

# Lula Lounge Dinner Menu

*Reflecting Lula Lounge's Caribbean and Latin roots, Chef Trevor Viirre has created a unique Latin fusion menu, that like the venue's music programming, incorporates many traditions while staying true to its Latin soul!*

## **Appetizers**

### **Sopa Estacional**

A delicious soup prepared using the finest ingredients that the season has to offer. Please ask your server for details on the kitchen's current offering. - \$8

### **Spinach and Kale Salad**

Shredded kale and tender baby spinach combined with shaved radish, red onion, green peas and basil, tossed in a savoury red wine vinaigrette. - \$10  
Add grilled flank steak + \$4  
Add sautéed shrimp + \$5

### **Dip Trio**

Three fresh, housemade dips – including guacamole, fire-roasted tomato salsa, and refried bean dip, served with a variety of fresh tortilla, plantain, and yuca chips. - \$12  
Add Sour Cream + \$2

### **Chimichurri Beef**

Grilled strips of tender, seasoned flank steak, served with Argentinian chimichurri and criolla salad. - \$10

### **Ensalada de Camarones**

Sautéed shrimp with pineapple and tomato, served on a bed of caramelized onions and peppers, and garnished with scallions and sesame seeds. - \$12  
Add Guacamole + \$2

### **Alas de Pollo**

Crispy, seasoned chicken wings, tossed in our dry Cajun rub, and served with sour cream. Like it hot? Try our housemade Caribbean hot sauce, either on the side or tossed on your wings! - \$8

### **Taro Fries**

Crispy fries made of taro root (also known as ocumo in Venezuela) served with our housemade Mojo aioli (orange and garlic) for dipping. - \$8

### **Queso Fundido**

A warm, melted cheese spread served with grilled crostini. Choose from one of three delicious blends: cheddar and jalapeño, smoked provolone and spinach, or mozzarella with Mexican chorizo. - \$10  
Add Tortilla Chips + \$2

## **Entrées**

### **Grilled Striploin Steak**

An 8oz AAA striploin, grilled to your liking, and served with roasted Brussels sprouts, smoked bacon and new potato, a caramelized onion purée, and chipotle hollandaise sauce. \$26  
Add \$4 to price of Prix Fixe

### **Burrito Lula**

A flour tortilla stuffed with rice and refried beans, aged cheddar cheese, caramelized onions and peppers, and your choice of: jerk chicken, pulled pork, or vegetarian. Garnished with enchilado sauce, pico de gallo, sour cream. Served with criolla salad. - \$19  
Substitute spinach and kale salad + \$2

### **Grilled Pork Loin**

Juicy, marinated, grilled pork loin served atop roasted garlic mashed potatoes and spiced carrots, accompanied by a pineapple mostarda sauce. - \$21

### **Fillet of Red Snapper**

A roasted red snapper fillet served atop creamy polenta, with a warm salad of zucchini, tomato, corn, and black beans, with lime vinaigrette and chili oil. - \$22

### **Vegan Feijoada**

Lula's veggie version of Brazil's national dish! A hearty mix of peppers, black beans, portobello mushrooms, tofu and eggplant in a savoury sauce, served atop our 'moros y cristianos' (rice & beans) and garnished with kale and orange. - \$19  
Add enchilado pulled pork or jerk chicken + \$2

## **Desserts**

### **Torta de Tres Leches**

Our take on the classic Latin dessert: a light sponge cake, bathed in a sweet rum cream, and served atop a fresh peach purée. Garnished with Chantilly cream and blueberries.- \$8

### **Poached Pear**

An Ontario Bosc pear, gently poached in spiced red wine, served with crème anglaise, vin cotto, and a pistachio biscotti.- \$8

### **Dark Chocolate Espresso Cake**

A rich, flourless chocolate cake, infused with espresso and Kahlua. Served with Chantilly cream and fresh fruit coulis. - \$8

### **Trío de Natillas**

Three delicious custards on one plate! Includes dark chocolate and Grand Marnier custard, classic French vanilla crème brûlée, and refreshing lemon ginger custard. Served with a fresh baked cookie. - \$8

## **Sides** *Add some of our favourite flavours to any dish!*

Moros y Cristianos (rice and beans) \$3  
Criolla salad (tomato, cucumber and bell pepper) \$4  
Roasted garlic mashed potatoes \$4  
Guacamole \$2 (2oz.)/ \$4 (4oz)  
Fresh corn tortilla chips \$2  
Tortilla, yuca, and plantain Chips \$4  
Roasted Brussels sprouts, smoked bacon, and new potato \$5  
Chipotle hollandaise \$3  
Sour cream \$2  
Refried bean dip \$2  
Fire-roasted tomato salsa \$3