



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* 29
Smoked Salmon Toasts 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

GROUPER 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, Tuna +10, Grilled Octopus +10, Grilled Grouper +12, Grilled Hanger Steak +12

NICOISE SALAD 17 GF
Red Potatoes, Green Beans, Cherry Tomatoes, Hard Boiled Egg, Capers, Kalamata Olive, Red Onions, on a Bed of Butter Lettuce, Dijon Mustard Vinaigrette

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 PETIT FILET MIGNON 36 GF
6oz 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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