

LUNCH

PALM BEACH

LOLA 41  
GLOBAL BISTRO

BEIJING, CHINA - 40.2696° N, 116.2446° E

A global menu - collected, not constructed. Every dish tells a story.  
Every bite recalls a place worth returning to.

## SMALL PLATES

\$12	STEAMED EDAMAME TOSSSED WITH SEA SALT OR SPICY TOGARASHI	\$26	SZECHUAN BABY BACK RIBS SRIRACHA HOISIN, SCALLION, SESAME SEED, FRESNO CHILI, MICRO CILANTRO
\$12	MISO SOUP WHITE MISO, TOFU, SCALLION FUERU WAKAME	\$26	CANTONESE CHICKEN LETTUCE CUPS BOSTON BIBB LETTUCE, GARLIC, GINGER, SWEET SOY, PICKLED MARKET VEGETABLES, TOASTED SESAME, FRESNO CHILI, MICRO CILANTRO
\$26	CRAB RANGOON CREAM CHEESE, SCALLION, SESAME OIL, SERRANO SWEET CHILI		
\$29	GRILLED OCTOPUS PRESERVED LEMON AND MINT GREMOLATA, CONFIT MARBLE POTATOES, NDUJA VINAIGRETTE	\$33	WAGYU BEEF TARTARE HAND-CHOPPED WAGYU, PICKLED MUSHROOMS, CORNICHON, SMOKED OLIVE OIL, BLACK GARLIC AIOLI, GRANA PADANO, CALABRIAN CHILI CRACKER

## SALADS

\$23	MEDITERRANEAN CHOPPED SALAD CHOPPED ROMAINE, KALAMATA OLIVES, MARINATED FETA, HEIRLOOM TOMATOES, PICKLED RED ONIONS, CRISPY CHICKPEAS, CUCUMBER, AND HERB VINAIGRETTE	\$24	THAI CRUNCH SALAD SHAVED KALE & CABBAGE, CITRUS SEGMENTS, TOASTED PEANUT, SESAME, FRESNO CHILI, SCALLION, THAI-STYLE PEANUT VINAIGRETTE
		\$24	GARDEN CAESAR SALAD ROMAINE, KALE, ARUGULA, CRISPY ARTICHOKE HEART, BRIOCHE CROUTON, TOASTED PINE NUT, PECORINO, PEPPERCORN CAESAR VINAIGRETTE

## LARGE PLATES

\$25	MACARONI AND CHEESE HARVARTI, GRANA PADANO, SWISS, MASCARPONE, TOASTED BREAD CRUMBS	\$24	WILD MUSHROOM FRIED RICE CHILI MANGO SAUCE, EGG, CARROT, SNOWPEAS, CRISPY CHILI, SCALLION, LIME, MINT, CILANTRO
\$21	BULGOGI NOODLES EGG NOODLES, CHINESE BROCCOLI, SWEET SOY, CRISPY GARLIC, GOCHUJANG, CHILI THREADS, MICRO CILANTRO		

## ADD-ONS

ROASTED CHICKEN \$10	GOCHUJANG BEEF \$14	GARLIC SHRIMP \$14
HOISIN DUCK \$12	GRILLED SALMON \$22	GRILLED AVOCADO \$5

## HANDHELDS (SERVED WITH YOUR CHOICE OF SIDE)

\$24	PEKING DUCK BAO BUN ORANGE HOISIN, PICKLED VEGETABLE, CUCUMBER, MICRO CILANTRO, CHICHARRON	\$30	LOLA BURGER WHITE CHEDDAR CHEESE, RED ONION COMPOTE, FOIE GRAS SAUCE, ENGLISH MUFFIN
\$24	KOREAN BEEF BAO BUN GOCHUJANG BEEF, KIMCHI B&B PICKLE, YUZU AIOLI, CRISPY GARLIC, SCALLION	\$35	TOKYO TUNA BURGER WASABI MAYO, SUNOMONO RELISH, SOY-GINGER SAUCE, ENGLISH MUFFIN

## SIDES

### WOK'D MARKET GREENS

\$12

### KIMCHI B&B PICKLES

\$10

### 1/2 MEDITERRANEAN CHOPPED SALAD

\$12

### PECORINO TRUFFLE FRIES

\$12

### SUSHI RICE

\$10

## SUSHI ENTREES

### \$30 POKE BOWL

SALMON & TUNA, STICKY RICE, FURIKAKE, KIMCHI B&B PICKLE, RED CHILI, MICRO CILANTRO, POKE DRESSING, AVOCADO, RED WAKAME

\$35

### BENTO BOX

MISO SOUP, FRIED RICE OR JASMINE RICE, EDAMAME OR B&B PICKLE, 1/2 SUSHI ROLL (SHRIMP TEMPURA, CUCUMBER AVOCADO, CALIFORNIA, SPICY TUNA, OR SPICY SALMON), 2 PC NIGIRI OR SASHIMI (SALMON, TUNA, OR YELLOWTAIL)

## SUSHI STARTERS

### \$27 TUNA CRISPY RICE

CRISPED SUSHI RICE, SPICY TUNA TARTARE, TRUFFLE BUTTER, SERRANO CHILI

\$30

### TRUFFLE SCALLOP CRUDO

YUZU TRUFFLE SOY, TRUFFLE AIOLI, KIMCHI FURIKAKE, CHIVE

### \$30 PACIFIC POKE NACHOS

TUNA, SALMON, RED WAKAME, AVOCADO, EEL REDUCTION, SHISO AIOLI, CRISP WONTON CHIPS

\$38

### A5 BEEF TATAKI

CITRUS SOY, CHARRED BABY HEIRLOOM TOMATO, SCALLION, SESAME CRUNCH

### \$26 YELLOWTAIL CRUDO

THIN-SLICED HAMACHI, SERRANO, SRIRACHA, CITRUS PONZO, MICRO CILANTRO

## SPECIALTY ROLLS

### \$30 CHIRASHI MAKI

TUNA, SALMON, YELLOWTAIL, SHISO, CUCUMBER, YUZU AVOCADO, TOPPED WITH CITRUS AIOLI, SALMON ROE

\$28

### ANATA

SPICY TUNA, CUCUMBER, TEMPURA CRUNCHY, SHISO, TOPPED WITH TUNA, WASABI AIOLI

### \$26 HOKA SAKE

YELLOWTAIL, AVOCADO, TOPPED WITH TORCHED SALMON, EEL SAUCE, SCALLIONS

\$30

### HONSHU

TUNA, CUCUMBER, AVOCADO TOPPED WITH YELLOWTAIL, TOGARASHI, SERRANO, POKE SAUCE

### \$32 YUTAKA

BARBECUE EEL, CRAB, TOPPED WITH AVOCADO, SPICY MAYO, EEL SAUCE, CRISPY RICE PEARLS

\$29

### SNOWY MOUNTAIN

SHRIMP TEMPURA, AVOCADO, MANGO, TOPPED WITH SPICY KANI SALAD, YUZU AIOLI, TEMPURA CRUNCHIES

### \$28 MARUKO

AVOCADO, SHRIMP TEMPURA, TOPPED WITH SPICY TUNA, SPICY MAYO, EEL SAUCE

\$26

### CAPT'N JOSE

SPICY SALMON, CUCUMBER, TOPPED WITH SALMON, KIWI, BLACK TOBIKO, SESAME AJI MIRIN AIOLI

### \$27 ASAHI

SPICY SALMON, AVOCADO, TEMPURA CRUNCHY, TOPPED WITH TUNA, SALMON, WASABI MAYO

\$34

### SPICY SCALLOP

HOKKAIDO SCALLOP, SPICY MAYO, GRILLED BELL PEPPER, ROMAINE HEART, SHISHO, PICKLED RADISH

## CLASSIC ROLLS

### \$23 CALIFORNIA

KANI KAMA, AVOCADO, CUCUMBER, SESAME SEEDS

\$26

### DYNAMITE

YELLOWTAIL, SCALLIONS, SRIRACHA, TOPPED WITH SPICY MAYO, FURIKAKE

### \$25 SHRIMP TEMPURA

SWEET OR SPICY, AVOCADO, SESAME SEEDS

\$27

### RAINBOW

KANI KAMA, AVOCADO, CUCUMBER, TOPPED WITH TUNA, SALMON, YELLOWTAIL

### \$25 SPICY TUNA OR SPICY SALMON

SCALLIONS, SPICY MAYO

## TRADITIONAL ROLLS (ROLL/HANDROLL)

### SALMON

\$20

### YELLOWTAIL

### AND SCALLION

\$22

### CUCUMBER

\$13

### TUNA

\$21

### AVOCADO

\$14

## NIGIRI & SASHIMI

### SALMON

\$18 / \$22

### SHRIMP

\$17 / \$21

### FLYING FISH ROE

\$17 / \$20

### TUNA

\$19 / \$23

### EEL

\$18 / \$22

### SALMON ROE

\$17 / \$21

### YELLOWTAIL

\$18 / \$22

## THE FINE PRINT

\*Consuming raw or undercooked seafood may increase the risk of foodborne illness.  
Please inform your server of any food allergies in your party before placing your order.  
A 20% gratuity will be added to parties of 6 or more.