



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	CHEESE
Soppressata Salami	Vintage Cheddar, 2 Years, Cow, UK
Prosciutto Di Parma	Brie, Cow, France
Spanish Chorizo	Burrata, Cow, Italy
Paté de Campagne	Gouda, Cow, Netherlands
Parisian Ham	Bucheron, Goat, France
Pork Rillettes	Roquefort, Blue, Sheep, France
Capocollo	Montchevre, Goat, France
Jamon Serrano	Manchego, Sheep, Spain

ARTISAN VEGGIE BOARD 19 V/Vegan

Marinated Mushrooms, 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

WINGS

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 Thunder 🦋	

LALA TAPAS & SHAREABLES

SPANISH OMELETTE 12 GF

Fluffy Omelette Stuffed with Chorizo, Potatoes and Onions.

MOULES AU CURRY 16

Mussels Sautéed in a Creamy Red Curry Sauce, served with Crostini

PAN CON TOMATE WITH JAMON SERRANO 16

Freshly Sliced Jamon Serrano Laid upon a Toast with Romesco.

CALAMARIS FRITS 17

Fried Squid Rings and Tentacles tossed with Pepperoncini and Fresno Peppers. Served with Garlic Aioli and grilled Lemon Aioli.

GRILLED PRAWNS 15 GF

Red Prawns from Argentina, Marinated with citrus & Mediterranean Seasoning, Grilled to Perfection, Served on a Skewer

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

ROASTED RATATOUILLE & GOAT CHEESE TOAST 14 V

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

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, Avocado, Marinated Cucumbers, Mango Jalapeños & Tamari Sauce

WILD MUSHROOM RISOTTO 16 GF V

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

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

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

V Vegetarian option GF Gluten Free option

An 20% gratuity may be added for rooms & parties of 6 or more.

*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

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

*MERICA 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

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, Scallops +12
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. Add Anchovie +4

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

Fried Goat Cheese. Served on Top of Frisée, Cherry Tomatoes, Roasted Red Bell Pepper, Lardons, Walnuts, Balsamic Vinaigrette.

SWEET & SWEET

SALTY CARAMEL CHEESE CAKE 7

KEY LIME PIE 7

CREME BRULEE 7

CHOCOLAT MOUSSE 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.

Surf & Turf with Lobster Tail & Scallops +35

Lobster Tail +25, Scallops +12

SEAFOOD PAELLA 32 GF

Spanish Rice, Green Peas cooked with Chorizo, Squid, Prawns, Mussels, and Clams

MEDITERRANEAN PASTA 14 V

Pappardelle, 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

DUCK LINGUINI 22

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

GRILLED FRESH CATCH A LA PROVENCALE MP GF

Grilled Fresh Catch, Roasted Ratatouille & Jasmine Rice, Romesco. Ask Your Server for the Fish of the Day.

ACQUA PAZZA RED SNAPPER 28

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 GF

8oz cast iron seared Filet, Pomme puree, Grilled asparagus and parmesan. Choose one Sauce: Au Poivre, Bearnaise, Blue Cheese, Dijon Mustard with Caramelized Onions

Surf & Turf with Lobster Tail & Scallops +35

Lobster Tail +25, Scallops +12

SOUPS

FRENCH ONION SOUP 9

LOBSTER BISQUE 11

SIDES

ROASTED RATATOUILLE 6 GF V/Vegan

CRISPY BRUSSEL SPROUTS 7 GF

POMME PUREE 6 GF V

BACON WRAPPED GREEN BEANS 7 GF

ROASTED FINGERLING POTATOES & GRILLED ASPARAGUS 6 GF V/Vegan

JASMINE RICE 5 GF V/Vegan

An 20% gratuity may be added for rooms & parties of 6 or more.

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