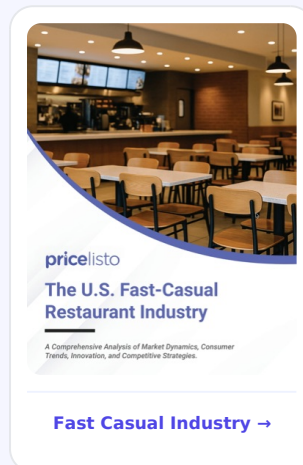




Lolita

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



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Popular Items	
ITEM	PRICE
Tradicional Guacamole Guacamole, mixed corn, plantain & malanga chips (vegan).	\$11.00
Crispy Fish Tacos Blue corn & plantain crusted mahi mahi, cabbage slaw, chipotle mayonesa, pickled onions, salsa aguacate, cilantro.	\$13.00
Mexican Street Style Corn Chipotle mayonesa, Cotija, ancho, lime.	\$5.00
Crispy Fish Tacos (Popular Items) Blue corn & plantain crusted mahi mahi, cabbage slaw, chipotle mayonesa, pickled onions, salsa aguacate, cilantro.	\$13.00
Guajillo Braised Shortrib Nachos Black beans, queso mixto, charred corn, fresno chiles, avocado crema.	\$14.00
Mixed Chips & Salsa Smoked tomato-guajillo salsa & tomatillo-serrano salsa with corn, plantain & malanga chips (vegan).	\$6.00
Chicken Taquitos Roasted chicken & queso mixto filled taquitos, smoked tomato salsa, pico de gallo, salsa verde cruda, crema.	\$11.00
Mixed Chips & Salsa (Popular Items) Smoked tomato-guajillo salsa & tomatillo-serrano salsa with mixed corn, plantain & malanga chips (vegan).	\$6.00
Cholula Fried Chicken Tacos Cholula hot sauce, blue cheese crema, celery heart, cilantro, smoked morita mayonesa, pickled cabbage.	\$12.00
Black Beans & Achiote Rice	\$6.00

Para Empezar - Lunch	
ITEM	PRICE
Tradicional Guacamole (Para Empezar - Lunch) With mixed corn, plantain & malanga chips (vegan).	\$11.00
Mixed Chips & Salsa (Para Empezar - Lunch) Smoked tomato-guajillo salsa & tomatillo-serrano salsa with mixed corn, plantain & malanga chips (vegan).	\$6.00
Raw Tuna Tostaditas Chipotle mayonesa, avocado, crispy shallot, sesame, house ponzu.	\$12.00

Ensaladas & Antojitos - Lunch	
ITEM	PRICE
Valeria’s Chopped Salad Shaved corn, jicama, avocado, tomato, pepitas, onion, Cotija, buttermilk-herb dressing, lime vinaigrette, crispy tortill...	\$12.00
Queso Fundido de Setas Melted cheese, charred corn, truffled mushrooms.	\$9.00
Queso Fundido de Chorizo Melted cheese, house-made pork sausage, rajas.	\$10.00
Mexican Street Style Corn (Ensaladas & Antojitos - Lunch) Chipotle mayonesa, Cotija, ancho, lime.	\$5.00
Plátanos Fritos Crema, Cotija & sea salt.	\$6.00

Tacos & Tortas - Lunch

ITEM	PRICE
Crispy Fish Tacos (Tacos & Tortas - Lunch) Blue corn & plantain crusted mahi mahi, cabbage slaw, chipotle mayonesa, pickled onions, salsa aguacate, cilantro.	\$13.00
Cholula Fried Chicken Tacos (Tacos & Tortas - Lunch) Cholula hot sauce, blue cheese crema, celery heart, cilantro, smoked morita mayonesa, pickled cabbage.	\$12.00
Lolita Cubano Roasted pork shoulder sandwich with bacon, country ham, grain mustard, caciocavallo, pickles, chipotle aioli & pickled c...	\$12.00
Fried Chicken Torta Crispy plantain crusted chicken breast, Thai basil dressing, shredded gem lettuce, cilantro sprigs, bacon, avocado serve...	\$12.00

Especiales - Lunch

ITEM	PRICE
Chicken Taquitos (Especiales - Lunch) Roasted chicken & queso mixto filled taquitos, smoked tomato salsa, pico de gallo, salsa verde cruda, crema.	\$11.00
Vegetarian Burrito Roasted portobellos, grilled chayote, charred corn, black beans, rice, avocado crema, salsa verde served with mixed gree...	\$12.00
Roasted Chicken Enchiladas Salsa roja, queso mixto, charred corn, braised greens, achiote rice, black beans, crema.	\$17.00
Chipotle Shrimp Enchiladas Salsa verde, queso mixto, charred corn, braised greens, achiote rice, black beans, crema.	\$20.00
Guajillo Braised Shortrib Nachos (Especiales - Lunch) Black beans, queso mixto, charred corn, fresno chiles, avocado crema.	\$14.00

Appetizers - Dinner

ITEM	PRICE
Queso Fundido de Setas (Appetizers - Dinner) Melted cheese, charred corn, truffled mushrooms.	\$9.00
Queso Fundido de Chorizo (Appetizers - Dinner) Melted cheese, house-made pork sausage, rajas.	\$13.00
Sopa de Tortilla Achiote roasted chicken, avocado crema, crispy tortillas, cilantro, lime.	\$10.00
Raw Tuna Tosta Ditas Chipotle mayonesa, avocado, crispy shallot, sesame, house ponzu.	\$12.00
Smoked Chile Grilled Octopus Crispy masa negra, pickled morita-roasted garlic salsa, seared potatoes, cucumber, chorizo vinaigrette.	\$13.00
Tostadas Rojas Duck chorizo, black beans, queso mixto, cashew crema, fried egg.	\$13.00
Guajillo Braised Shortrib Nachos (Appetizers - Dinner) Black beans, queso mixto, charred corn, fresno chiles, avocado crema.	\$14.00

Salads & Sides - Dinner

ITEM	PRICE
Valeria’s Chopped Salad (Salads & Sides - Dinner) Shaved corn, jicama, avocado, tomato, pepitas, onion, Cotija, buttermilk-herb dressing, lime vinaigrette, crispy tortill...	\$12.00

ITEM	PRICE
Mexican Street Style Corn (Salads & Sides - Dinner) Chipotle mayonesa, Cotija, ancho, lime.	\$5.00
Plátanos Fritos (Salads & Sides - Dinner) Crema, Cotija & sea salt.	\$6.00
Grilled Chayote & Brussels Sprouts Lime vinaigrette, salsa verde cruda.	\$7.00
Black Beans & Achiote Rice (Salads & Sides - Dinner)	\$6.00

Tacos - Dinner

ITEM	PRICE
Fried Cholula Chicken Tacos Cholula hot sauce, blue cheese crema, celery heart, cilantro, smoked morita mayonesa, pickled cabbage.	\$13.00
Smoked Carrot Tacos Butternut squash pico, roasted jalapeño crema, pickled red onion, cilantro.	\$12.00
Crispy Fish Tacos (Tacos - Dinner) Blue corn & plantain crusted mahi mahi, cabbage slaw, chipotle mayonesa, pickled onions, salsa aguacate, cilantro.	\$13.00

Guacamole & Salsa - Dinner

ITEM	PRICE
Tradicional Guacamole (Guacamole & Salsa - Dinner) Guacamole, mixed corn, plantain & malanga chips (vegan).	\$11.00
Mixed Chips & Salsa (Guacamole & Salsa - Dinner) Smoked tomato-guajillo salsa & tomatillo-serrano salsa with corn, plantain & malanga chips (vegan).	\$6.00

Taquizas - Dinner

ITEM	PRICE
Pork Carnitas Charred pineapple salsa.	\$20.00
Chipotle Shrimp Mango-cucumber salsa.	\$21.00
Smoky Morita Filet Tips Poblano pico de gallo.	\$22.00
Achiote Chicken Jicama-orange-green Chile salsa.	\$18.00

Platos - Dinner

ITEM	PRICE
Roasted Chicken Enchiladas (Platos - Dinner) Stuffed with sauteed local greens & grilled chayote, red chile salsa, queso mixto, crema, radish, black beans, rice.	\$17.00
Carne Asada, a la Lolita Crispy yucca fries, avocado-tomatillo salsa, brussels sprouts & smoked plantain-morita crema.	\$26.00
Chipotle Shrimp Enchiladas (Platos - Dinner) Stuffed with sauteed local greens & grilled chayote, tomatillo-serrano-salsa, queso mixto, crema, radish, black beans, r...	\$20.00

Postres

ITEM	PRICE
Coconut Tres Leches Mexican chocolate pot de crème, toasted coconut.	\$9.00
Pineapple Flan Roasted pineapple, toasted meringue, toasted coconut.	\$9.00
Flourless Chocolate Cake Honey roasted peanut caramel, coconut mousse, salted caramel sauce, caramel peanuts, coconut ice cream, chocolate crumbl...	\$8.00

Helados

ITEM	PRICE
Mexican Chocolate Ice Cream	\$7.00
Avocado-Lime Ice Cream	\$7.00

Nieves

ITEM	PRICE
Strawberry Guava Sorbet	\$6.00

Bebidas

ITEM	PRICE
Mexican Coke	\$5.00
Blood Orange-Mint Agua Fresca	\$4.00
Honest Iced Tea	\$3.50