




- NACHOS & CHIPS**  [Available] 55
Smoked Cheese Sauce, Guacamole, Cilantro Cream, Tomato Salsa
Top it up with Minced beef – 10
- CHICKEN WINGS**  65
Choose from:
- Honey Peri Peri
- Garlic Parmesan
- Korean Style (Gochujang)

- GAMBAS AL AJILLO**   68
Spanish Garlic Shrimps
Garlic Cheese Toast, Paprika, Parsley
- EL KRAKEN** 65
Padron pepper, Cajun, Sweet Chili tartare, Chives
- EDAMAME** 45
- Wasabi Honey
- Sweet Chili Butter
- Sea Salt 

BITE SIZE

- QUESADILLAS**   70
Choose from:
- Chicken
- Beef
- Shrimp
Guacamole, Cilantro Cream, Tomato Salsa
- LOADED FRIES**   50
Choose from:
- Truffle parmesan
- Garlic Parmesan
- Animal Fries [Bigmac Sauce, Onion Jam]
Top it up with Beef – 10

@Lolita_Downtown
#COLORFULOASIS
#NOWORNEVER
#READMYLIPS












SOUTH N'EAST (Tacos n'Makis)

- SALMON MAKI** *(served raw)*   76
Avocado, Furikake, Chives
- SHRIMP VOLCANO MAKI**   76
Bonito Flakes, Mango Aioli, Mango, Cucumber 
- AVOCADO KATSU MAKI**    72
Cream Cheese, Mango, Maple Aioli, Katsu Sauce
- CRAB & CORN TACOS**   72
Chipotle, Cilantro Cream, Lime
- SALMON MANGO TACOS**   72
Scallion, Mango Aioli, Teriyaki



- CHICKEN TINGA TACOS**   72
Pico de Galo, Achiote, Avocado
- CRAB DRAGON ROLL**    76
Crispy Crab sticks, Roasted Kewpie, Carrots, Ponzu TamaTo



PLANT POWERED & ENERGY BOWLS

- CHICKEN KATSU BOWL**   85
[Choose your base - Quinoa or Rice]
Charred Onion Cream, Pickled Red Cabbage, Katsu Sauce
- SALMON TERIYAKI BOWL**  87
[Choose your base - Quinoa or Rice]
Broccoli, Edamame, Wakame, Seaweed
- VEGAN THAI NOODLE SALAD**   65
Edamame, Cucumber, Carrots, Fermented Red Cabbage, Peanut Crumbs, Lime, Cilantro
- LOCAL TOMATO & GRAPES**   60
(Tomato & Peach salad)
Chili Caramel, Coconut Yoghurt, Basil, Pistachio
- LOLITA GARDEN SALAD**   60
Mix Lettuce, Season green vegetables, Tomato, Avocado, Olives

MAIN COURSE DINNER (5PM - 10:30PM)

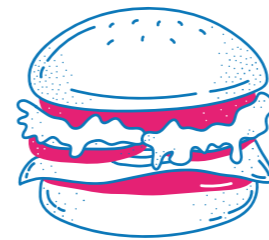
- SUDADO DE PESCADO CHIFA**   115
(Chinese Peruvian Steam Fish)
Ginger Soy, Scallion Salad, Coriander rice
- POLLO GUISADO**   110
(Mexican Braised Chicken Thighs)
Smashed Baby Potatoes, Olives, Tomato
- SHORT RIBS BARBACOA**  125
Cilantro Lime Rice, Corn, Achiote

- KALE CAESAR SALAD**   60
Garlic Crouton, Parmesan Cheese, Poached Egg
- TACO SALAD BOWL**   65
Kidney Beans, Capsicum, Avocado, Pickled Onion, Chipotle Aioli
- TRUFFLE & CABBAGE GYOZA**   68
Yuzu Ponzu, Kaffir Lime, Crispy Garlic

- POKÉMON SALAD** 95
[Choose your base - Quinoa or Rice]
Tuna, Mango, Wakame, Edamame, Corn, Avocado, Cucumber

- ACAI BOWL** 78
Mix Berries, Peanut Butter, Banana, Coconut, Granola












ADD PROTEIN

- Add Shrimp – 15
- Add Salmon – 15
- Add Chicken – 15



BETWEEN THE BUNS









- WAGYU SMASHED BURGER**   99
Onion Jam, Smoked Cheddar, Lettuce
- VEGGIE BURRITO**   [Available] 78
Rice & Beans, Avocado, Corn, Cheddar Cheese
- LOLITA EGG DROP SANDO**   75
Avocado, Scrambled Egg, Cheddar Cheese
- TUNA MELT SANDWICH**   80
Squid Ink Brioche, Provolone Cheese, Onion, Tomato
- GRILLED CHICKEN SANDWICH**   85
BBQ Sauce, Turkey bacon, Avocado, Pickles, Potato Buns

PIZZA

- TRUFFLE MUSHROOM PIZZA**   85
Mix Mushrooms, Onion Jam
- TRES QESOS PIZZA**   85
Parmesan, Provolone, Mozzarella, Pesto
- Add Beef Chorizo - 10
- Add Shrimp - 15

DESSERTS

- SOPAPILLA CHEESE CAKE**   65
Cinnamon, Dulce De Leche Ice cream, Honey
- CHURROS**   60
3 Chocolate Marble Sauce
- FIESTA DE FRUTAS**  60
Selection of Seasonal & Exotic Fruits
- PIÑACOLADA ICE CREAM**   65
Coconut & Muscovado Caramel, Coconut Textures

 DIARY  EGGS  FISH  SHELLFISH  VEGAN  VEGETERIAN  GLUTEN  NUTS

Fresh Products Sourced Locally

Micro Greens & Herbs - UNS Farms, Farmex, Al Quoz, Dubai | Tomato - Elite Agro, Pure Harvest, Abu Dhabi | Berries - Elite Agro, Abu Dhabi | Most Vegetables - IGR Farms, Abu Dhabi | Salad Leaves - UNS Farms, Al Quoz, Dubai
Sea Bass, Prawns, Hamachi & Salmon - Fish Farm, Jabel Ali Freezone, Dubai | Egg Plant, Bell Peppers & Beetroot - IGR, Abu Dhabi | Mushrooms - Kinoko, Dubai | Chicken - Al Dahra Farms, Al Ain | Eggs - Arabian Farms, Dubai | Ice Cream - The Gelalist Group, Dubai | Fresh On Table, Dubai

All prices are in UAE Dirhams (AED) & include %7 municipality fee, %10 service charge & %5 VAT.

