



# LALA ST PETE

## DINNER MENU

5pm to 12am



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 24 - PICK 5 37 - PICK 7 49

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

MEAT	CHEESE
Soppressata Salami	Vintage Cheddar, 2 Years, Cow, UK
Prosciutto Di Parma	Brie, Cow, France
Spanish Chorizo	Burrata, Cow, Italy
Paté de Campagne	Provolone Caciocavallo, Cow, Italy
Parisian Ham	Can de Cabra, Goat, Spain
Pork Rillettes	Roquefort, Blue, Sheep, France
Capocollo	Montchevre, Goat, France
Bresaola	Manchego, Sheep, Spain

**ARTISAN VEGGIE BOARD** 19 V/Vegan  
Marinated Mushrooms, Marinated Artichokes, Marinated Tomatoes, Black Olive Tapenade, Hummus, Bruschetta. Served with Half Baguette

**SEACUTERIE BOARD\*** 36  
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 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

### LALA TAPAS & SHAREABLES

**CALAMARIS FRITS** 17  
Hand Breaded Fried Squid Rings tossed with Peppercini and Fresno Peppers. Served with Garlic Aioli and grilled Lemon Aioli

**SHRIMP COCKTAIL** 16  
8 Shrimps served with lemon Wedge and sauce

**BABY BACK RIBS** Half Rack 21 Full Rack 35  
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.

**ROASTED RATATOUILLE & GOAT CHEESE TOAST** 16 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** 19 GF  
Grilled Octopus, Patatas Bravas, calabrian Chiles, Charred Scallions, Safran Aioli, Pickled Shallots.

**TUNA CRUDO\*** 19 GF  
Yellowfin Tuna, Avocado, Marinated Cucumbers, Mango Jalapeños & Tamari Sauce

**WILD MUSHROOM RISOTTO** 18 GF V  
Creamy Risotto with a Medley of Wild Mushrooms and Chive Oil. Add Grilled Chicken +7, Grilled Shrimp +8, Grilled Octopus +10, Grilled Grouper +12, Grilled Hanger Steak +12

**LALA'S FRIES** 9 GF V/Vegan  
Bistro French Fries, Rosemary and Himalayan Salt, Served with Aioli

**CHICKEN STRIPS** 14  
½ lb of Fresh Hand Breaded Chicken Strips, House Made Ranch

### SOUPS

**FRENCH ONION SOUP** 10

**LOBSTER BISQUE** 12

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** 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** 17  
1/2 lb Wagyu Patty, American Cheese, Lettuce, Tomatoes, Red Onions, House Pickles, Dijonnaise.  
Add Bacon +3  
Double Stack +7

**ITALIAN CHICKEN BURGER** 16  
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

**GROUPE SANDWICH** 16  
Local Red Grouper Your Way: Grilled, Blackened, Fry or Broiled Brioche Bun, Butter Lettuce, Tomatoes, Pickled Red Onions, Remoulade

## GREENS

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

**PROSCIUTTO BURRATA CAPRESE SALAD** 17 GF  
Heirloom Tomatoes, Burrata, Prosciutto Di Parma, Fresh Basil, Balsamic Glaze

**CAESAR SALAD** Half 7 Full 12 V  
Romaine Lettuce, Parmesan, House made Croutons, Caesar Dressing. Add Anchovie +4

**LALA'S FRISEE HOUSE SALAD** Half 7 Full 12 GF V/Vegan  
Frisée Lettuce, Cucumbers, Red Onions, Cherry Tomatoes, Dijon Mustard Vinaigrette

**CHEVRE CHAUD SALAD** 16  
Fried Goat Cheese. Served on Top of Frisée, Cherry Tomatoes, Roasted Red Bell Pepper, Lardons, Walnuts, Balsamic Vinaigrette.

## FRANCY TOUCH ENTRÉES

**HERB ROASTED CHICKEN** 25  
Skin on Airline Breast & Boneless Thigh, Parmesan Fregola, Celery Root Puree, Herb Oil.

**DUCK LINGUINI** 25  
Duck Confit in a Mushroom Port Sauce served on Linguine.  
Garnished with shaved Parmesan

**MEDITERRANEAN PASTA** 16 V  
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 +12, Grilled Hanger Steak +12

**GRILLED RED SNAPPER A LA PROVENCALE** 28 GF  
Grilled Red Snapper, Roasted Ratatouille & Jasmine Rice, Romesco.

**BRAISED BOURGUIGNON SHORT RIB** 36  
Bone-in Short Rib Braised slowly with Pinot Noir, Lardon, Carrots, Onions, Mushrooms, & Red potatoes. Served with Crostini.

**GRILLED 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.

**GRILLED FILET MIGNON** 44 GF  
8oz Grilled Filet & your Choice of Two Sides.  
Choose one Sauce: Au Poivre, Bearnaise, Blue Cheese, Dijon Mustard with Caramelized Onions.

## SIDES

**FRENCH FRIES** 9 GF V/Vegan

**ROASTED RATATOUILLE** 8 GF V/Vegan

**CRISPY BRUSSEL SPROUTS** 8 GF

**POMME PUREE** 7 GF V

**ROASTED FINGERLING POTATOES** 7 GF V/Vegan

**JASMINE RICE** 7 GF V/Vegan

## SWEET & SWEET

**SALTY CARAMEL CHEESE CAKE** 9

**CREME BRULEE** 8

**CHOCOLAT MOUSSE** 8

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