

LALA ST PETE
LUNCH MENU
11am to 3pm



At LALA St Pete, 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 the Highest Quality of Fresh Ingredients.

OUR BOARDS

BUILD YOUR BOARD PICK 3 19 - PICK 5 31 - PICK 7 39

Served with Cornichon, Dijon Mustard, Onion Jam, Red Grapes, Seasonal Berries, House Blend Nuts & Crostini's
Extra Crostini's 2.50

MEAT	CHEESE
Soppressata Salami	Vintage Cheddar, 2 Years, Cow, UK
Prosciutto Di Parma	Brie, Cow, France
Spanish Chorizo	Burrata, Cow, Italy
Paté de Campagne	Bucheron, Goat, France
Parisian Ham	Roquefort, Blue, Sheep, France
Pan-Seared Foie Gras +9	Montchevre, Goat, France

ARTISAN VEGGIE BOARD 20 V

Cauliflower Tabbouleh, Seasonal Veggies, Artichoke, Marinated Tomato, Black Olive Tapenade, Hummus, Bruschetta, Kalamata Olive, Served with Crostini's

SEACUTERIE BOARD* 36

Smoked Salmon with Capers and Red Onions, Lobster & Shrimp Salad, Smoked Fish Dip, Shrimp Cocktail, Tuna Sashimi with Tamari Sauce, Served with Crostini's

MEDITERRANEAN DIPS 18

Black Tapenade, Tzatziki, & Hummus Served with Crostini's
Add Crudités 2.50

BRUSCHETTA CROSTINI'S 13

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



SMALL PLATES

CHEVRE CHAUD 15

Candied Bacon Wrapped Goat Cheese on Crostini's. Served on a Balsamic Frisée Salad with roasted Red Bell Pepper & Pepperoncini

CHARRED SPANISH OCTOPUS 18 GF

Grilled Octopus, Crispy Prosciutto and Roasted Fingerling Potatoes on a Bed of Arugula, Lemon Capers Vinaigrette

TUNA CRUDO* 19 GF

Yellowfin Tuna, Mango, Avocado, Marinated Cucumber, Jalapeno & Tamari Sauce

LOBSTER AVOCADO TOAST 25

Lobster Meat, Citrus-Spiked Avocado, Chives & Jalapeno on a Brioche Toast, Served with a Side Salad

LALA'S FRIES 9 GF

House Cut Bistro French Fries, Rosemary and Garlic, Served with Aioli

CHICKEN STRIPS 12

½ lb of Fresh Hand Breaded Chicken Strips, House Made Ranch

FOIE GRAS TOAST 22

Pan-Seared Foie Gras au Gros Sel, on a Brioche Toast,

LALA'S FLAMIN'S WINGS

Jumbo, Fresh & Never Frozen Wings.

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

5 WINGS 12 - 10 WINGS 19 - 20 WINGS 37 GF

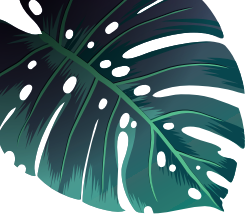
One Flavor by Order

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

V Vegan option GF Gluten Free option

An 20% gratuity may be added for rooms & parties of 6 or more. Substitutions & additions may subject to additional charge.

*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

STEAK FRITES 28 GF

8 oz Hanger Steak Cooked with Himalayan Salt, Topped with Dijon Mustard Sauce & Caramelized Onion, Served with LALA's Fries

CHICKEN MILANAISE 19

Handbreaded Chicken Breast served with Arugula Salad, Cherry Tomato, Asparagus, Parmesan Flakes & Lemon Caper Vinaigrette

MEDITERRANEAN PASTA 14

Artichoke, Marinated Tomato, Kalamata Olive, Extra Virgin Olive Oil, Feta, Served with Fusilli Pasta

Add Grilled Chicken +6, Grilled Shrimp +9 or Duck Confit +9

LALA'S HANDHELDS

Come With a Side of LALA's Fries, Citrus Slaw or a Side Salad

SHORT RIB BAO BUN 10

Braised Short Rib, Citrus Slaw, Pickled Daikon, Cilantro Aioli

PORK BELLY BAO BUN 10

Caramelized Pork Belly, Scallion, Toasted sesame Seeds, red Chili Peppers

GROUPE TACO 12

Blackened Grouper, Corn Elote Salad, Pickled Radish, Cilantro Aioli, Crumbled Queso Fresco, Corn Tortillas or Lettuce Wrap

PARISIAN 15

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

ITALIAN 18

Salted Butter, Soppressata Salami, Spanish Chorizo, Smoked Ham, Swiss Cheese, Lettuce, Tomato & Red Onion, Italian Dressing, on French Baguette

LOBSTER ROLL 30

Lobster Meat, Cucumber, Onion, Butter Lettuce, Remoulade, on a New England Bun

GREENS

Add Grilled Chicken +6, Grilled Shrimp +9 or Tuna Sashimi +9

COBB BOOST SALAD 17 GF

Romaine Lettuce, Bacon, Chicken, Egg, Avocado, Cucumber, Cherry Tomato, Blue Cheese Dressing

NICOISE SALAD 16 GF

Red Potato, Asparagus, Cherry Tomato, Hard Boiled Egg, Capers, Chives, Anchovies, Dijon Mustard Vinaigrette

PROSCIUTTO BURRATA CAPRESE SALAD 17 GF

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

CAESAR SALAD Half 7 Full 11

Romaine Lettuce, Parmesan, House made Croutons, Caesar Dressing

LALA'S FRISEE HOUSE SALAD Half 7 Full 11 GF

Frisee Lettuce, Cucumber, Red Onion, Cherry Tomato, Dijon Mustard Vinaigrette

LALA'S BURGERS

Come With a Side of LALA's Fries, Citrus Slaw or a Side Salad

TRUFFLE AIOLI BURGER 17

1/2 lb Steak Burger, Crispy Shallots, Black Truffle Aioli, Swiss Cheese, Heirloom Tomato, Butter Lettuce on a Brioche Bun
Add Pan-Seared Foie Gras +15.

IMPOSSIBLE BURGER 16 V

Pepperoncini, Dill Pickle, Cheddar Vegan Cheese, Butter Lettuce, Heirloom Tomato, Red Onion & Srinacha

SWEET & SWEET

SALTY CARAMEL CHEESE CAKE 7

KEY LIME PIE 7

CREME BRULEE 7

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