

LOLA ROSE

BREAKFAST



GROUP MENU

For large parties (10 or more)
\$30 per person plus tax and 25% service



ENTREE

Choice of one (1) per guest

YOGURT PARFAIT

Seasonal jam, poppy seed granola, local honey

AVOCADO TOAST

poached egg, whole wheat, avocado, green olives, tahini vinaigrette

RICOTTA LEMON PANCAKES

ube chantilly, candied pecans, macerated berries

BREAKFAST SANDWICH

Harissa griddled ham, american cheese, sunny side egg, sundried tomatoes, spicy aioli brioche bun

COFFEE & JUICES

JUICES

Orange Grapefruit

COFFEE

La Colombe

*Warning: consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

LOLA ROSE

LUNCH



FAMILY STYLE MENU

For large parties (10 or more)
\$48 per person plus tax and 25% service
Beverages on consumption



MEZZE

Choice of three (3) items (each additional at +\$6 per person)

WHIPPED RICOTTA

burnt strawberry jam, crystallized roses, dandelion greens

TZATZIKI

mast-o-khiar, mint salad, curried golden raisin, dill

HUMMUS

sundried tomatoes, crispy chickpeas, parsley

MUHAMARA

roasted red pepper, walnuts, pomegranate molasses

FIRE ROASTED EGGPLANT

roasted eggplant, garlic yogurt, fried shallot

TOMATO LABNEH

tomato, marinated olives, dill

FALAFEL

garlic yogurt, marinated cucumber, mint salad, zhoug

BURRATA

Ezme, pomegranate molasses, preserved herbs

GREENS

KALE

crispy chickpea, sumac onion, heirloom cherry tomato
cucumber, feta, toasted pine nuts, tahini dressing

FARMERS MARKET GREENS

petite lolla rossa, za'tar spiced pita, baby herb
vinaigrette

THE GRAND KEBAB PLATTER

Choice of Kebab, Maroulosalata, Grilled Tomato, Basmati Rice,
Persian Yogurt, Fresh Lavash

SAFFRON CHICKEN

BEEF TENDERLOIN

SPICY LAMB KUFTA

FALAFEL

DESSERT

ASSORTED COOKIES

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LOLA ROSE

DINNER



FAMILY STYLE MENU

For large parties (10 or more)
\$85 per person plus tax and 25% service
Beverages on consumption



APPETIZERS

Choice of three (3) items (each additional at +\$6 per person)

MAROULOSALATA

red gem lettuce, shaved radish, Persian cucumber,
marinated feta, sumac-pomegranate vinaigrette

FARMERS MARKET GREENS

petite lolla rossa, za'tar spiced pita, baby herb vinaigrette

MUNAK RANCH WATERMELON SHIRAZI

Persian cucumber, heirloom tomato, sumac, mint green
goddess dressing

HUMMUS

smoked sundried tomatoes, crispy chickpeas, parsley

FIRE ROASTED EGGPLANT

roasted eggplant, garlic yogurt, fried shallot

MUHAMARA

roasted red pepper, walnuts, pomegranate molasses

TOMATO LABNEH

tomato, marinated olives, dill

FALAFEL

Garlic yogurt, marinated cucumber, mint salad, zhoug

FENUGREEK CHICKEN WINGS

Fenugreek coconut emulsion, kohlrabi salad, hazelnut
dukkha, chili oil

KOMBU CURED YELLOWTAIL

pistachio rose vinaigrette, cucumber, grapes, mint

KEBAB ENTREES

Choice of three (3) items (each additional at +\$10 per person)

LAMB KOFTA

ground lamb, onion, cumin

SAFFRON CHICKEN

chicken breast, onion, saffron

SPICY LAMB

lamb loin, onion, shatta

BEEF TENDERLOIN

prime beef, mustard, pepper paste

WAHOO-ONO

Wahoo-ono, garlic, lemon, turmeric

all kebabs served with traditional tahdig rice, our house-made sauces, and
lavash bread

DESSERT

Choice of one (1) individually plated dessert

CHOCOLATE VON LOLA

chocolate tahini cake, sesame seeds, Jivara milk chocolate 34%
(gluten free, nut free)

MANGO MAGICK

mango yogurt mousse, almond cake, Aleppo pepper (gluten free)

SHOW GOAT

goat cheese bavarois mousse, honey whole wheat tuile, rose gel, pistachios

TURKISH HOLIDAY

coconut saffron sticky rice, Turkish furikakke, compressed malibu pineapple
(gluten free, vegan, dairy free, egg free)

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