



Lolita's Lust (n) an atmosphere that epitomizes the highest form of passion, lust for food, wine and companionship.

Profile

Intimate and romantic, Lolita's Lust is one of the trendiest restaurants in the city. Wonderfully bohemian in its atmosphere, this cozy, upscale eatery features a delightful range of meat and fish dishes from around the globe and an extensive wine list.

Menu Sampler

Lamb Shank braised w/caramelized onions & topped w/ yogurt & feta

Filet of Beef with gorgonzola cream sauce

Baked Halibut with apricot cilantro

Executive Chef

Executive Chef, Elton Ceco, has committed himself to his culinary art, training under internationally acclaimed chefs developing his own contemporary style of Mediterranean cuisine. Elton invites you to explore the passion that is Lolita's Lust.

The Chinchilla Lounge & Private Reception

Located Upstairs Lolita's Lust, The Chinchilla Lounge can accommodate functions of up to 100 guests. In addition to the lounge private receptions can also be accommodated on the main level of the Restaurant. Please call to setup a visit of our private rooms.

Capacity

Main Floor Capacity 120 with 2 private to semi private areas accommodating up to 10 and up to 75 respectively

The Chinchilla Lounge – Up to 40 for Sit Down and Up to 100 for a stand up reception

How to Get There

Located in the heart of the Greek District at 513 Danforth Avenue (just east of Logan Street on the South side). Closest Subway station: Take the Bloor Line and exit at either the Chester or Pape Subway Stations.

Operating Hours

Dinners & Late Dinners 6pm until late – 7 nights a week

416-465-1751

Lolita's Lust – Reservations Recommended

lolitas@aci.on.ca

email

www.lolitalust.ca

website



Suggested Menu #1

Appetizer – Choice of:

Old World Caesar Salad
Shaved Parmesan, Bacon and House Croutons

Green Salad
with Roasted Shallot Vinaigrette

Entrée - Choice of:

*Roasted Chicken Breast
with Ragu of Field Mushrooms & Oven Roasted Tomatoes

*Grilled Salmon
red onion marmalade

Gnocchi
with caramelized onions & spinach tossed with tomato basil sauce

* accompanied with Seasonal Vegetable & Mashed Potato

Dessert Choice of:

Lemon Tart
with Whipped Cream & Fruit Coulis

Lolita Chocolate Cake

\$40 per person (excludes taxes & gratuities)



Suggested Menu #2

Appetizer – Choice of:

Old World Caesar Salad

Green Salad
with Roasted Shallot Vinaigrette

Roasted Beet & Fennel Salad
with a grain mustard & tarragon dressing, aged goat cheese & walnuts

Entrée - Choice of:

Roasted Chicken Breast
with Ragu of Field Mushrooms & Oven Roasted Tomatoes

Grilled Salmon
with Tomato Chili Chutney

Braised Lamb Shank
with Caramelized Onions & feta

Gnocchi
Asparagus Tips, Oven Roasted Tomatoes & Basil Pesto

* accompanied with Seasonal Vegetables & Mashed Potatoes

Dessert Choice of:

Lolita's Chocolate Chocolate Cake

Lemon Tart with Whipped Cream & Fruit Coulis

\$45 per person (excludes taxes & gratuities)



Suggested Menu #3

Appetizer – Choice of:
Old World Caesar Salad

Tossed Greens
Roasted Shallot Vinaigrette

Oven Roasted Tomato & Bocconcini
with basil pesto & Balsamic Reduction

Entrée - Choice of:
Filet of Beef
with gorgonzola cream sauce

Roasted Chicken Breast
Stuffed with spinach, red pepper & ricotta au jus

Grilled Salmon
Marinated red beet jus, pine nut chili oil

Baked Alaskan Sable Fish
Soya honey, Israeli raisin cous cous

Gnocchi
Asparagus Tips, Oven Roasted Tomatoes & Basil Pesto

* accompanied with Seasonal Vegetables & Potatoes

Dessert Choice of:
Lolita's Chocolate Chocolate Cake
Lemon Tart with Whipped Cream & Fruit Coulis

Coffee & Tea

\$60 per person (excludes taxes & gratuities)



Suggested Menu #4

Appetizer – Choice of:

Grilled Tiger Shrimp Martini with red pepper, garlic & feta mayo
Beef Carpaccio with shaved parmesan
Seared Prosciutto wrapped asparagus with aioli

Intermezzo – Choice of:

Old World Caesar Salad
Tossed Greens with Roasted Shallot Vinaigrette

Entrée - Choice of:

Filet of Beef
with gorgonzola cream sauce
Half Rack of New Zealand Spring Lamb
with citrus & garlic crust
Grilled Tuna Steak
Pine nut Balsamic Glaze

Baked Alaskan Sable Fish
Soya honey, Israeli raisin cous cous

Gnocchi
Asparagus Tips, Oven Roasted Tomatoes & Basil Pesto

* accompanied with Seasonal Vegetables & Mashed Potatoes

Dessert Choice of:

Lolita's Chocolate Chocolate Cake
Cheesecake with a Sour Cream Glaze
Lemon Tart with Whipped Cream & Fruit Coulis

Coffee & Tea

\$75 per person (excludes taxes & gratuities)



Assorted Hors d'oeuvres Packages

A great way to begin any function is to offer a selection of fresh hors d'oeuvres. Trays of generous Hors d'oeuvres will be provided to accommodate your reception. Below is a sample of some of the Packages Lolita's Lust can provide. Priced based on selection.

Assorted Hors d'oeuvres Package #1

Portobello Skewers with Dipping Sauce
Grilled Pita + Hummus
Baked Polenta with Spicy Marinara
Vegetable Spring Rolls Chili Plum Sauce
Bruschetta

\$15 per person (plus taxes & gratuities)

Assorted Hors d'oeuvres Package #2

Marinated Beef Skewers with Gorgonzola Cream
Vegetable Spring Rolls Chili Plum Sauce
Vegetable Crudities with Dipping Sauce
Smoked Salmon on Pumpernickel
Bruschetta

\$20 per person (plus taxes & gratuities)

Assorted Hors d'oeuvres Package #3

Marinated Chicken Skewers with Preserved Lemon Aioli
Beef Skewers with Gorgonzola Dipping Sauce
Smoked Salmon on Pumpernickel
Spiced Olives & Feta
Portobello Mushroom Skewers
Grilled Pita & Hummus
Vegetable Spring Rolls with Chili Plum Sauce
Bruschetta

\$25 per person (plus taxes & gratuities)



“...after our food is brought we have nothing to say to each other but, mmm...”
Riverside Magazine



Planning an Event?

Dinners
Corporate Reception
Cocktail Receptions
Private Parties
B-Day Celebrations

Rated Excellent by Zagat 2009