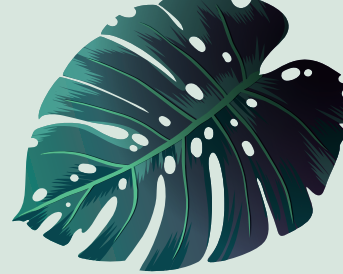




LALA



St Pete : 2324 Central Ave, St Petersburg, Fl 33712 - (727) 329-9455
Tampa : 208 S Howard, Tampa, Fl 33606 - (813) 253-3578

LUNCH MENU

11am to 5pm

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 (Paté de Campagne) | Bresaola |

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

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.

PAN-SEARED RED SNAPPER A LA PROVENCE 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

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.

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

BETWEEN THE BREAD

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

CROQUE MONSIEUR 16

Parisian Ham, Béchamel,
 Gruyere, Sautéed Mushrooms on
 Sourdough Bread.
 Make it Madame with
 Sunny-Side Up egg +2

IMPOSSIBLE BURGER 19 **VE**

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

LALA'S TRUFFLE AIOLI BURGER 19

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

ITALIAN CHICKEN BURGER 17

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

FRENCHY BURGER 18

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

GROUPE SANDWICH 16

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

'MERICA BURGER 18

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

PARISIAN SANDWICH 16

Salted Butter, Parisian Ham,
 Cornichon, Swiss Cheese, on
 French Baguette

GREENS

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

LALA'S FRESH BOWL 14 **VE V**

Arborio Rice, Pickled Cabbage, Shredded
 Carrots, Marinated Cucumbers, Marinated
 Ginger, Bean Sprouts, Avocado, Mango Salsa,
 Sesame Seed, Crispy Onions & Soy Sauce.

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 V 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



booking.lalatampa.com



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.

