



732-548-5652

MON: CLOSED

TUE: 11:30AM - 2PM LUNCH | 5PM - 10PM DINNER

WED: 11:30AM - 2PM LUNCH | 5PM - 10PM DINNER

THU: 11:30AM - 2PM LUNCH | 5PM - 10PM DINNER

FRI: 11:30AM - 2PM LUNCH | 5PM - 10PM DINNER

SAT: 5PM - 11PM DINNER

SUN: 5PM - 9PM DINNER

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**87 CENTRAL AVENUE
METUCHEN, NJ 08840**

ENTRADAS DE ENSALADAS

Panko Crusted Crabcake

with chipotle aioli 12.95

Shrimp and Lobster Quesadilla

with bell peppers, fresh lime and cilantro 14.95

Empanada de Carne

filet mignon, potato, olive and garlic 12.95

Peruvian Ceviche

tilapia w/ lime juice, yellow corn and red bell peppers 12.95

Mango Glazed Sea Scallops

served grilled on skewers with pineapple salsa 13.95

Camarones Ajillo

garlic shrimp 12.95

Flautas

shredded chicken rolled in crisp corn tortilla with sour cream, chipotle aioli, queso fresco, lettuce and tomato 12.95

Calamares Fritos con Lima

crisp calamari with greens and chili lime aioli 11.95

Costillas de Puerco - "our famous ribs"

baby pork ribs brushed with mango and latin spice 11.95

Stuffed Jalapeno

with mozzarella 11.95

Lola Wedge

quartered iceberg lettuce with cherry tomatoes, queso fresco, crispy chorizo and chipotle dressing 8.95

Baby Arugala

with pomegranate vinaigrette and serrano ham 8.95

Ensalada Caesar

traditionally prepared 8.95

Ensalada Verde

mixed greens with pear vinaigrette and walnuts 7.95

PLATOS FUERTES

Camarones Marlita

sauteed jumbo shrimp with coconut and ginger cream and grilled asparagus 22.95

Bacalao en Salsa a la Veracruzana

fresh cod with crushed tomato, bell peppers, onions, olives and garlic 23.95

Medallones de Ternera

breaded veal medallions pan fried over fettuccine with Spanish pesto and balsamic drizzle 24.95

Churasco a la Cubana

black beans/ rice chimmi churri and salsa Mexicana 25.95

Tilapia con Chorizo

chorizo crusted tilapia with roasted fingerling potatoes, shaved fennel, garbanzo bean and red onion salad with lime butter sauce 20.95

Mariscada con Chorizo

shrimp, scallops, clams, mussels calamari and chorizo with rice, roasted vegetables, tomatoes and lobster broth 23.95

Pollo Maracuya

grilled breast of chicken with a spicy passion fruit glaze and fire grilled pineapple 19.95

Pollo con Cilantro y Jugo Citrico

cilantro citrus chicken with coconut rice and green onions 19.95

“Abbraci” Bistecca con portabella

with barolo wine demi glaze 29.95

Medallones de Spada

grilled swordfish medallions served atop sauteed shrimp, chorizo, red bell peppers, onions, fingerling potatoes with a little cream 25.95

Lomo Saltado

thinly sliced top round with garlic, vinegar and soy with bell peppers and onions 22.95

Puerco con Bustello

coffee dusted tenderloin of pork with cornbread and coffee glaze 23.95

Quattro Formaggio

bowtie pasta with mozzarella, fontina, parmesan and provolone cheeses in a pink sauce with plum tomatoes 17.95 with shrimp, chicken or sausage 19.95

“Todos Juntos”

For parties of 8 or more we are offering a sampling of our menu in a family style setting. **\$35 per person.** Please ask your server for details.



TAPAS

Croquetas de Yuca
with chili lime aioli 5.95

Chile Rellenos
stuffed peppers with rice and beef 6.95

Ongos Ajillo
sauteed mushrooms in garlic 4.95

Chorizo Ajillo 5.95

Fried Chiles 5.95

Seafood Empanada
in puff pastry 6.95

Chicken Empanada
in puff pastry 7.95

Empanadillas
with goat cheese and olives 4.95

SIDES

Yuca fritas
5.95

Sweet potato fries
5.95

Grilled Asparagus
6.95

Salsa de Rocoto 3.95

Tostones 5.95

Maduros 5.95

Arros Moro
Cuban rice and beans 4.95

Jalapeno cornbread
3.95

ASK ABOUT HAVING YOUR NEXT PRIVATE PARTY HERE