



LALA ST PETE

LUNCH MENU

11am to 5pm



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

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

CHEESE

Vintage Cheddar, 2 Years, Cow, UK
Brie, Cow, France
Burrata, Cow, Italy
Provolone Caciocavallo, Cow, Italy
Cana de Cabra, Goat, Spain
Roquefort, Blue, Sheep, France
Montchevre, Goat, France
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 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 CF

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 Pepperoncini 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 CF

Grilled Octopus, Patatas Bravas, calabrian Chiles, Charred Scallions, Safran Aioli, Pickled Shallots.

TUNA CRUDO* 19 CF

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

WILD MUSHROOM RISOTTO 18 CF 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 CF 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 CF 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.

FRANCY TOUCH ENTRÉES

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.

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

HERB ROASTED CHICKEN 25

Skin on Airline Breast & Boneless Thigh, Parmesan Fregola, Celery
Root Puree, Herb Oil.

GRILLED RED SNAPPER A LA PROVENCALE 28 GF

Grilled Red Snapper, Roasted Ratatouille & Jasmine Rice, Romesco.

BETWEEN THE BREAD

Come With a Side of LALA's Fries or a House Salad
Our Burger comes on a Brioche Bun.

CROQUE MONSIEUR 16

Parisian Ham, Béchamel, Gruyere, Sautéed Mushrooms on Sourdough
Bread. Make it Madame with Sunny-Side Up egg +2

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 & BOWL

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

LALA'S FRESH BOWL 14 V/Vegan

Arborio Rice, Pickled Cabbage, Shredded Carrots, Marinated
Cucumbers, Marinated Ginger, Bean Sprouts, Avocado, Mango Salsa,
Sesame Seed, Crispy Onions & Soy Sauce

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

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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