



APPETIZERS

SALMON TARTARE 13

Fresh salmon, hardboiled egg, avocado, capers, soy lime emulsion, mixed greens & citrus vinaigrette. ●

MUSSELS PROVENSAL 14

Steamed mussels with garlic, parsley & creamy white wine sauce.

SWEET & SPICY CURRY SHRIMP 13

Red curry marinated shrimp, caramelized with brown sugar and lime mint yogurt sauce.

PERUVIAN STYLE CEVICHE MIXTO 14

Fish, shrimp, calamari, aji amarillo, cilantro, ● red onion.

PROVOLETA 13

Grilled provolone gratin, chimichurri, marinated tomato salad.

HOUSE SLIDERS (TWO) 12

Angus beef patties, blue cheese, tomato chutney and caramelized onions.

BLUE CHEESE CROQUETTES 10

Blue cheese croquettes, served with black fig marmalade.

SOUP OF THE DAY 9

Chef's daily selection.

SALADS

THAI SPICE BEEF 14

Charbroiled steak, tomato, fennel, red onion, cilantro, red pepper, roasted peanuts, tamarindo dressing.

MOROCCAN COUSCOUS 11

moroccan couscous, tomato, cucumber, roasted red pepper, red onion, mint, lemon juice.

BEET 11

Roasted beets, haricot verts, goat cheese, watercress, balsamic vinaigrette.

LOLA'S GREEN 13

Lola field greens, tomato wedges, orange segments, glazed walnuts, shaved grana.

CESAR SALAD 11

Romaine lettuce, grated grana, garlic croutons, classic cesar dressing.

ADD SHRIMP 6 ADD CHICKEN 6

KIDS MENU

KIDS SKIRT STEAK 13

Served with French fries.

MINI CHEESEBURGER 10

2 pcs served with French fries.

HOT DOG 6

Served with French fries.

CHICKEN TENDERS 8

3 pcs served with French fries.

FROM THE GRILL

(Served with one side of your choice)

-We proudly serve Angus Beef-

CHIMICHURRI MARINATED CHICKEN 19

(Half deboned)

FILET MIGNON 8 OZ: 39

SKIRT STEAK 8 OZ: 20 12 OZ: 28

FLAP STEAK 12 OZ: 24

NEW YORK STEAK 14 OZ: 31

RIB EYE 14 OZ: 33

MOJO MARINATED DOUBLE CUT

PORK CHOPS 16 OZ: 21

FROM THE SEA

(Served with one side of your choice)

YELLOW TAIL SNAPPER FILET 23

CATCH OF THE DAY MP

HERB LEMON BUTTER ATLANTIC SALMON 21

PASTAS

BOCCONCINI DI PARMA (Cannelloni) 21

Spinach crepes, stuffed with ricotta cheese, braised chicken, Virginia ham, parmesan cream sauce.

SPINACH RICOTTA CHEESE RAVIOLI 18

Sautéed mushrooms, caramelized leeks, cream sauce, & parmesan cheese.

FETTUCINE CARBONARA 16

Smoked bacon, Vidalia onions, cream, grana.

SPAGHETTI FRUTTI DI MARE 23

Shrimp calamari, mussels, octopus and clams in a light spicy tomato broth.

RICOTTA GHOCCHI ALLA SCARPARO 17

Marinara, alfredo & pesto sauce with parmesan cheese.

MAKE YOUR OWN 13

SPAGHETTI | FETTUCINE | PENNE.

POMODORO | VODKA | ALFREDO | PESTO.

ADD CHICKEN 6

ADD SHRIMP 6

- SAUCES - 5

WILD MUSHROOMS, BACON & PEARL

ONIONS (CABERNET WINE REDUCTION)

CHIMICHURRI TRIO

GARLIC LEMON NAGE

BLUE CHEESE SAUCE

- SIDES - 7

CREAMY SPINACH GRATIN

YUKON GOLD MASHED POTATOES

VEGETABLES OF THE DAY

SWEET POTATO FRIES

RICE AND BEANS

FRENCH FRIES

MIXED SALAD

Consuming raw and uncooked meats or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

18% SERVICE CHARGE INCLUDED | WWW.LOLARESTURANTGRILL.COM | 5555 COLLINS AVENUE MIAMI BEACH, FL 33140 OCEANSIDE PLAZA CONDOMINIUM

RED WINE

MALBEC:

SANTA JULIA RESERVA
Valle De Uco Argentina 11/35

ZUCCARDI SERIE
Valle De Veo, Mendoza

ZUCCARDI 'Q'
La consulta and Vista Flores Argentina 45

SANTA JULIA RESERVA
Reserva malbec 11/35

PINOT NOIR:

BLOCK NINE
Caiden Vineyards California 11/34

MICHAEL POZZAN
Sonoma California 49

LOLA
Napa California 55

CABERNET SAUVIGNON:

SANTA JULIA RESERVA
Valle De Uco, Mendoza Argentina 12/39

VINUM CELLARS "THE INSIDER"
Paso Robles, California 40

CATENA
Mendoza, Argentina 49

TEXT BOOK
Napa Valley, California 69

CROSSBARN, PAUL HOBBS
Napa, California 95

WHITE WINE & ROSÉ

SAUVIGNON BLANC:

SEA PEARL
New Zealand 11/35

ARAUCANO 'HUMO BLANCO'
Organic and bio-dynamic wine 37

PINOT GRIGIO

GRAN PASSIONE
Friuli Grave, Italy 10/32

RIFF
Tierra Alpina Delle Venezie 32

RIESLING:

SHINE
Rheinhessen, Germany 10/32

DR LOOSEN
Mosel, Germany 35

BUBBLES

PROSECCO:

TIAMO
Made with organic grapes 11/35

CHARDONAY / UGNI BLANC:

FRANCOIS MONTARD BRUT
Jura, France 11/35

CHARDONAY / PINOT NOIR:

GRAHAM BECK BRUT ROSE
South Africa 12/42

SANGRIA PITCHERS

RED MALBEC SANGRIA 36

WHITE SAUVIGNON BLANC SANGRIA 36

BEVERAGES

SPARKLING WATER 750 CC 6

STILL WATER 750 CC 6

SOFT DRINKS 2.5

ICED TEA 2.5

CRANBERRY JUICE 3

ORANGE JUICE 4

APPLE JUICE 3



MERLOT:

TORTOISE CREEK
California 12/39

GARNACHA:

SENDA NEGRA
Garnacha tintorera 12/39

TEMPRANILLO:

CARLOS SERRES CRIAZA
Rioja, Spain 11/36

CARLOS SERRES RESERVA
Rioja, Spain 44

BARRERA DE D'ASTI:

VIETTI
Piedmont, Italy 42

SYRAH:

BERNARD GRIFFIN
Columbia Valley, Washington State 58

RED BLEND:

JOSE ZUCCARDI
Malbec, Cabernet, Tempranillo, Mendoza Argentina 97

CLOS DE NIT
Garnacha, Carinena, Tempranillo and Cabernet Sauvignon 36

SANTA JULIA RESERVA MOUNTAIN BLEND
Malbec, Cabernet Franc, Mendoza, Argentina 36

CHARDONNAY:

SANTA JULIA ORGANICA
Made with organic grapes, Mendoza, Argentina 11/37

ZUCCARDI 'Q'
Aged in oak, Mendoza, Argentina 42

FELINO VINA COBOS
Mendoza, Argentina 45

ROSE:

BORSAO
Aragon, Spain 10/32

LE CHARMEL
Cots de Provence, France 41

FIGUIERE
Cote de provence, France 47

CHAMPAGNE

LOUDINOT BRUT
France 69

LOUDINOT BRUT ROSE
France 72

MOET CHANDON IMPERIAL BRUT
France 130

VEUVE CLIQUOT YELLOW LABEL BRUT
France 130

BEERS

CORONA 6

HEINEKEN 6

PERONI 6

DOS XX 6

GUINNES 6

HEINEKEN LIGHT 6

AMSTEL LIGHT 6

MODELO ESPECIAL 6

COORS NON ALCOHOLIC 6

MILLER LIGHT 5

ANGRY ORCHARD 6