

LOLA ROSE

BREAKFAST



GROUP MENU

For large parties of 10-30 guests
\$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

CARAMELIZED BLUEBERRY PANCAKES

whipped mascarpone, caramelized blueberry compote,
churro streusel

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 of 10-30 guests
\$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

FALAFEL

garlic yogurt, marinated cucumber, mint salad, zhoug

TZATZIKI

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

BURRATA

Ezme, pomegranate molasses, preserved herbs

HUMMUS

sundried tomatoes, crispy chickpeas, parsley

GREENS

MUHAMARA

roasted red pepper, walnuts, pomegranate molasses

KALE

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

FIRE ROASTED EGGPLANT

roasted eggplant, garlic yogurt, fried shallot

FARMERS MARKET GREENS

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

TOMATO LABNEH

tomato, marinated olives, dill

THE GRAND KEBAB PLATTER

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

SAFFRON CHICKEN

BEEF TENDERLOIN

LAMB KUFTA

FALAFEL

DESSERT

ASSORTED COOKIES

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LOLA ROSE

DINNER



FAMILY STYLE MENU

For large parties of 10-30 guests
\$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 KUFTA

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

ARIA VON LOLA

praline crunch, espresso mousse, salted caramel deluxe

MANGO MAGICK

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

MILK AND MAIZE

semolina chiffon, buttered corn caramel, roasted hanout quicos

TURKISH HOLIDAY

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

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