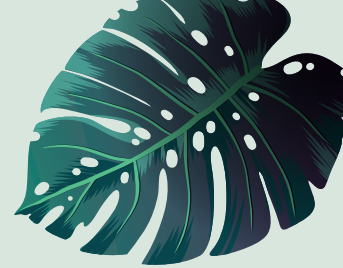




LALA



St Pete : 2324 Central Ave, St Petersburg, Fl 33712 - (727) 329-9455

Tampa : 208 S Howard, Tampa, Fl 33606 - 813) 253-3578

DINNER MENU

5pm to 12am

At LALA, we offer an American Craft Menu with a French Touch and an Inspiration from the Mediterranean. We prepare all our items in House, upon order, using only High Quality, Fresh Ingredients.

OUR BOARDS

BUILD YOUR BOARD

PICK 3 24 - PICK 5 37 - PICK 7 49

Served with French Pickles, Dijon Mustard, Onion Jam, Red Grapes, Seasonal Berries, House Blend Nuts & Half Baguette | Extra Half Baguette 3

MEAT

Soppressata Salami	Parisian Ham
Prosciutto Di Parma	Pork Rillettes
Spanish Chorizo	Capocollo
French Pork Paté	Bresaola
(Paté de Campagne)	

CHEESE

Vintage Cheddar, 2 Years, Cow, UK
 Brie, Cow, France
 Burrata, Cow, Italy
 Provolone Caciocavallo, Cow, Italy
 Cana de Cabra, Goat, Spain
 Roquefort, Blue, Sheep, France
 Montchevre, Goat, France
 Manchego, Sheep, Spain

VEGGIE VE V

Marinated Mushrooms	Hummus
Marinated Artichokes	Bruschetta
Marinated Tomatoes	
Black Olive Tapenade	

SEACUTERIE BOARD* 29

Smoked Salmon with Capers, Red Onions and Creme Fraiche, Smoked Fish Dip, Shrimp Cocktail, Tuna Sashimi with Tamari Sauce, Served with Half Baguette

BRUSCHETTA CROSTINI 12 VE

Diced Tomatoes, Mixed with Fresh Garlic, Evoo & Basil, Topped with Balsamic Glaze & Parmesan

SOUPS

FRENCH ONION SOUP 10

LOBSTER BISQUE 12

APPETIZERS & SHAREABLES

CALAMARIS FRITS 17

Hand Breaded & Fried Squid Rings tossed with Pepperoncini and Fresno Peppers. Served with Garlic Aioli and Grilled Lemon Aioli

LALA'S MEATBALLS 15

3 House Made Meatballs «Beef, Pork, Veal». Served on Ricotta Cheese and Topped with Marinara Sauce

SMOKED SALMON PLATE 19

Served with Capers, Red Onions, Creme Fraiche & Crostini

BLACK TRUFFLE

MAC' N' CHEESE 17 VE

Cavatappi Pasta, LALA's Gourmet Cheese Sauce, Shaved Black Truffle, Breadcrumbs

CHARRED SPANISH

OCTOPUS 19 GF

Grilled Octopus, Patatas Bravas, Calabrian Chiles, Charred Scallions, Safran Aioli, Pickled Shallots

ROASTED RATATOUILLE & GOAT CHEESE TOAST 17 VE

Grilled Zucchini, Yellow Squash, Roasted Red and Yellow Bell Peppers, Tomatoes, And Red Onions. Served on a Baguette with a Montchevre Spread

TUNA CRUDO* 19 GF

Yellowfin Tuna, Avocado, Marinated Cucumbers, Mango Jalapenos & Tamari Sauce

LALA'S FRIES 9 VE GF

Bistro French Fries, Rosemary and Sea Salt, Served with Garlic Aioli

CHICKEN STRIPS 14

Fresh Hand Breaded Chicken Strips. Served with House Made Signature Sauce, Blue Cheese or Ranch

SHRIMP COCKTAIL 14 GF

8 Shrimps served with lemon Wedge and sauce

WINGS

LALA'S FLAMIN WINGS GF

Jumbo, Fresh & Never Frozen Wings.

Deep Fried Then Flame Broiled to Give Them our Unique LALA Flavor. Served with Your Choice of House Made Signature Sauce, Blue Cheese or Ranch, Carrots & Celery Extra Carrots & Celery 2.50, Extra Sauce 1.5

5 WINGS 12 - 10 WINGS 19- 20 WINGS 37

One Flavor per Order

Mild Buffalo	Blackened	BBQ
Medium Buffalo	Lemon Pepper	Sweet Thai Chili
Hot Buffalo	Creamy Garlic Parmesan	Bourbon

V VEGAN

VE VEGETARIAN

GF GLUTEN FREE OPTION

An 20% gratuity will be added to all rooms & parties of 8+
 *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FRANCY TOUCH ENTRÉES

BABY BACK RIBS

Half Rack 22 | Full Rack 37 **GF**
 Beautifully Tender, Fall off the Bone Baby Back Pork Ribs with LALA's Signature Tangy BBQ Sauce, White Cheddar Popcorn, and Scallions. Your Choice of One Side.

WILD MUSHROOM RISOTTO 18

Creamy Risotto with a Medley of Wild Mushrooms and Chive Oil **VE GF**
 Add Grilled Chicken +7, Grilled Shrimp +8, Grilled Octopus +10, Grilled Grouper +10, Grilled Hanger Steak +12

GRILLED STEAK & FRIES

«STEAK FRITES» 30 **GF**
 8 oz Hanger Steak Grilled with Sea Salt, Served with LALA's Fries. Choose one Sauce: Au Poivre or Dijon Mustard with Caramelized Onions.

GRILLED PETIT FILET MIGNON 37 **GF**

6oz Grilled Filet & your Choice of Two Sides. Choose one Sauce: Au Poivre or Dijon Mustard with Caramelized Onions.

ROASTED CHICKEN & FRIES 26 **GF**

Classic French Poulet Frites au jus. Roasted Skin on Airline Chicken Breast. Served with LALA's Fries. Sauce: Au Poivre or Dijon Mustard with Caramelized Onions.

DUCK LINGUINI 27

Duck Confit in a Mushroom Port Sauce served on Linguine. Garnished with shaved Parmesan

PAN-SEARED RED SNAPPER A LA PROVENCALE 28 **GF**

Local Catch Pan-Seared Red Snapper, Served with Roasted Ratatouille & Jasmine Rice, Romesco

CHICKEN PARMESAN 24

Hand Breaded & Fried Chicken Breast served over Linguine and Topped with House Made Marinara, Mozzarella & Parmesan

MEDITERRANEAN PASTA 16 **VE**

Pappardelle, Artichoke Heart, Roasted Tomatoes, Kalamata Olives, Feta, Arugula, Extra Virgin Olive Oil. Add Grilled Chicken +7, Grilled Shrimp +8, Grilled Octopus +10, Grilled Grouper +10, Grilled Hanger Steak +12

BRAISED BOURGUIGNON SHORT RIB 38

Bone-in Short Rib Braised Slowly with Pinot Noir, Bacon, Carrots, Onions, Mushrooms, & Red potatoes. Served with Baguette

BETWEEN THE BREAD

Served With a Side of LALA's Fries, a House Salad or Caesar Salad. Our Burgers come on a Brioche Bun

LALA'S TRUFFLE AIOLI BURGER 19

1/2 lb Wagyu Patty, Crispy Shallots, Black Truffle Aioli, Swiss Cheese, Tomatoes, Butter Lettuce | Double Stack +7

FRENCHY BURGER 18

1/2 lb Wagyu Patty, Melted Brie Cheese, Red Onions & Fig Spread, Sundried Tomatoes, Frisée Lettuce
 Double Stack +7

'MERICA BURGER 18

1/2 lb Wagyu Patty, American Cheese, Lettuce, Tomatoes, Red Onions, House Pickles, Dijonnaise. Add Bacon +3
 Double Stack +7

IMPOSSIBLE BURGER 19 **VE**

Pepperoncini, House Pickles, Vegan Cheddar Cheese, Butter Lettuce, Tomatoes, Red Onions & Sriracha

ITALIAN CHICKEN BURGER 17

Grilled Chicken, Mozzarella Cheese, Arugula, Balsamic Glaze, Sundried Tomatoes, Crispy Onions, Marinated Bell Peppers, Pesto

GROUPEL SANDWICH 16

Grouper Your Way: Grilled, Blackened, Fried or Broiled Brioche Bun, Butter Lettuce, Tomatoes, Pickled Red Onions, Remoulade

GREENS

Add Grilled Chicken +7, Grilled Shrimp +8, Tuna +10, Grilled Octopus +10, Grilled Grouper +10, Grilled Hanger Steak +12

PROSCIUTTO BURRATA CAPRESE SALAD 17 **GF**

Heirloom Tomatoes, Burrata, Prosciutto Di Parma, Fresh Basil, Balsamic Glaze

FRENCH FARMHOUSE SALAD 16

Fried Goat Cheese Served on Top of Arugula, Cherry Tomatoes, Roasted Red Bell Peppers, Bacon, Walnuts, Balsamic Vinaigrette.

CAESAR SALAD Half 8 Full 12

Romaine Lettuce, Parmesan, Croutons, House Made Caesar Dressing. Add Anchovie +4

LALA'S FRISEE HOUSE SALAD

Half 8 Full 12 **VE V GF**
 Frisee Lettuce, Cucumbers, Red Onions, Cherry Tomatoes, Dijon Mustard Vinaigrette

SIDES

FRENCH FRIES 9 **VE GF**

MAC 'N' CHEESE 9 **VE**

ROASTED RATATOUILLE 8 **VE V GF**


CRISPY BRUSSEL SPROUTS 9 **GF**

Bacon, Balsamic, Capers

MASHED POTATOES 8 **VE GF**

ROASTED FINGERLING POTATOES 8 **VE V GF**

JASMINE RICE 7 **VE V GF**


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St Pete



Tampa

Book our
 Private karaoke Rooms 



booking.lalastpete.com



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VEGAN



VEGETARIAN



GLUTEN FREE OPTION

An 20% gratuity will be added for rooms & parties of 8+
 *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

