



LALA ST PETE

DINNER MENU

5pm to 11pm



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 Cornichons, Dijon Mustard, Onion Jam, Red Grapes, Seasonal Berries, House Blend Nuts & Crostini
Extra Crostini 2.50

MEAT

Soppressata Salami
Prosciutto Di Parma
Spanish Chorizo
Paté de Campagne
Parisian Ham
Pork Rillettes

CHEESE

Vintage Cheddar, 2 Years, Cow, UK
Brie, Cow, France
Burrata, Cow, Italy
Bucheron, Goat, France
Roquefort, Blue, Sheep, France
Montchevre, Goat, France

ARTISAN VEGGIE BOARD 19 V/Vegan

Summer Ratatouille, Marinated Artichokes, Marinated Tomatoes, Black Olive Tapenade, Hummus, Bruschetta. Served with Crostini

SEACUTERIE BOARD* 34

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

BRUSCHETTA CROSTINI 12 V

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

SOUPS

FRENCH ONION SOUP 8 V

LOBSTER BISQUE 8

SHAREABLES & SMALL PLATES

BABY BACK RIBS Half Rack 21 Full Rack 36

Beautifully Tender, Fall off the Bone Baby Back Pork Ribs with LALA's Signature Tangy BBQ Sauce, White Cheddar Popcorn, and Scallions

BLACK TRUFFLE MAC' N' CHEESE 16 V

Cavatappi Pasta, LALA's Gourmet Cheese Sauce, Shaved Black Truffle, Breadcrumbs. Add Lobster +10

SUMMER RATATOUILLE 10 GF V/Vegan

Eggplant, Zucchini, Yellow Squash, Bell Pepper, Tomatoes, Red Onions, Served fresh and cold for a beautiful Summer Plate.

CHARRED SPANISH OCTOPUS 18 GF

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

TUNA CRUDO* 19 GF

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

WILD MUSHROOM RISOTTO 16

Decadent, Creamy Risotto with a Medley of Wild Mushrooms and Chive Oil.

LALA'S FRIES 9 GF V/Vegan

House Cut Bistro French Fries, Rosemary and Himalayan Salt, Served with Aioli

CHICKEN STRIPS 12

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

LALA'S FLAMIN WINGS

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 GF

One Flavor by Order

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

V Vegetarian option GF Gluten Free option

An 20% gratuity may be added for rooms & parties of 6 or more. We Politely decline any substitutions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BETWEEN THE BREAD

Come With a Side of LALA's Fries or a House Salad
Our Burger comes on a Brioche Bun
*Double Stack +7

LALA'S TRUFFLE AIOLI BURGER 17

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

FRENCHY BURGER 17

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

AMERICAN FANCY BURGER 15

1/2 lb Wagyu Patty, American Cheese, Lettuce, Tomatoes, Red Onions, House Pickles, Mayonnaise, Mustard, Ketchup. Double Stack +7

ITALIAN CHICKEN BURGER 15

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

IMPOSSIBLE BURGER 16 V/Vegan

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

LOBSTER ROLL 28

Lobster Meat, Cucumbers, Onions, Butter Lettuce, Remoulade, on a New England Bun

GREENS

Add Grilled Chicken +6, Grilled Shrimp, Salmon +8, Tuna Sashimi +9, Lobster Meat +10 or Steak+ 12

NICOISE SALAD 16 GF

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

PROSCIUTTO BURRATA CAPRESE SALAD 17 GF

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

CAESAR SALAD Half 7 Full 11 V

Romaine Lettuce, Parmesan, House made Croutons, Caesar Dressing

LALA'S FRISEE HOUSE SALAD Half 7 Full 11 GF V/Vegan

Frisée Lettuce, Cucumbers, Red Onions, Cherry Tomatoes, Dijon Mustard Vinaigrette

CHEVRE CHAUD SALAD 14

Toasted Goat Cheese on Crostini & Honey. Served on a bed of Frisée Salad, Cherry Tomatoes, Roasted Red Bell Pepper, Lardons, Walnuts, Balsamic Vinaigrette.

SWEET & SWEET

SALTY CARAMEL CHEESE CAKE 7

KEY LIME PIE 7

CREME BRULEE 7

FRANCY TOUCH ENTRÉES

STEAK FRITES 28 GF

8 oz Hanger Steak Cooked with Himalayan Salt, Served with LALA's Fries

Choose one Sauce: Au Poivre, Bearnaise, Blue Cheese, Dijon Mustard with Caramelized Onions. Additional Sauce +2

MEDITERRANEAN PASTA 14 V

Angel hair, Artichoke Heart, Roasted Tomatoes, Kalamata Olives, Feta, Arugula, Extra Virgin Olive Oil

Add Grilled Chicken +6, Grilled Shrimp +8, Grilled Octopus +10 or Steak +12

ROASTED LEMON CHICKEN ORZO 18

Roasted Quarter Chicken, Lemon Orzo, Asparagus, Cherry Tomatoes and Spinach

SUMMER PASTA 16

Rigatoni, Zucchini, Yellow Squash, Corn, Creamy Parmesan

Add Grilled Chicken +6, Grilled Shrimp +8, Grilled Octopus +10 or Steak +12

BOUILLABAISSÉ 38

Rustic Fish Stew Originating from Provence, France. Fresh Mussels, Clams, Scallops, Red Grouper & Halibut, with Saffron, Potatoes, Tomatoes and Fennel. Served with Crostini

ACQUA PAZZA RED SNAPPER 26

Local Red Snapper Poached in a Broth with Roasted Tomatoes, Garlic, Fennel, Capers on a Bed of Linguine. Served with Crostini

BRAISED BOURGUIGNON SHORT RIB 28

Bone-in Short Rib Braised slowly with Pinot Noir, Lardon, Carrots, Onions, Mushrooms, & Red potatoes. Served with Crostini.

FILET MIGNON 38

8 oz cast iron Seared Filet, roasted Fingerlings & Tri-colored Carrots.

Choose one Sauce: Au Poivre, Bearnaise, Blue Cheese, Dijon Mustard with Caramelized Onions

Additional Sauce +2

SIDES

RATATOUILLE 6 GF V/Vegan

Eggplant, Zucchini, Yellow Squash, Bell Peppers, Tomatoes, Red Onions

CRISPY BRUSSEL SPROUTS 7

Balsamic, Capers, Lardons

POMME PUREE 6 V

Whipped Potatoes, Garlic, Herbs

BACON WRAPPED GREEN BEANS 7

Brown Sugar Glaze, Garlic, Herbs

ROASTED FINGERLING POTATOES & TRICOLORED CARROTS 6

V/Vegan

Rosemary, Thyme, Garlic

