

## to share



### **cod fish croquettes | R\$ 48**

served with lime and sweet chilli sauce

### **papas bravas R\$ 34** ♥

fried potato wedges, seasoned with herbs, salt, smoked paprika – served with aioli

### **milanesa | R\$ 46**

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

### **eggs in purgatory | R\$ 32**

two poached eggs in a bowl of fresh tomato souce, served with rustic bread

### **cogulola | R\$ 48** ♥

deep fried fresh button mushrooms marinated with garlic and olive oil – served with chili sauce

### **chips and dips | R\$ 33**

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

### **ragu croquettes | R\$39**

schreded roasted beef croquettes, served with mustard

### **burrata | R\$ 62**

cherry tomatoes, pesto, buffalo cheese burrata, smoked tomato chutney,rocket salad and bread

### **montaditos | R\$ 29**

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\$ 58** ♥

to share and taste all the different flavours! platter with 12 un – four of each flavour

### **gaucho cheese platter | R\$ 79**

three varieties of local artisanal cheese, home made jelly and cream cheese, served with fresh/dried fruits

### **extras**

pesto sauce, aioli, dips, jelly| R\$ 6

extra brie cheese dip | R\$ 12

white rice| R\$ 10

fried egg| R\$ 5

## snacks



### **capri sandwich | R\$ 32**

home made cream cheese, cherry tomatoes, pesto, rocket salad and colonial cheese  
\* add potato wedges + R\$ 14

### **beef ribs sandwich | R\$ 41**

pumpkin bread, roasted shredded ribs, aioli, colonial cheese,  
rocket salad and carrot pickle  
\* add potato wedges + R\$ 14

### **bologna sandwich | R\$ 34**

brioche bread, lots of melted cheese, sliced bologna sausage and pickled red onion  
\* add potato wedges + R\$ 14

### **chicken pie | R\$ 26**

slice of chicken pie with side salad

### **quiche | R\$ 26**

leek quiche with side salad

## pratos

### **schnitzel | R\$ 49**

thin battered pork fillet, red cabbage vinagrette and potato salad with smoked mayo

### **gnocchi pomo-pesto | R\$ 45**

potato gnocchi with tomato sauce, basil pesto, breadcrumbs and parmesan

### **pumpkin gnocchi | R\$ 45**

potato gnocchi, creamy pumpkin sauce , breadcrumbs, toasted sage and parmesan cheese

### **ragu gnocchi | R\$ 48**

potato gnocchi, slow cooked ragu and tomato sauce, spring onion and parmesan

### **shrimp fried rice | R\$ 47**

fried rice with cabbage, carrots, leeks, garlic, onion and ginger, sautéd shrimp and cucumber picle

### **beef ribs risotto | R\$ 52**

creamy rice with shredded ribs, toasted onion, oumpkin pickle and crispy leek

### **mushroom risotto | R\$ 47**

creamy rice with sautéd button mushrooms, toasted onion and crispy cabbage

### **capresina salad | R\$ 28**

mixed green leaves, confit cherry tomatoes, , buffalo mozzarella, pesto and bread crumbs

## desserts

### **churros do lola | R\$ 25**

covered with sugar and cinnamon, with dulce de leche

### **choco churros | R\$ 25**

covered with vanilla sugar , with chocolate ganache

### **doble churros | R\$ 38**

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\$ 34*

*individual portion | R\$ 25*

### **red berries waffle**

waffle, homemade creamcheese, strawberry and blueberry jam

*to share | R\$ 34*

*individual portion | R\$ 25*

### **red velvet cake | R\$ 22**

red batter cake, cream cheese and vanilla filling

### **carrot cake | R\$ 16**

with chocolate icing

### **brownie | R\$ 16**

chocolate brownie

### **chocolate cake | R\$ 24**

with chocolate ganache

### **adicional ganache**

extra | R\$ 7

## kids menu



### **lola kids plate | R\$ 28**

Shredded beef reebbs with tomato sauce, white rice, potato wedges, fried egg and cherry tomatos

### **kids gnocchi | R\$ 26**

potato gnocchi with tomato sauce and parmesan cheese

# Lola

# cocktails 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 :)

## luscofusco | R\$31

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\$32

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\$34

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\$31

A "gaucho" version of the super classic Cosmopolitan

*vodka, grape juice, lemon juice, orange liqueur*

## bramble | R\$32

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\$30

The classic mojito + tropical pineapple = ♥

*silver rum, lemon, pineapple, mint*

## aperolzinho do lola | R\$32

*Aperol, peach liqueur, brut sparkling wine, orange*

## oliveira | R\$34

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*

# classic Lola drinks

Nossos clássicos, porque não somos loucos de dizer pra querida clientela desse bar que os queridinhos foram embora

## lolita | R\$33

*rum, suco de pêssigo, licor de laranja, espumante brut, picolé de limão*

## negroni | R\$33

*gin Yvy, Campari, vermute rosso*

## scarface | R\$32

Drinque criado para o Capone Drinkeria que ganhou cara nova aqui na CCMQ

*brandy, limão siciliano, xarope de gengibre, baunilha*

## banana spritz | R\$31

*gin Yvy, chá de banana e baunilha, xarope de bergamota limão, água tônica*

## irlandês | R\$29

*whisky, licor de café, café espresso, leite vaporizado*

# sangrias

## sangria clássica

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

glass | R\$ 31      jug | R\$ 85

## sangria solar

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

glass | R\$ 31      jug | R\$ 85

# beer

Draft Heineken | R\$ 15

Local Brewery Draft | R\$ 17

Heineken 600ml | R\$ 20

Heineken – Long Neck | R\$ 14

Beer of the month – Check our staff

# vegan

## potato wedges R\$34

potato wedges, seasoned with herbs, salt, smoked paprika, served with romesco sauce

## cogulola | R\$ 46

deep fried fresh button mushrooms marinated with garlic and olive oil – served with chili sauce

## di capri vegan | R\$ 32

brioche bread, home made sun dried tomato, rocket salad and romesco sauce

## vegan chips | R\$ 33

bread chips, romesco sauce, pesto sauce and pepper jelly

## pomodoro vegan | R\$ 45

potato gnocchi with tomato sauce, basil pesto and breadcrumbs

## vegan fried rice | R\$ 45

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

## vegan pumpkin gnocchi | R\$ 45

potato gnocchi, creamy pumpkin sauce , breadcrumbs and toasted sage

# coffee

ristretto | R\$ 6

espresso | R\$ 6

americano | R\$ 6

double espresso | R\$ 8

espresso tonic | R\$ 15

iced mocaccino | R\$ 15

irish | R\$ 18

capuccino | R\$ 8

coffee with milk | R\$ 8

hot chocolate | R\$ 8

hot tea | R\$ 6

drip | R\$ 8

## non alcoholic

### sangria virgem taça | R\$ 16

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

### iced tea | R\$ 12

iced tea

### juice | R\$ 12

Fresh Orange Juice

White grape juice

Red grape juice

### beer 0% alcohol | R\$ 12

Heineken 0% Alcohol – long neck

### mineral water and soda | R\$ 7

# Lola