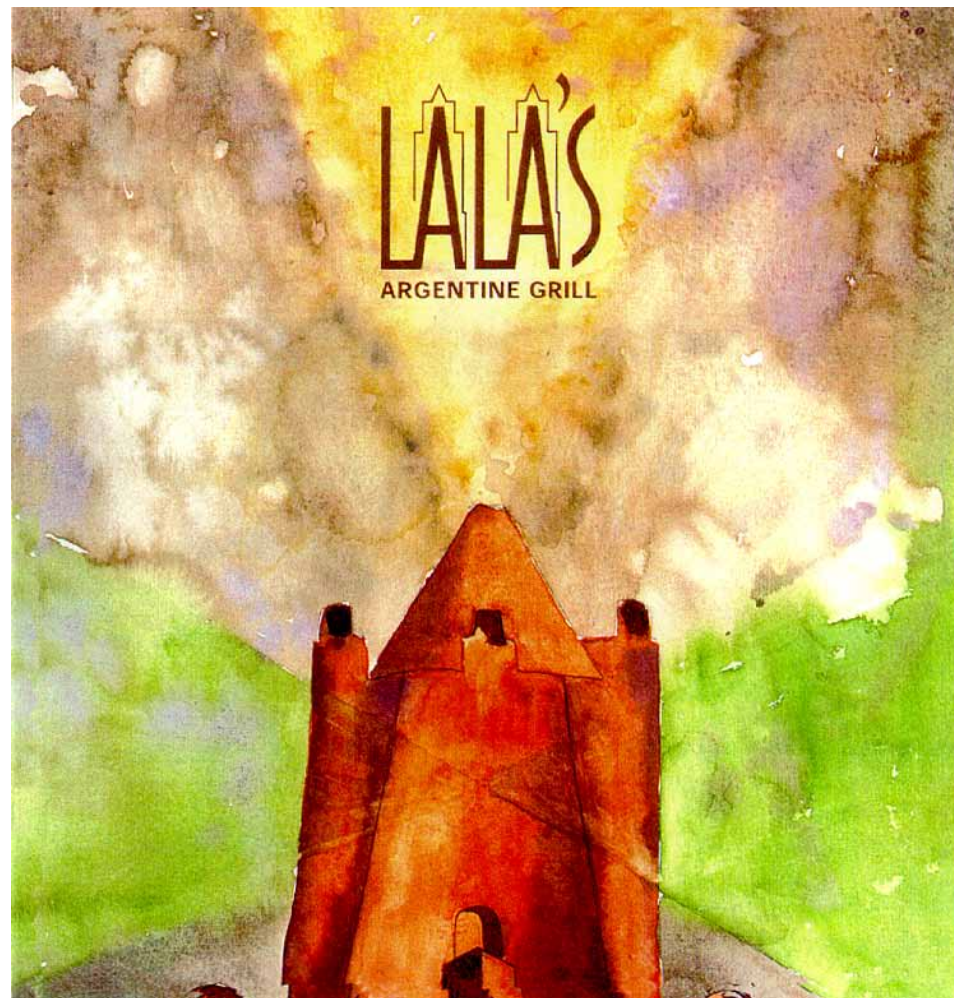


## Wine List

Red Wine	Glass	Bottle	White Wine	Glass	Bottle
<b>Merlot</b> Salmon Creek California		4.50 16.95	<b>White Zinfandel</b> Salmon Creek California	4.50	16.95
Medium bodied; aroma and flavors of ripe dark fruit in a black cherry plum range			Medium bodied; full of strawberry flavor, but not overly sweet		
<b>Trapiche Merlot</b> Argentina	5.50	20.95	<b>Pino Grigio</b> Salmon Creek California	4.50	16.95
Medium bodied, deep red color of black cherries. A hint of black pepper with soft tannins			Medium bodied; Bay leaves, mint, flowers and musky peach scents dominate the nose; smooth and graceful flavors on the palate		
<b>Humberto Canale Reserve</b> Argentina		38.95	<b>Pasqua</b> Italy	5.50	20.95
Full bodied; Meaty vanilla like aroma; flavor of black berries, damsons and raisins, with a bittersweet aftertaste of chocolate... great with steak or chicken			Light bodied; refreshingly crispy fruit flavors, #1 wine from Italy		
<b>Malbec</b> Humberto Canale "DM" Argentina	4.95	18.95	<b>Sauvignon Blanc</b> Humberto Canale Intimo Argentina	4.95	18.95
Light-medium bodied; A dark, spicy wine delivering a beautiful burst of outrageously ripe berry fruits; velvety smooth in the mouth with soft tannin after notes... great with beef			Blend with 40% Semillon. Light bodied; Notes of Pink grapefruit and green apple from the Sauvignon Blanc with a rich texture in the mouth from the Semillon; fresh and fruity; well balanced acidity with a pleasant finish... great with seafood and other light dishes		
<b>Trapiche</b> Argentina	5.50	20.95	<b>Humberto Canale Estate</b> Argentina	6.50	24.95
Medium bodied; fresh bouquet of plum and vanilla, soft tannins			Medium bodied; Forward flavors of ripe fig, honeydew melons and nutmeg. Creamy texture; rounded and supple; smooth on the palate. Well balanced with a long finish		
<b>Humberto Canale Estate</b> Argentina	6.50	24.95	<b>Chardonnay</b> Salmon Creek California	4.50	16.95
Medium-full bodied; Intense violet ruby color; black fruit aromas; round and intense on the palate			Medium bodied; hints of tropical fruit flavors with shavings of nutmeg		
<b>Terrazas</b> Argentina	6.95	26.95	<b>Trapiche</b> Argentina	5.50	20.95
Medium-full bodied; notes of dried ripe fruit. Further notes of vanilla and caramel			Light-medium bodied; citrus and oak flavors		
<b>Terrazas Reserva</b> Argentina		36.95	<b>Terrazas</b> Argentina	6.95	26.95
Full-bodied; perfectly balanced fruit in the palate. Spiced boysenberry, blackberry liqueur, subtle cracked pepper and sweet earth tones			Medium-full bodied; hints of ripe fruit flavors with notes of vanilla and caramel		
<b>Humberto Canale Reserve</b> Argentina		38.95	<b>Terrazas Reserva</b> Argentina		36.95
Full bodied; Full of spicy fruit flavor and a rich, creamy texture; balanced and elegant			Full bodied; notes of ripe apricot and peaches combined with honey, hazelnut and almonds. The aromas are enhanced by delicate hints of vanilla, a product of its barrel ageing		
<b>Luigi Bosca</b> Argentina		45.00	<b>Torrontes</b> Humberto Canale "DM" Argentina	4.95	18.95
Single vineyard, D.O.C. Full bodied, intense shade of violet and ripe cherry and plum aroma. It is spiced with traces of mocha and blackberries			Light bodied; Unmistaken varietal aroma of Torrontes grapes, which are unique to Patagonia. Fresh, fruity flavors; delicate, with a persisting final roundness on the palate		
<b>Trapiche Viña Francisco Olive</b> Argentina		70.00			
Single vineyard D.O.C. Full bodied with deep purple hues. Concentrated fruit notes like blackberry and red currant. Sweet tannins from 18 months of oak ageing					
<b>Pinot Noir</b> Trapiche Argentina	5.50	20.95			
Light bodied; soft tannins and aromas of fresh ripe cherries					
<b>Domaine Chandon</b> Napa, California	8.95	35.95			
With a faint brick-red hue, this Pinot Noir tantalizes the palate with flavors of black plums, white pepper and blueberries					
<b>Humberto Canale Reserve</b> Argentina		38.95			
Medium bodied; Complex aroma of small red Patagonian berries, spices and dry herbs; superb body; meaty and very smooth					
<b>Cabernet Sauvignon</b> Salmon Creek California	4.50	16.95			
Medium-full bodied; bouquet of intense black fruit, a ripe wine with good balance					
<b>Trapiche</b> Argentina	5.50	20.95			
Full bodied; well balanced cherry and currant flavors					
<b>Terrazas</b> Argentina	6.95	26.95			
Full bodied; intensely aromatic, soft tannins with vanilla, caramel and spicy notes					
<b>Terrazas Reserva</b> Argentina		36.95			
Full bodied; Berry and spice flavors open to form richness on the palate; robust body with a sleek and persistent finish					
<b>Syrah</b> Montpellier California	5.50	22.95			
Light-medium bodied; hints of anise, vanilla and smoky oak flavors					
<b>Trapiche Oak Cask</b> Argentina	7.50	28.95			
Full bodied; Aromas of liquorice, chocolate and dried fruits; intense blackberry flavor; well-balanced acidity with a long finish... ideal with beef					

visit us at  
[www.lalasgrill.com](http://www.lalasgrill.com)



# LALA'S

## West Hollywood

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# LALA'S

## Studio City

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Studio City, CA 91604

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## STARTERS

<b>Sopa de Vegetales</b>	3.95
Pureed carrot and potato soup	
<b>Emanadas</b>	2.50
Choice of beef and onion, chicken and onion, spinach and onion, ham and cheese or cheese and onion	
<b>Chorizo</b>	2.50
Grilled Italian sausage	
<b>Tortilla de Papa</b>	2.75
Argentine potato and onion quiche	
<b>Vegetales a la Parrilla</b>	4.95
Grilled zucchini, eggplant, mushroom, onion, red and green bell peppers	
<b>Provoleta</b>	5.95
Melted provolone cheese, topped with salsa and oregano	
<b>Sarten de champignones</b>	6.95
Skillet of sautéed mushrooms in white wine parsley and garlic	
<b>Mollejas</b>	6.95
Grilled, thinly cut Choice beef sweetbreads	
<b>Combo Appetizer</b>	11.95
Three empanadas of your choice, one tortilla de papa and one chorizo	

## SALADS

<b>Ensalada Mixta</b>	4.95
Lettuce, tomato and onion, tossed with our house dressing	
<b>Ensalada El Cesar</b>	Half 4.95 Whole 6.95
Fresh romaine and iceberg lettuce, parmesan cheese and croutons, tossed in a classic Caesar dressing	
<b>Ensalada Rugola</b>	Half 5.95 Whole 7.95
Arugula, lettuce, spinach, tomato and parmesan cheese, tossed with our house dressing	
<b>Ensalada Griega</b>	7.95
Lettuce, tomato, cucumber, red onion, black olive, red and green bell peppers and feta cheese, tossed with our house dressing	
<b>Ensalada Melrose</b>	Half 7.95 Whole 8.95
Chopped grilled chicken with lettuce, tomato, onion, feta cheese and warm rice tossed in our spicy honey mustard dressing	
<b>Ensalada Ventura</b>	8.95
Chopped grilled chicken, lettuce, tomato, spinach, warm rice and low fat mozzarella cheese, tossed with low fat vinaigrette dressing	
<b>Ensalada Tango</b>	9.95
Sliced grilled chicken breast on a bed of spinach, mushroom and tomato, tossed with our house vinaigrette dressing, brushed with a home-made dijon sauce	
<b>Ensalada con Salmon</b>	12.95
Grilled fresh filet of salmon on a bed of baby mixed greens, tomato and onion, tossed with our delicious balsamic vinaigrette dressing, brushed with a home-made dijon sauce	
<b>Ensalada con Entraña</b>	14.95
Grilled thinly cut USDA Certified Angus Beef skirt steak on a bed of spinach, mushroom and tomato, tossed with our house vinaigrette dressing	
<b>Mahi Mahi Salad</b>	14.95
Fresh grilled mahi mahi brushed with olive oil and garlic on a bed of baby mixed greens, tomato and onion, tossed with our delicious balsamic vinaigrette dressing, brushed with a home-made dijon sauce	

We do delivery,  
catering & parties too!!...

## SANDWICHES

served with choice of french fries, rice, mashed potatoes or salad	
<b>Chorizo Sandwich</b>	7.95
Two grilled Italian sausages, lettuce, tomato and Argentine sauce	
<b>Hamburguesa Sandwich</b>	8.95
Grilled Certified Angus Beef hamburger, lettuce, tomato, mayonnaise and Argentine sauce	
<b>Pollo Sandwich</b>	8.95
Grilled chicken breast, lettuce, tomato and Argentine sauce	
<b>Picante Sandwich</b>	9.95
Grilled spicy chicken breast, lettuce, tomato and Argentine sauce	
<b>Lomito Sandwich</b>	10.95
Grilled thinly cut USDA Certified Angus Beef skirt steak, lettuce, tomato and Argentine sauce	
<b>Milanesa Sandwich</b>	10.95
Thinly cut steak, breaded and lightly fried, lettuce, tomato and mayonnaise	
<b>Suprema Sandwich</b>	10.95
Boneless chicken breast, breaded and lightly fried, lettuce, tomato and mayonnaise	

## PASTAS

served with parmesan cheese	
add 2.00 for chicken or sausage, or 3.00 for salmon	
<b>Cabello de Angel</b>	8.95
Angel hair pasta, tossed with olive oil, fresh tomato, basil and garlic	
<b>Penne con Salsa Blanca</b>	8.95
Penne pasta sautéed in a light cream sauce	
<b>Canelones</b>	9.95
Rolled pasta, filled with ricotta cheese and spinach in a creamy tomato sauce	
<b>Ravioles de Vegetales</b>	10.95
Ravioli, stuffed with mixed grilled vegetables in a creamy tomato sauce	
<b>Ravioles de Langosta</b>	13.95
Ravioli, stuffed with lobster meat and spices in a light cream sauce	

## CHICKEN

served with choice of french fries, rice, mashed potatoes or salad (skinless by request)	
<b>1/2 Pollo a la Brasa</b>	8.95
Grilled half chicken, marinated in a lemon-orange marinade	
<b>1/2 Pollo a la Brasa Picante</b>	9.95
Grilled half chicken, brushed with a homemade picante sauce	
<b>Pechuga de Pollo</b>	8.95
Grilled boneless chicken breast, marinated in a lemon-orange marinade	
<b>Picante</b>	9.95
Grilled boneless chicken breast, brushed with a homemade picante sauce	
<b>A la Provenzal</b>	9.95
Grilled boneless chicken breast, topped with sautéed garlic and parsley	
<b>Pechuga Dijon</b>	9.95
Grilled boneless chicken breast, brushed with a homemade dijon-white wine sauce	
<b>Al Champignon</b>	10.95
Grilled boneless chicken breast, topped with sautéed mushrooms in a light red wine cream sauce	
<b>A la Cebolla</b>	14.95
Grilled double chicken breast, topped with grilled onions and garlic	

## BEEF

served with choice of french fries, rice, mashed potatoes or salad	
<b>Entraña</b>	14.95
Grilled Certified Angus Beef skirt steak	
<b>Entraña al Ajo</b>	15.95
Grilled Certified Angus Beef skirt steak, topped with sautéed garlic and parsley	
<b>Bife Encebollado</b>	17.95
Grilled Certified Angus Beef skirt steak, topped with grilled onions, garlic and parsley	
<b>Costilla</b>	17.95
Grilled Choice ribeye steak	
<b>Filet Plano</b>	Half 14.95 Whole 18.95
Grilled Certified Angus Beef flat iron steak	
<b>Bife de Chorizo</b>	Half 14.95 Whole 18.95
Grilled Choice New York steak	
<b>Lomo</b>	23.95
Grilled Choice filet mignon	
<b>Tabla de Carnes</b>	24 oz 45.95 29 oz 48.95
For two to three people. Grilled Certified Angus Beef (CAB) skirt steak, a CAB flat iron steak and a center cut filet mignon, served with two side orders	

## SEAFOOD

<b>Salmon</b>	12.95
Grilled fresh filet of salmon, served with rice	
<b>Salmon Dijon</b>	13.95
Grilled fresh filet of salmon, brushed with a homemade dijon-white wine sauce, served with rice	
<b>Mahi Mahi</b>	14.95
Fresh grilled mahi mahi brushed with olive oil and garlic, served with rice	
<b>Mahi Mahi Popey</b>	17.95
Fresh grilled mahi mahi brushed with olive oil and garlic, topped with sautéed spinach, served with rice	

## LALA'S SPECIALS

<b>Arroz del Campo</b>	9.95
Sautéed green and red pepper, garlic, onions and mushroom tossed with yellow rice in a creamy tomato sauce; topped with feta cheese. Add 2.00 for chicken or sausage, or 3.00 for salmon	
<b>Milanesa</b>	12.95
Thinly cut steak, breaded and lightly fried, served with french fries	
<b>Suprema</b>	12.95
Boneless chicken breast, breaded and lightly fried, served with french fries	
<b>Milanesa Napolitana</b>	15.95
Thinly cut steak, breaded and lightly fried, topped with a basil tomato sauce and melted cheese, served with mashed potatoes	
<b>Suprema Napolitana</b>	15.95
Boneless chicken breast, breaded and lightly fried, topped with a basil tomato sauce and melted cheese, served with mashed potatoes	
<b>Entraña al Champignon</b>	16.95
Grilled Certified Angus Beef skirt steak, topped with sautéed mushrooms in a light red wine cream sauce, served with mashed potatoes	
<b>Lomo Lala's</b>	24.95
Grilled Choice filet mignon, topped with sautéed mushrooms in a light red wine cream sauce, served with mashed potatoes	
<b>Plato Mixto (for two people)</b>	38.95
Two grilled Italian sausages, sweetbread, New York steak, skirt steak and a half chicken, served with a mixta salad	

## VEGETARIAN

served with choice of french fries, rice, mashed potatoes or salad	
<b>Sandwich de Vegetales</b>	7.95
Grilled eggplant and zucchini with lettuce, tomato, feta cheese and Argentine sauce	
<b>Veggies al Plato</b>	8.95
Grilled zucchini, eggplant, mushroom, onion, red and green bell peppers, served with rice, mashed potatoes and salad	
<b>Brochette de Vegetales</b>	9.95
Two skewers of grilled zucchini, eggplant, mushroom, onion, red and green bell peppers	

## SIDE ORDERS

<b>French Fries</b>	2.25
<b>Side Salad</b>	2.25
<b>Rice (steamed with onions and peppers)</b>	2.25
<b>Salsa (chopped tomato and onions)</b>	2.50
<b>Grilled Onions</b>	2.50
<b>Mashed Potatoes</b>	2.95
<b>Mashed Potatoes LALA's</b>	3.95
Mashed potatoes and carrots	
<b>Mashed Potatoes Champignon</b>	3.95
Mashed potatoes topped with mushroom sauce	

## DESSERTS

(Desserts a la mode add 2.00)

<b>Flan con dulce de leche</b>	3.95
Baked custard topped with caramel; served chilled	
<b>Panqueque con dulce de leche</b>	3.95
Warm caramel crepes	
<b>Queso y dulce</b>	3.95
Provolone cheese and quince preserves	
<b>Cheesecake</b>	3.95
Traditional New York cheesecake	
<b>Chocolate mousse cake</b>	3.95
A light tasty chocolate mousse cake	
<b>Sorbet</b>	4.95
Lemon or Strawberry	
<b>Copa Helada</b>	4.95
Vainillia, chocolate or dulce de leche ice cream	
<b>Copa Lala's</b>	5.95
2 scoops of ice cream topped with warm dulce de leche (warm caramel on top)	
<b>Panqueque de banana con dulce de leche</b>	5.95
Warm caramel crepes and diced banana, with caramelized sugar on top	

## BEVERAGES

<b>Coke</b>	1.95
<b>Diet Coke</b>	1.95
<b>Sprite</b>	1.95
<b>Root Beer</b>	1.95
<b>Lemonade</b>	1.95
<b>Iced Tea</b>	1.95
<b>Tropical Iced Tea</b>	2.25
<b>Arrowhead (Mineral water)</b>	1.95
<b>Perrier (Mineral sparkling water)</b>	2.50
<b>Cranberry Juice</b>	Small 2.25 Large 2.95
<b>Orange Juice</b>	Small 2.25 Large 2.95

## Coffee & Tea

All coffees can be served regular or decaffeinated

<b>Coffee</b>	1.95
<b>Tea (Assorted)</b>	2.25
<b>Mate (Argentine Tea)</b>	2.00
<b>Espresso</b>	Single 2.75 Double 2.95
<b>Cortado</b>	Single 2.50 Double 2.95
<b>Cappuccino / Latte</b>	Single 2.95 Double 3.25

Prices subject to change.