

Chez Lola

BISTRO WITHOUT BORDERS

APPETIZERS

French Onion Soup	6.50	Steamed Manila Clams	9
Soup of the Day	6	Served in coconut curry broth OR	9
Empanadas del Dia	7.50	Served in creamy pesto sauce	
Arugula Salad	8	Warm Portuguese Octopus	9
Sliced pear, walnuts, smoked paprika dusted goat cheese and lemon vinaigrette		Mixed mediterranean olives, smoked paprika, fresh herbs	
Boston Lettuce Salad	7	Chicken Chop-Chop Salad	9
Fresh herbs, cashews, wholegrain mustard vinaigrette		Napa cabbage, jicama, apples, cashews, raisins and sesame dressing	
Marinated Spanish Sardines	8	Filet Mignon Beef Carpaccio	9
With mixed peppers escabeche		Avocado, shaved parmesan, red onion, worcestershire vinaigrette	
Tarte Flambée	10	Vegetable Parcel	7.50
Alsatian Pizza topped with bacon, onions and goat cheese		Baked eggplant, tomato, zucchini, portobello, goat cheese, balsamic vinaigrette	
Sauteed Black Tiger Shrimp	8	Assorted Cheese Platter	13
Sauteed with garlic butter & parsley, herbed crouton		Served with nuts and fruit	
Charcuterie Board	13		
Cured meats, olives and dijon mustard			

ENTREES

Homemade Ravioli of the Day	12
AS APPETIZER	8.50
Veal Meatballs & Guitarra Pasta	13
In a tomato-oregano sauce & fresh Parmesan Reggiano	
Penne Pasta	12
Eggplant, zucchini, extra virgin olive oil, garlic & fresh ricotta	
Cobb Salad	12.50
Grilled chicken, smoked ham, bacon, tomatoes, hardboiled egg, avocado & gorgonzola cheese	
Oven Roasted Half Chicken	14
Free Range Chicken, fingerling potatoes, French beans & caramelized onions and pears	
Falafel Crusted Grilled Atlantic Salmon	16
Roasted plum tomatoes, sauteed spinach, fingerling potatoes & coriander and lemon broth	
Grilled Striped Bass	18
Aromatic vegetables gratin and virgin herb sauce	
Oven Roasted Diver Scallops	19
Pearl barley risotto, butternut squash, parmesan and truffle sauce	
Paella	for one 19 for two 36
Chicken, shrimp, calamari, clams, mussels, chorizo and saffron rice	
Moroccan Lamb Tagine	18
Slow cooked lamb with Moroccan spices, carrots, parsnip, zucchini & chickpeas, side of couscous with dates	
Brined Pork Chop	17
Fork-hashed potatoes and mushroom ragout	
Slow Braised Short Ribs	20
Sauteed greens and macaroni & cheese	
Spicy Salmon Burger	12
Roasted tomato, lettuce, chipotle mayonnaise	
Beef Burger	10
Roasted tomato, lettuce, onion and homemade pickle	
ADDITIONAL BURGER OPTIONS (+\$.50): SWISS CHEESE, GOAT CHEESE, CHEDDAR CHEESE, BACON	
*ALL BURGERS SERVED ON HOMEMADE BUN WITH SALAD/SKINNY ONION RINGS/FRIES	

CHEF: OCTAVIO SIMANCAS

From The Grill

Skirt Steak 8oz	16
Sirloin 12oz	20
Ribeye 12oz	22
Filet Mignon 8oz	23

Sauces: Green Peppercorn, Chimichurri, Herb Butters
Choose a sauce or butter & one side dish from below

SIDES \$4 SKINNY ONION RINGS, COUSCOUS, SAUTEED GREENS,
FORK HASHED POTATO, MAC & CHEESE, FINGERLING POTATOES

SIDES \$5 FRENCH BEANS, SAUTEED SPINACH, FRENCH FRIES

A 20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE

CASH AND AMEX ONLY