



# La Olla Restaurant

[www.laollarestaurant.com](http://www.laollarestaurant.com)

## PASABOCAS- APPETIZERS

### Picada Colombiana- Appetizer Sampler

Para Tres - For Three	\$30.95
Para Dos - For Two	\$20.95
Para Uno - For One	\$10.95

Deep fried pork ribs, pork bellies, colombian sausage, corn patty, yellow potato and tomato.

**Chicharrón con Arepa** \$4.50  
Deep fried pork rind with small corn patty.

**Yuca Frita - Fried Yucca** \$3.00

**Patacón Frito (4)** \$3.00  
Green Fried Plantain (4)

**Patacón con queso (4)** \$4.00  
Green Fried Plantain w/cheese (4)

**Maduro con queso** \$3.50  
Sweet Plantain w/cheese

**Arepa con Queso** \$3.50  
Large baked corn patty with cheese.

**Chorizo con Arepa** \$3.95  
Colombian Sausage with Corn Patty.

**Morcilla con Arepa - Blood Sausage** \$4.50  
Blood sausage filled with rice served with corn patty.

**Empanadas de Carne - Corn Meat Pie** \$1.25  
Deep fried corn meat pie.

( \$1.00+ por cambio a Patacón/ Change to Fried Green Plantain)



## ENSALADAS - SALADS

**Ensalada con Pollo - Chicken Salad** \$10.95  
Lechuga, repollo, zanahoria, cebolla, tomate y aguacate con pollo asado o empanizado.  
Lettuce, cabbage, carrot, onion, tomato and avocado with breaded or grilled chicken.

**Ensalada Cesar con Pollo** \$11.95  
Chicken Caesar Salad  
Lechuga Romana, tomate, trozos de tostada y queso servida con pollo empanizado o a la parrilla con salsa Cesar.  
Romaine lettuce, tomato, croutons, cheese and breaded or grilled chicken with Caesar dressing.



## SOPAS - SOUPS

Todas la sopas son servidas con arroz, ensalada y plátano maduro.  
Soup are served with rice, house salad and sweet plantain.

Lunes a Viernes - Monday thru Friday

### Sopa Del Día - Soup of the Day

( Preguntar a el mesera) (Ask the waitress/Waiter)

Pequeña/Small	Con acompañamiento	\$4.95
	Sin acompañamiento	\$3.95
Grande/ Large	Con acompañamiento	\$7.95
	Sin acompañamiento	\$6.95

**Consome - Broth** \$3.00

### Sábado y Domingo - Saturday and Sunday

Sancocho de Cola - Ox tail Soup	\$11.95
Sancocho de Gallina - Hen Soup	\$10.95
Sancocho de Pescado - Fish Soup	\$10.95
Mondongo - Tripe soup	\$10.95

## CARNE - BEEF

Servidas con arroz, ensalada y plátano maduro.  
Served with rice, salad and sweet plantain.

( \$1.00 + por cambio a Patacón/ Change to Fried Green Plantain)

**Churrasco** \$16.95  
Grilled Sirloin Steak.  
with Chimichurri Sauce

**Carne Asada** \$11.95  
Grilled Sirloin Steak.



**Baby Churrasco** \$12.95  
Grilled beef skirt

## FAJITAS

De carne o mixta con pollo  
Servidos con arroz, frijoles, pico de gallo, aguacate,  
crema y tortilla. (maiz o harina)

Beef or mix with chicken  
Grilled fajita served with rice, beans, pico de gallo,  
guacamole, sour cream and tortilla. (corn or flour tortilla)



Fajita Para uno - For one \$12.95

Fajita Para dos - For two \$18.95

**Rare** • Cool Red Center  
**Medium Rare** • Warm Red Center  
**Medium** • Hot Pink Center  
**Medium Well** • Slightly Pink Center  
**Well Done** • No Pink

**Ligeramente Asado**  
Termino 1/4  
**Termino Medio**  
Termino 3/4  
**Bien Asado**

## POLLO - CHICKEN

Servidas con arroz, ensalada y plátano maduro.  
Server with rice, salad and sweet plantain.

( \$1.00 + por cambio a Patacón/ Change to Fried Green Plantain)

**Pechuga en Salsa de Champiñones** \$12.95  
Grilled chicken breast covered with mushroom sauce.

**Pechuga de Pollo a la Plancha** \$11.95  
Grilled chicken breast.



**Milanesa de Pollo** \$11.95  
Chicken fried chicken.

**Arroz con Pollo** \$10.95  
Rice mixed with chicken, green peas and carrots

## CERDO - PORK

**Chuleta de cerdo** \$11.95  
**Empanizada o a la plancha**  
Pork Loin Steak, Breaded or grilled.  
Served with rice, fried sweet plantains and salad.

**Lomo de Cerdo a La Criolla** \$11.95  
Grilled pork sirloin served with yucca root,  
potatos, rice, salad and sweet plantains

**Chuleta a la Calima** \$17.95  
Chuleta empanizada de cerdo o de pollo  
con mariscos, servida con arroz, ensalada y patacon  
Breaded pork or chicken sirloin with seafood,  
served with green fried plantain and salad.





## POSTRES - DESSERTS

**\$3.50**

- Mousse de Maracuya - Passion Fruit Mousse
- Mousse de Mora - Blackberry Mousse
- Flan de Coco - Coconut Flan
- Tres Leches - Three Milk Cake
- Brevas con Arequipe y Queso  
Sweet figs with caramel and cheese



## BEBIDAS - BEVERAGES

- Aguapanela - Sugar Cane Drink \$2.00
- Te frío ( free refill ) - Ice Tea \$1.50
- Te Caliente - Hot Tea \$1.50
- Café - Coffee \$1.50
- Agua en Botella - Bottled Water \$1.00
- Gaseosas - Can Sodas \$1.50
- Limonada Natural - Natural Lemonade \$3.00
- Avena Fria - Creamy Oatmeal milk drink \$2.50

Gaseosas Colombianas - Colombian Sodas \$2.00

Colombiana / Manzana / Pony / Frescolita / Popular / Uva

Naranja / Bretaña

Jugos Hit \$1.50

Mora / Lulo / Mango

Blackberry, Lulo and Mango

Jugos de Fruta Natural \$3.50

Natural Fruit Juice

Lulo / Guanabana / Mango / Mora

Papaya / Guayaba / Maracuya / Piña

Lulo / Soursop / Mango / Blackberry

Papaya / Guava / Passion Fruit / Pineapple

Cerveza Nacional

National Beer \$2.50

Cerveza Importada

Imported Beer \$3.50

There is an additional charge of 15% to cover gratuity  
for parties of 6 or more people.

Chicken or fish meals contain small bones.

Add \$0.10 for container to go

## ORDENES ADICIONALES ADDITIONAL SIDE ORDERS

- Aguacate - Avocado \$2.00
- Arepa ( 4 ) - Small Corn patty ( 4 ) \$2.00
- Frijoles - Beans \$2.00
- Maduro - Sweet Plantain \$2.00
- Papa a la Francesa - French Fries \$2.00
- Arroz - Rice \$2.00
- Ensalada - House Salad \$ 3.00
- Jalapeño (4) \$1.50
- Tortilla de Harina (4) - Flour Tortilla (4) \$1.00
- Tortilla de maiz (4) - Corn Tortilla (4) \$1.00
- Huevo - Egg \$1.00
- Vaso de Aji 8 oz - Aji Sauce 8oz \$3.00



En mesas de 6 o más personas, se cobra un  
cargo adicional del 15% para cubrir la propina.

Comidas con pollo o pescado pueden  
contener huesos pequeños.

\$0.10 adicionales por container para llevar

## MARISCOS - SEAFOOD

Todos los platos son servidos con arroz, ensalada y Patacón.

All plates are served with rice, salad and fried green plantain.

Viudo de Pescado - Colombian Fish Plate (Frito o Sudado) Whole fried fish or Naturally stewed En Salsa de Coco/ In Coconut Sauce En Salsa Criolla/ In Creole Sauce	
Red Snapper	\$20.95
Tilapia	\$15.95
Pargo Rojo Frito - Fried Red Snapper Whole deep fried Red Snapper.	\$19.95
Tilapia Frita - Fried Tilapia Whole fried Tilapia.	\$13.95
Cazuela de Mariscos - Shell Fish Caserole Preparada en una deliciosa salsa de coco mezclada con mariscos. Special coconut sauce mixed with seafood.	\$18.95
Sudado de Camarón - Steamed Shrimps Camarones sudados en una especial salsa de leche de coco Stewed shrimps in special coconut milk sauce	\$15.95
Camarones Empanizados - Breaded Shrimp Servido con papa frita y ensalada Breaded shrimp served with french fries and salad.	\$14.95
Arroz Marinero - Marine Rice Arroz mezclado con mariscos y vegetales Rice Mixed with seafood, carrots and green peas.	\$16.95
Arroz con Camarones - Shrimp Rice Arroz mezclado con camarones y vegetales. Rice Mixed with shrimp, carrots and green peas.	\$16.95
Filete de Tilapia Empanizado Empanizado servido con papa a la francesa y ensalada. Breaded fish filet, served with French fries and salad	\$12.95
Filete de Tilapia a la Plancha Servido con arroz, ensalada y toston Grilled fish filet, served with rice, salad and green fried plantain	\$13.95

## PLATOS TIPICOS - TYPICAL DISHES



Bandeja Paisa	Pequeña (Small)	\$10.95
Paisa Plate	Grande (Large)	\$12.95
Plato típico colombiano servido con carne, arroz, frijol, maduro, chicharrón, huevo, arepa, chorizo y aguacate. Typical colombian plate served with beef steak, rice, beans, fried sweet plantains, deep fried pork rind, one fried egg, corn patty, chorizo and avocado.		
Hígado Encebollado - Sautéed Liver		\$10.95
Hígado salteado con cebolla, servido con arroz, ensalada y plátano maduro. Grilled liver in sautéed onions, served with rice, salad and sweet plantain.		
Bistec a la Criolla - Creole Steak		\$11.95
Carne sudada en salsa criolla con papa, yuca, servido con arroz, plátano maduro y ensalada. Stewed sirloin steak in creole sauce, potatoe and yucca root, served with rice, sweet plantain and salad.		
Bistec a Caballo - Creole Steak and Eggs		\$12.95
Carne sudada en salsa criolla con dos huevos fritos, papa, yuca, servido con arroz, plátano maduro y ensalada. Stewed sirloin steak and two eggs in Creole sauce, potatoe and yucca root served with rice, sweet plantains and salad.		
Lengua en Salsa - Tongue in Creole Sauce		\$13.95
Lengua de res en salsa, servida con papa, yuca, arroz, ensalada y plátano maduro Beef tongue in creole sauce, served with potatoe, yucca root, rice, sweet plantain and salad.		
Sobrebarriga - Flank Steak		\$13.95
Sobrebarriga de res en salsa criolla o a la plancha, servida con arroz, plátano maduro y ensalada. Flank steak in Creole sauce or on the grill, served with potatoe, yucca root rice, sweet plantains and salad.		
(\$1.00 + por cambio a Toston/ Add \$1.00 to change to Fried Green Plantain)		

## DESAYUNO- BREAKFAST

Los desayunos se sirven con café o chocolate.  
Breakfast is served with coffee or hot chocolate.

Desayunos todo el día - Breakfast all day

### Desayuno La Olla - La Olla Breakfast \$8.95

Calentado de arroz con frijol, chorizo y chicharrón,  
dos huevos al gusto y arepa con queso.

Rice mixed with beans, sausage and fried pork skin,  
two eggs any style and large corn patty topped  
with cheese.

### Desayuno Paisa - Paisa Breakfast \$7.95

Carne Asada y Arepa con Queso

Grilled steak and large corn patty with cheese.

### Desayuno Buenos Días \$7.95

Good Morning Breakfast

Dos huevos al gusto y arepa con queso.

Two eggs any style, and large corn  
patty topped with cheese.

### Desayuno Bogotano - "Bogotan" Breakfast \$6.95

Changua Santaferaña.

Soup of milk and eggs

### Desayunos para Niños \$3.95

Kids Breakfast  
Huevos revueltos con chorizo y arepita - scramble eggs and  
sausage with corn patty



## SERVICIO A DOMICILIO - CATERING

Llamar • Call

281-829-0333 Olla # 1 / 281-498-6060 Olla # 2

281-288-2626 Olla #3

o visitar nuestra pagina web

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## NIÑOS - KIDS

### Hamburguesa a la Carta \$5.25

Hamburger with your side preference.

Lechuga, tomate, cebolla, pepino, salsa de tomate y mayonesa  
Lettuce, tomato, onion, cucumber, ketchup and mayonnaise

### Plato para niño - Kids Plate \$5.50

(Carne o Pollo) (Beef or Chicken) Servido con arroz y plátano maduro

Served with rice and sweet plantain.

### Croquetas de Pollo con Papas Fritas \$5.25

Chicken nuggets with French fries.

## PARA LLEVAR - TO GO

### Paquete de Arepas Grandes ( 10 ) \$10.00

Large Corn Patty Package

### Paquete de Arepas Pequeñas ( 50 ) \$20.00

Small Corn Patty Package

### Paquete de Chorizos ( 5 ) \$6.00

Colombian Sausage

### Salchichón 1 Lb \$5.00 \ 2Lb \$10.00

Colombian Summer Sausage

### Paquetes de arepa rellenas de queso (5) \$8.00

Corn patty filled with cheese package

### Caja de Chorizos 30 paquetes \$130.00

(5 Chorizos por paquete)

Packages of five sausages, with 30 packages for case)

### Empanadas al por mayor (mas de 100) \$1.00

Wholesale Meat pies More than 100

### Paquete de Morcilla (4) \$12.00

Blood Sausage

### Lechona por pedido

whole roast pig stuffed with rice, pork meat and peas

Ordenar por lo menos con 8 días de anticipación

To make an order at least 8 days in advance

