

# Lolita

▪ restaurant week lunch ▪

\$20 per person

106 S. 13<sup>th</sup> Street  
philadelphia pa 19107  
215.546.7100

**first course**

choice of:

**smoked salmon tostaditas**

tequila cured salmon, roasted jalapeño crema, jicama-orange salsa, crispy malanga chip

**mexican chopped salad (v)**

shaved corn, jicama, avocado, green cauliflower, tomato, cotija, pepitas,  
buttermilk-herb dressing, lime, crispy tortillas

**pork carnitas tostadas**

4 hour orange-canela glazed pork shoulder, aguacate, orange-jicama salsa, pickled red onions

**roasted beet & jicama salad (v)**

avocado-tomatillo puree, watercress, orange, serrano-lime dressing, pistachios

**second course**

choice of:

**morita chile rubbed filet tip tacos (2 each)**

queso mixto, poblano rajas, chipotle tomato salsa, refried beans

**crispy fish tacos (2 each)**

blue corn-plantain crusted mahi, pickled cabbage slaw,  
chipotle mayonesa, salsa verde

**grilled achiote chicken breast**

black beans, cheese gorditas, tomatillo-cherry tomato salsa

**vegetarian burrito**

grilled chayote, portobello mushroom, grilled zucchini,  
jicama, radish, cabbage, cilantro, rice, smashed avocado (vegan)

**dessert**

choice of:

**tiramisu a la mexicana**

mexican coffee dipped lady fingers, kahlua mascarpone, ancho chile, canela

**coconut tres leches**

three milks cake, mexican chocolate pot de crème, toasted coconut

**seasonal nieve**

seasonal fruit sorbet

(v) vegetarian

20% gratuity may be added to parties of 5 or more  
marcie turney/executive chef      mike blau/sous chef



• restaurant week dinner •

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from the chef

**charred corn & mushroom empanaditas**

queso mixto, roasted jalapeño crema, pickled morita chile salsa

**first course** choice of:

**crispy fish tacos (2 each)**

blue cornmeal-plantain crusted mahi, chipotle mayonesa, cabbage slaw, pickled red onions, avocado

**korean pork belly tostadas (2 each)**

arbol-pickled carrot salsa, korean salsa verde, toasted peanuts

**smoked salmon tostaditas**

tequila lime cured salmon, roasted jalapeño crema, jicama-orange salsa, crispy malanga chips

**mexican chopped salad (v)**

shaved corn, jicama, avocado, yellow beans, tomato, cotija, pepitas,  
buttermilk-herb dressing, lime, crispy tortillas

**pork carnitas tacos (2 each)**

4 hour pork shoulder, canela-orange glaze, guacamole, orange pico de gallo

**second course** choice of:

**enchiladas vegetarianas (v)**

charred corn, greens, grilled chayote, salsa verde, cotija, black beans, toasted pumpkin seeds

**carne asada a la lolita**

seared beef tenderloin, crispy yucca fries, smoked plantain crema

**huachinango a la veracruzana**

seared red snapper fillet, roasted fingerling potatoes, olives, capers, blistered tomatoes, lime, herbs

**grilled achiote chicken breast**

crispy hominy cake, black beans, tomatillo-avocado salsa, radish, orange-jicama salad

**dessert** choice of:

**tiramisu a la mexicana**

mexican coffee dipped lady fingers, kahlua mascarpone, ancho chile, canela

**coconut tres leches**

three milks cake, mexican chocolate pot de crème, toasted coconut

**seasonal nieve**

seasonal fruit sorbet

(v) vegetarian

20% gratuity may be added to parties of 5 or more

marcie turney/executive chef   mike blau/chef de cuisine