



LULU'S

LATIN ROTISSERIE & GRILL

Pollo a la Brasa*

(Delicious South American Style Rotisserie Chicken)

Served with choice of two sides and one sauce.

Side options: French fries, Quinoa, Black Beans and Rice. *Substitute options:* Plantains, Yucca or Veges for \$1 extra or a House Salad for \$1.50 extra

1/4 Dark Meat	\$9.50
1/4 White Meat	\$10.50
1/2 Chicken (Dark & White)	\$12.50

Family Packs:

Whole Chicken with two large sides: \$26.50

Whole Chicken with three large sides: \$29.50

Sauces (additional sauce \$.50)

Aji Amarillo

Chimichurri

Lulu's Green Sauce

Sides

Papas Fritas (French Fries) \$3

Platano Frito (Fried Plantains) Small \$3.50 / Large \$7

Yucca Frita Small \$3.50 / Large \$7

Black Beans and Rice Small \$3 / Large \$5

Quinoa Small \$3 / Large \$5

House Salad (avocado, red/green bell peppers, mixed greens, red onion, queso blanco; house vinaigrette)

Small \$4.50 / Large \$7 (Add Chicken \$2)

Sautéed Veges \$4.25

Appetizers* (Piquoes)

Yucca & Plantain Basket \$7.50

Empanadas (Beef, Chicken, Spinach, Cheese)

Order of four (4): \$9.75

Croquetas de Yucca (6) \$7.50

*All served with Aji Amarillo and Lulu's Green Sauce

Our chicken is cage free, hormone and antibiotic free; product of the USA. Our plantains and yucca are imported directly from Latin America. Our sauces are homemade with top notch ingredients; the greens we use in our salad are organic. Everything we do we do with love so that you can have the best meal and experience possible.

Platters

Grilled Chicken Platter (Chimichurri marinated grilled chicken breast, served with salad and black beans and rice)	\$12.25
Milanesa de Pollo (Breaded chicken cutlet served with papas fritas and salad)	\$12.25
Steak Platter *(NY Strip steak served with papas fritas and salad)	\$17 .50
Parillada* for two (NY strip steak, chorizo and your choice of a 1/4 rotisserie chicken or grilled chicken, served with papas fritas and salad)	\$32

Sandwiches (served with French Fries)

Choripan (Chorizo with chimichurri sauce, tomato and mayo)	\$8.50
Chorizo Burger (Chorizo with lettuce, pickles, onion, tomato, ketchup, mayo, mustard)	\$8.50
Grilled Chicken Sandwich (chimichurri marinated chicken with mayo, tomato)	\$8.50
Grilled Steak Sandwich (Thinly cut steak with sautéed mushrooms, onion, mayo)	\$9

Kids \$5 (served with one side)

Rotisserie Chicken
Homemade chicken fingers
Juice boxes \$1

Desert

Desert Empanadas (Two filled with apples and caramel; served with ice cream) \$6.50

Drinks

Coke Products	\$2.50
Jumex (fruit juice)	\$1.50
Coffee	\$1.25
Tea/Mate	\$1.25
Alcohol (see cocktail menu)	

Brunch (Served on Sundays only)

Ceviche de Tilapia (fresh tilapia cooked in lime juice with onions, jalapenos, garlic, parsley; served with sweet potato and corn)	\$9.50
Potato, Egg and Chorizo Scramble *(Also with bell pepper, onion and garlic; served with toast and fresh fruit)	\$8.95
French Toast * (served with fresh fruit)	\$7.75

*Kids' portions available for \$5

*Consuming undercooked meat may increase your risk of a foodborne illness, especially if you have certain medical conditions.



Latin American Cocktails*

Caipirihna (Brazil)

\$7

Brazil's national cocktail; the caipirihna is made with cachaça, sugar and lime. Cachaça is Brazil's most common distilled alcoholic beverage made from sugar cane.

Caipiroska (Brazil, Paraguay, Uruguay, Argentina)

\$7

Caipiroska is like a caipirihna but served with vodka instead of cachaça. This cocktail is popular in Brazil, Paraguay, Uruguay and Argentina.

Chufly (Bolivia)

\$7

Traditional drink of Bolivia. Ours is made with Pisco with Sprite and a touch of lime juice. This drink is normally made with Singani (a cousin of Pisco), a liquor made from grapes that is exclusively produced in Bolivia.

Cuba Libre (Cuba)

\$7

The Cuba Libre is a rum and coke with a little bit of lime juice and a slice of lime.

Jote (Chile)/ Kalimoxto (Spain)

\$6

Jote is a traditional cocktail of Chile, made of Coca Cola and red wine. In Spain, the same drink is called Kalimoxto.

Margarita (Mexico)

\$7

Tequila, triple sec, sweet and sour mix poured on the rocks. With or without salt on the rim of the glass.

Pisco Sour (Peru)

\$6

A Pisco Sour is a cocktail typical of Peru. It consists of Pisco (a brandy made from Muscat grapes), lime juice, simple syrup, egg whites and includes a touch of Angostura bitters on the top.

**Please note: The mixed drink tax in the state of Arkansas is 33%; this is not included in the prices listed above, but will be added on the ticket under total taxes.*

Beer and South American Wine also available

\$3-\$8

(Ask your server)