

# LOLA BISTRO

## INTERNATIONAL COMFORT CUISINE

**LIME CAESAR 7.** Signature Caesar dressing, house croutons & shaved Grana Padano

**DUCK CONFIT SALAD 8.** Napa cabbage, romaine lettuce, ginger soy vinaigrette, spiced cashew, black sesame seed & scallion

**PIROSHKI 7.** Savory pastry, filled with mashed potato and caramelized shallot, ramp oil

**KAFTA 7.** Lebanese beef & lamb meatballs, lemon infused labneh

**PELMENI 9.** Traditional Siberian dumplings filled with beef & lamb. Served with herb infused sour cream & scallion oil

**RAMP LEAF CAVATELLI 18.** Asparagus, cherry tomatoes, oil cured olives & pickled ramp bulb

**SCANDINAVIAN CHICKEN POT PIE 20.** Fresh dill pastry shell, leek, caraway and roasted root vegetables

**CARBONARA 20.** House made fettuccini, Grana Padano, pea snow, seasoned cream & cured pork

**NOODLE BOWL 20.** Beef & lamb meatballs, pho broth, house made cilantro gnocchi, pickled porcini & house kimchiseasonal vegetables.

**CIOPPINO 20.** Scottish salmon, mussels in tomato saffron broth w/ smoked marble potatoes & ramp aoli

**BEEF RENDANG 20.** Sumatran style curried beef, smoked baby potatoes, gado gado vegetable salad, shrimp chips & sambal

**ROASTED LEG OF LAMB 22.** Saffron risotto & seasonal vegetables

## BEVERAGES

Individual French press coffee 5. Limonata 2.5. La Croix 2. Tea 2.

Corkage fee of \$5 per bottle of wine and six pack

\*Consuming raw and undercooked foods may increase your risk of foodborne illness