom | R\$38 - button mushrooms and romesco sauce

Apple | R\$38 - blue cheese cream, caramelized apples and rocket leaf

Copa | R\$43 - sliced tomatoes, homemade cream cheese and smoked copa ham

Montaditos Platter | R\$68

to share and taste all the flavors of montaditos! Board with 12 units. in the three flavors above!

Gaucho Cheese Platter | R\$104

Three types of artisanal cheese produced here in the state, smoked cup, gorgonzola paste, pesto sauce, bread, fresh fruit and jam.

Milanesa | R\$55

thin battered pork fillet, cut in pieces and served with fresh lime and aioli

Burrata do Lola | R\$74

Conit cherry tomatoes and strawberries, buffalo burrata, herb. Comes with slices of bread

Hummus and Veggies | R\$49

chickpea and peanut dip, toasted veggies: mushroom, carrot, broccoli and cabbage. comes with bread chips

Moqueca Croquettes | R\$48

shrimp croquettes with pepper vinaigrette - 4 units.

Mushroom Sliders | R\$42

three mushroom sliders with blue cheese, aioli and rocket salad



english menu



PLATES

Shrimp and Pumpkin | R\$58

shrimp risotto, pumpkin cream, shrimp and vegetable broth, toasted lemon and homemade cream cheese.

Beef Rib Risotto | R\$59

creamy beef rib risotto - shredded rib, toasted onion, pumpkin pickle and leek straw

Crispy Rigatoni | R\$55

rigatoni pasta with creamy cheese sauce, crispy copa ham, and crispy breaded chicken fillet

Substitute chicken for steak +R\$16

Substitute chicken for breaded tilapia +R\$10

Rib Eye Steak | R\$58

rib eye steak, cauliflower puree, salted vegetables - onions, carrots, broccoli, cabbage and button mushrooms

Substitute steak for breaded chicken or breaded tilapia

Gnocchi Pomo Pesto | R\$55

potato gnocchi with tomato sauce, basil pesto, breadcrumbs and parmesan (vegan version without parmesan and breadcrumbs)

Lola Salad | R\$34

mix of lettuce and arugula, confit tomatoes, pickled onions, parmesan cheese, basil leaves

Add breaded chicken +R\$10

Add steak +R\$16

Add breaded tilapia +R\$12

Vegan Fried Rice | R\$46

vegan fried rice with cabbage, carrots, leeks, garlic, onion, ginger and sautéed button mushrooms

Add breaded chicken +R\$10

Add steak +R\$16

Add breaded tilapia +R\$12

Fish and Vinaigrette | R\$58

breaded tilapia, potato and leek puree, black eyed peas vinaigrette and coalho cheese

Substitute tilapia for steak +R\$16

Substitute tilapia for breaded chicken

SNACKS

Croissant sandwich | R\$41

croissant sandwich with brie cheese cream, roasted cherry tomatoes, buffalo mozzarella, pesto and copa ham

* veggie option without the copa ham R\$36

Crispy Chicken Sandwich | R\$39

crispy chicken sandwich with aioli, pickled onion, arugula and blue cheese on campaign bread

Beef Rib Sandwich | R\$48

beef ribs sandwich - pumpkin bread, roasted and shredded beef ribs, aioli, colonial cheese, arugula and carrot pickles

* add potato wedges for an additional R\$16

KIDS

Kids Gnocchi | R\$40

potato gnocchi with tomato sauce and parmesan cheese

Lola Plate | R\$41

chicken slices with tomato sauce, white rice, potato wedges, fried egg and cherry tomatoes

Rigatoni Kids | R\$40

rigatoni pasta with cheese sauce

LUNCH COMBO

Dessert + Coffee | R\$15

Dessert of the day + Espresso coffee

valid only from tuesday to friday from 12pm to 3pm when ordered with a plate

SWEETS

Banoffee Waffle

waffle served with caramelized bananas, dulce de leche and chantilly

to share | R\$39
for one | R\$29

Red Berries Waffle

waffle, homemade creamcheese, strawberry and blueberry jam

to share | R\$39
for one | R\$29

Cheesecake in a cup | R\$18

cream cheese and vanilla cream, red berries syrup and biscuit crumbs in a cup

Cream Caramel | R\$18

Dulce de lecha and coffee flan

Red Velvet Pie | R\$25

red batter cake, cream cheese and vanilla filling

Chocolate Cake | R\$26

chocolate cake with chocolate ganache filling

Brownie | R\$ 21

chocolate brownie with chocolate ganache

CHURROS

Churros do Lola | R\$35

covered with sugar and cinnamon, with dulce de leche

Choco churros | R\$35

covered with vanilla sugar , with chocolate ganache

Doble Churros | R\$51

half churros do lola and half choco churros - to share



COCKTAILS & APERITIVOS

Scarface | R\$36

brandy, lemon, ginger syrup and vanilla

Caipa de Verão | R\$37

vodka, lime, strawberries, sugar and lime popsicle

Brumble | R\$35

gin Yvy, red berries jam, lime, cassis liqueur

Havanito Mojito | R\$36

white rum, lime, pineapple and mint

Piña Descolada | R\$36

silver rum, coconut liqueur, pineapple syrup, lime, aquafaba, toasted coconut

Aperolzinho do Lola | R\$36

aperol, peach liqueur, brut sparkling wine, orange

Banana Spritz | R\$36

gin, banana and vanilla tea, tangerine and lime syrup, tonic

Lolita | R\$36

rum, peach juice, orange liqueur, brut sparkling wine, lime popsicle

Cosminho | R\$35

vodka, grape juice, lime juice and orange liqueur

Negroni | R\$35

Gin YVY, Campari and vermouth

BEER

Heineken Draft R\$ 17
Local Brewery Draft R\$ 19
Heineken 600ml R\$ 22
Heineken Long Neck R\$ 16
Beer of the month - ask our staff

NON ALCOHOLIC

Iced Tea R\$ 14
Natural Juice R\$ 13
Mineral Water / Soda R\$ 8
Heineken Long Neck 0% R\$ 16

SANGRIA DO LOLA

CLASSICA E SOLAR

Sangria Clássica

Vinho frizante, espumante brut, rum, suco de goiaba, suco de pêssego e licor de laranja Servido com frutas

taça | R\$ 37 jarra | R\$ 98

Sangria Solar

Espumante brut, xarope de bergamota, licor de laranja, água tônica e frutas amarelas

taça | R\$ 37 jarra | R\$ 98

Sangria Virgem

Suco de goiaba, pêssego e uva, frutas e soda limão - sem álcool

taça | R\$ 22 jarra | R\$ 58



Ristretto | R\$ 8

Single Espresso | R\$ 8

Americano | R\$ 8

Double Espresso | R\$ 10

Tonic Espresso | R\$ 17

Iced Mocha | R\$ 30

Affogato | R\$ 26

Queen's Coffee | R\$ 32

Espresso, brandy, coconut liqueur and ginger syrup

Banana Toffee | R\$ 30

Banana, capuccino, espresso and salted caramel

Citric Espresso | R\$ 31

Natural orange juice with espresso coffee and ginger

Berry Latte | R\$ 31

Oat Milk, geleia de frutas vermelhas e espresso

Triplet | R\$ 30

Ginger ale, espresso honey and coffee mousse

Irish | R\$ 32

Capuccino | R\$ 10

Coffee with milk | R\$ 10

Hot Chocolate | R\$ 10

Hot Tea - Consulte sabores | R\$ 10

*Oat Milk - Additional R\$ 3,50