



tapas to share

cod fish croquettes | R\$ 52
served with lime and sweet chilli sauce


papas bravas R\$ 37  
fried potato wedges, seasoned with herbs, salt, smoked paprika - served with aioli (vegan version with romesco sauce instead of aioli)

milanesa | R\$ 49
thin battered pork fillet, cut in pieces and served with fresh lime and aioli


eggs in purgatory | R\$ 35
two poached eggs in a bowl of fresh tomato souce, served with rustic bread

cogulola | R\$ 49  
deep fried fresh button mushrooms marinated with garlic and olive oil - served with chili sauce

chips and dips | R\$ 36
bread chips, romesco sauce, home made cream cheese and melted brie cheese with pepper jelly

ragu croquettes | R\$ 43 
schreded roasted beef croquettes, served with mustard

burrata | R\$ 68
cherry tomatoes, pesto, buffalo cheese burrata, smoked tomato chutney,rocket salad and bread

montaditos | R\$ 32 
toasted bread with different fillings.

- Cherry Tomatoes**- cream cheese and roasted cherry tomato
- Manzana** - Blue cheese cream, caramelized apples and rocket leaf
- Copa** - sliced tomatoes and smoked copa ham

montaditos platter | R\$ 64 
to share and taste all the different flavours! platter with 12 un - four of each flavour

gaucho cheese platter | R\$ 98
three varieties of local artisanal cheese, home made jelly and cream cheese, served with fresh/dried fruits

kids menu

lola kids | R\$ 43
Shredded beef reebbs with tomato sauce, white rice, potato wedges, fried egg and cherry tomatos


kids gnocchi | R\$ 40
potato gnocchi with tomato sauce and parmesan cheese


extras
pesto sauce, aioli, dips, jelly | R\$ 7
extra brie cheese dip | R\$ 13
white rice | R\$ 11
fried egg | R\$ 6

main

schnitzel | R\$ 54
thin battered pork fillet, red cabbage vinagrette and potato salad with smoked mayo

nhoque pomo-pesto | R\$ 52 
potato gnocchi with tomato sauce, basil pesto, breadcrumbs and parmesan (vegan version without parmesan and breadcrumbs)


pumpkin gnocchi | R\$ 52 
potato gnocchi, creamy pumpkin sauce , breadcrumbs, toasted sage and parmesan cheese (vegan version without parmesan and breadcrumbs)

ragu gnochhi | R\$ 53 
potato gnocchi, slow cooked ragu and tomato sauce, spring onion and parmesan

shrimp fried rice | R\$ 52
fried rice with cabbage, carrots, leeks, garlic, onion and ginger, sautéd shrimp and cucumber picle

costelão | R\$ 58
arroz cremoso no caldo de costela bovina braseada no vinho, costela desfiada, cebola tostada, picles de moranga e palha de alho poró

beef rib risotto | R\$ 52
creamy rice with shredded ribs, toasted onion, oupkin pickle and crispy leek

vegan fried rice | R\$ 50 
with cabbage, carrots, leeks, garlic, onion, ginger and sautéed button mushrooms


capresina salad | R\$ 31
mixed green leaves, confit cherry tomatoes, , buffalo mozzarella, pesto and bread crumbs

snacks

di capri sandwich | R\$ 35
home made cream cheese, cherry tomatoes, pesto, rocket salad and colonial cheese
* add potato wedges for + R\$ 16



beef rib sandwich | R\$ 45 
pumpkin bread, roasted shredded ribs, aioli, colonial cheese, rocket salad and carrot pickle
* add potato wedges for + R\$ 16

bologna sandwich | R\$ 37
brioche bread, lots of melted cheese, sliced bologna sausage and pickled red onion
* add potato wedges for + R\$ 16

vegan di capri | R\$ 35 
brioche bread, cherry tomatoes, rocket and romesco sauce
* add potato wedges for + R\$ 16

chicken pie | R\$ 28
slice of chicken pie with side salad

quiche | R\$ 28
leek quiche with side salad

 Lola’s Favorites
 ask for the Vegan Version

drinks summer vibes

We look for the essence of summer and find inspiration in the colorful and intense madness of the 80s and 90s, fruits, exaggerated flavors and lots of refreshment :)

luscofuscso | R\$34

The classic Sunrise, with a hint of Campari intensity and a cheerful spicy flavour

white tequila, orange juice, campari, grenadine, lime, sugar and paprika

piña descolada | R\$35

Pina Colada has a fresher and lighter version, but no less creamy and delicious

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

caipa de verão | R\$37

A version of the caipirinha with fresh strawberries and popsicle so that summer doesn't go wrong

vodka, lemon, strawberry, sugar, lemon popsicle

cosminho | R\$34

A "gaucho" version of the super classic Cosmopolitan


vodka, grape juice, lemon juice, orange liqueur

bramble | R\$35

Created in 1984, it is still a classic with a taste of fruit from the tree!

Yvy gin, red fruit jelly, lemon, cassis liqueur

havanito mojito | R\$33

The classic mojito + tropical pineapple = 

silver rum, lemon, pineapple, mint

aperolzinho do lola | R\$35

Aperol, peach liqueur, brut sparkling wine, orange

oliveira | R\$37

A version of the classic Martini, fat washed with artisanal olive oil from Rio Grande do Sul

gin infused with Torrinhas olive oil, bianco martini, lemon zest and olives

non alcoholic

virgin sangria

Guava juice, peach and grape, fresh fruit and lime soda

glass | R\$ 18 jug R\$ 50

iced tea | R\$ 14

iced tea with lime syrup

juice| R\$ 13

Orange, Black Grape or White Grape

Heineken 0%| R\$ 16

mineral water / soda | R\$ 8

clássicos do Lola

Our classics, because we are not crazy enough to tell the dear clientele of this bar that the favorites have left

lolita | R\$36

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

negroni | R\$36

gin Yvy, Campari, rosso Vermouth

scarface | R\$35

brandy, limão siciliano, xarope de gengibre, baunilha

banana spritz | R\$34

gin Yvy, banana and vanilla tea, tangerine syrup limão, tonic water

iirish| R\$ 32

whisky, coffee liqueur, espresso coffe, milk

coffee

ristretto | R\$ 7

single espresso | R\$ 7

americano | R\$ 7

double espresso | R\$ 9

espresso tonic | R\$ 17

iced mocaccino | R\$ 30

irish| R\$32

capuccino | R\$ 9

coffee with milk | R\$ 9

hot chocolate | R\$ 9

hot tea | R\$ 7

drip | R\$ 9

tapas and wine

tapas and wine pairing | R\$ 72

Sequence of three tapas paired with three glasses of wine (each glass with 100ml)

Roasted Paris mushroom stuffed with Brie cream au gratin - **NoAr Riesling Terraças**

Crispy bread, strawberry cream, sautéed shrimp and citrus farofa - **NoAr Merlot Rosé Terraças**

Smoked rib arancini, with colonial cheese, carrot may and pickled red onion - **NoAr Pinot Noir**

sangrias

sangria clássica

sparkling red wine, brut sparkling wine, rum, guava juice, peach juice and orange liqueur. Served with fresh fruit

glass | R\$ 34 jug | R\$ 93

sangria solar

Brut sparkling wine, mandarine liqueur, orange liqueur, tonic water and yellow fruits

glass | R\$ 34 jug| R\$ 93

beer

Heineken Draft | R\$ 17

Local Brewery Draft | R\$ 19

Heineken 600ml | R\$ 22

Heineken - Long Neck | R\$ 16

Beer of the Month - check with our staff

desserts

churros do lola | R\$ 28

covered with sugar and cinnamon, with dulce de leche

choco churros | R\$ 28

covered with vanilla sugar , with chocolate ganache

doble churros | R\$ 42

half churros do lola and half choco churros - to share

waffle banoffee

waffle served with caramelized bananas, dulce de leche and chantilly

to share / *R\$ 38*
individual portion / *R\$ 28*

waffle frutas vermelhas

waffle, homemade creamcheese, strawberry and blueberry jam

to share / *R\$ 38*
individual portion/ *R\$ 28*

red velvet cake | R\$ 24

red batter cake, cream cheese and vanilla filling

carrot cake | R\$ 18

com cobertura de chocolate

brownie | R\$ 19

chocolate brownie with chocolate ganache

chocolate cake | R\$ 26

with chocolate ganache

more ganache!

extra chocolate ganache | R\$ 8

Lola