

LALLA *grille* PROMENADE



DINNER MENU

STARTERS

CALAMARI

calamari steaks, chili flakes, parsley, garlic, lemon, mustard lemon drizzle **18**

BLUE CHEESE STEAK BITES

blue cheese-stuffed hanger steak, bacon-wrapped, honey mustard drizzle, balsamic reduction **17**

HUMMUS & ARTISAN FLATBREAD

house made hummus, olive oil drizzle, house made artisan flatbread **16**

NACHO PARTY

house-made tortilla chips, chicken, mexican rice, pickled jalapeño, pico de gallo, crema, house-made salsas **22**
substitute birria 5 | carne asada 5

CHIPS & GUACAMOLE

fresh chopped guacamole, house made tortilla chips **16**

SPICY KOREAN WINGS

korean spice, sweet spicy gochujang sauce **18**

ASADA FRIES

house-cut fries, carne asada, avocado, pico de gallo, house-made salsas, jalapeños, melted cheese **22**

QUESABIRRIA

smoky and spicy beef birria on corn tortillas, cilantro, onion, chihuahua cheese, avocado salsa, consume dipping sauce **22**

SHRIMP TOSTADAS (4 per order)

sautéed shrimp, guacamole spread, ranchero salsa, pico de gallo, cilantro **23**

HOUSE MADE SOUPS

MEXICAN LENTIL

lentil, cherry tomato, onion, garlic, cilantro, lime (*cup 6 | bowl 12*)

POTATO LEAK

potato, cream, herbs, chives. served with smoked cheddar, bacon, basil leak olive oil drizzle (*cup 7 | bowl 14*)

ORGANIC GREENS

(*served with house-made dressings*)

CLASSIC CAESAR WITH CHICKEN

salinas valley romaine, parmesan, focaccia crouton. tossed in caesar dressing **22**

STRAWBERRY SALAD WITH PRAWNS

organic salinas valley greens, fresh strawberry, feta, candied pecans, roasted corn, cherry tomatoes, sweet onion, dried cranberry, escabeche. tossed in raspberry vinaigrette **27**

BEET & PEAR SALAD WITH CHICKEN

organic salinas valley greens, roasted beet, pear, gorgonzola, candied pecan, chives. tossed in mango dressing **22**

GREEK SALAD WITH CHICKEN

salinas valley romaine, feta, mozzarella, cucumber, kalamata olives, red onion, cherry tomatoes. tossed in feta cheese dressing **22**

SALINAS VALLEY BLUE WITH HANGER STEAK

salinas valley romaine, iceberg, and organic greens, gorgonzola blue cheese, granny smith apple, cherry tomatoes, bacon, green onion, candied pecans, blue cheese dressing **26**

COBB SALAD

charred chicken, avocado, egg, tomato, spinach, mixed green, iceberg, gorgonzola, bacon. served with italian vinaigrette **22**

PISTACHIO CRUSTED CHICKEN SALAD

pistachio crusted chicken, salinas valley organic greens, roasted onion, granny smith apple, dried cranberry, crumbled goat cheese. served with honey mustard vinaigrette **20**

RED ORGANIC QUINOA SALAD

blackened chicken, dried cranberry, cucumber, bacon, grilled onion, cilantro, apple, toasted walnut, spinach, arugula, feta. tossed in raspberry vinaigrette **21**

MEDITERRANEAN SALMON SALAD

pan seared salmon, super green lettuce mix, granny smith apple, chopped egg, cucumber, roma tomato, avocado, kalamata olives, feta. side sherry vinaigrette **27**

FLATBREADS

(*house-made pizza dough*)

LALLA STYLE CAPRESE

tomato compote, fresh mozzarella, arugula, fresh basil, balsamic reduction, basil olive oil drizzle **20**

CHICKEN AVOCADO

san marzano tomato sauce, mozzarella, chicken, avocado, bacon, green onion, topped with pecorino **21**

THE BRUTUS

san marzano tomato sauce, sausage, pepperoni, smoked bacon, mozzarella, red onion, kalamata olives **21**

NJUDA (en-DOO-ya)

spicy calabrian njuda sausage, pepperoni, mozzarella, feta, red onion, fresh basil, citrus honey drizzle **20**

TACOS - HAND PRESSED CORN TORTILLA

(*3 per order | served with pinto beans*)

FISH TACOS

blackened grilled mahi mahi, mango, avocado salsa, chipotle mayo, red cabbage, cilantro, onion **23**

SUB fried fish 3

CARNE ASADA

hanger steak, grilled onions, guacamole, cilantro, molcajete salsa **24**

AVOCADO

pistachio crusted avocado, chipotle mayo, queso fresco, ranchero salsa, pico de gallo, cilantro **18**

ENCHILADAS

POBLANO CHICKEN

organic chicken, chihuahua cheese, roasted poblano cream sauce. served with rice, pinto beans, crema, guacamole **26**

BUTTERNUT SQUASH

chipotle butternut squash, smoked cheddar, ancho chile cream sauce, roasted pumpkin seed. served with rice, pinto beans, crema, guacamole **21**

ENCHILADA PLATTER

cheese & guajillo enchiladas, 5 oz. grass-fed skirt steak. served with rice, pinto beans, crema, guacamole **30**

BURGERS *(served with choice of side)*

LALLA SMASH BURGER

wagyu beef patties, american cheese, chipotle caramelized onions, lalla sauce, artisanal sesame bun **23**

SOURDOUGH BURGER

with cheddar cheese, double bacon, avocado, and a fried egg on grilled local sourdough. lalla sauce, l+t **22**

JORGIE'S BACON BURGER

with american & smoked cheddar, chipotle caramelized onions double bacon, brioche bun. lalla sauce, l+t **22**

BIRRIA BURGER

1/4 lb. burger topped with slow cooked birria beef chipotle mayo, diced cilantro and onion, oaxacan cheese, guacamole salsa, brioche bun, consume dipping sauce **21**

CHOICE OF SIDES

french fries | rosemary garlic fries **3** |

sweet potato fries **1** | firecracker fries **2** |

mexican lentil soup **2** | potato leek soup **3** |

mixed green salad **1** | caesar salad **2** | greek salad **2**

CHICKEN

CHICKEN PICCATA

chicken breast with a lemon caper sauce. garlic mashed potatoes, broccolini, house-made garlic bread **26**

GRILLED ARGENTINE CHICKEN

chicken breast, chimichurri, grilled asparagus, olive oil potatoes **26**

CHICKEN CUTLET

breaded pan-fried chicken breast, broccolini, olive oil potatoes **25**

SEAFOOD

FISH & CHIPS

beer-battered cod, apple slaw, french fries **26**

SALMON

choice of baked panko crusted or blackened pan seared. garlic mashed potatoes, asparagus **32**

BLACKENED MAHI MAHI

sautéed garlic butter sauce, topped with lemon zest & parsley. garlic mashed potatoes, asparagus **34**

SOFT DRINKS **5**

coke | coke zero | sprite | mr. pibb | fanta

HOT TEAS **4**

LEMONADE **5** add flavor **1**

ICED TEA **5** add flavor **1**

black | passion

ESPRESSO

single **5** | double **6** | americano **5** | cappuccino **6** | latte **6**

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. our kitchen offers products with all major allergens including but not limited to, tree nuts, peanuts, soy, dairy, eggs, seafood, and shellfish. while we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with but not limited to tree nuts, peanuts, soy, milk, egg, seafood, and shellfish allergies.

BEEF

CARNE ASADA

8oz. grass-fed skirt steak, chipotle caramelized onions, guacamole, jalapeño salsa, rice, pinto beans, corn tortillas **33**

SUB prawns **31** | chicken **28**

ARGENTINE STEAK

8 oz. grass-fed skirt steak, chimichurri, garlic mashed potatoes, sautéed broccolini **34**

STEAK & BACON-WRAPPED PRAWNS

8oz. hanger steak, 3 bacon-wrapped prawns, garlic mashed potatoes, asparagus **37**

NEW YORK STEAK FRITES

10oz. pan seared butter basted with rosemary, thyme, garlic. french fries topped with parmesan and parsley **36**

ADD blue cheese **3** | chimichurri **3**

BEEF BURGUNDY

beef slow braised in red wine, mushrooms, carrots, pearl onions, garlic, herbs. served over garlic mashed potatoes **32**

PASTA *(served with garlic bread)*

PASTA AL LIMONE

spaghetti pasta, lemon cream sauce topped with lemon zest, freshly grated aged parmesan, black pepper **22**

ADD shrimp **10** | chicken **7**

BOLOGNESE

mezza rigatoni, beef and pork slow simmered in red wine and tomato sauce, fresh herbs, freshly grated aged parmesan **30**

SHRIMP SCAMPI

linguini pasta, caper garlic butter sauce, tomato, parsley, freshly aged parmesan **27**

LALLA-FREDO

classic alfredo sauce over fettuccine. fresh thyme and blackened chicken **27**

MAC & CHEESE PASTA

blackened chicken, four cheese, panko crusted, cavatappi pasta **25**

SPICY FUSILLI ALLA VODKA

vodka wine marinara cream sauce, fresh herbs, shallots, freshly grated aged parmesan **25**

ADD chicken **7** | shrimp **10** | salmon **15**

SIDE ENTRÉE SALAD

house salad **8** | caesar **9** | greek **9**

BEVERAGES

THE NOJITO **8**

lime, mint, agave, soda water

MAUI FIZZ **8**

strawberry, pineapple, lemon, lime, soda water

ARNOLD PALMER **5** add flavor **1**

peach | strawberry

POMEGRANATE LIMEADE **6**

cranberry, pomegranate, lime, soda

