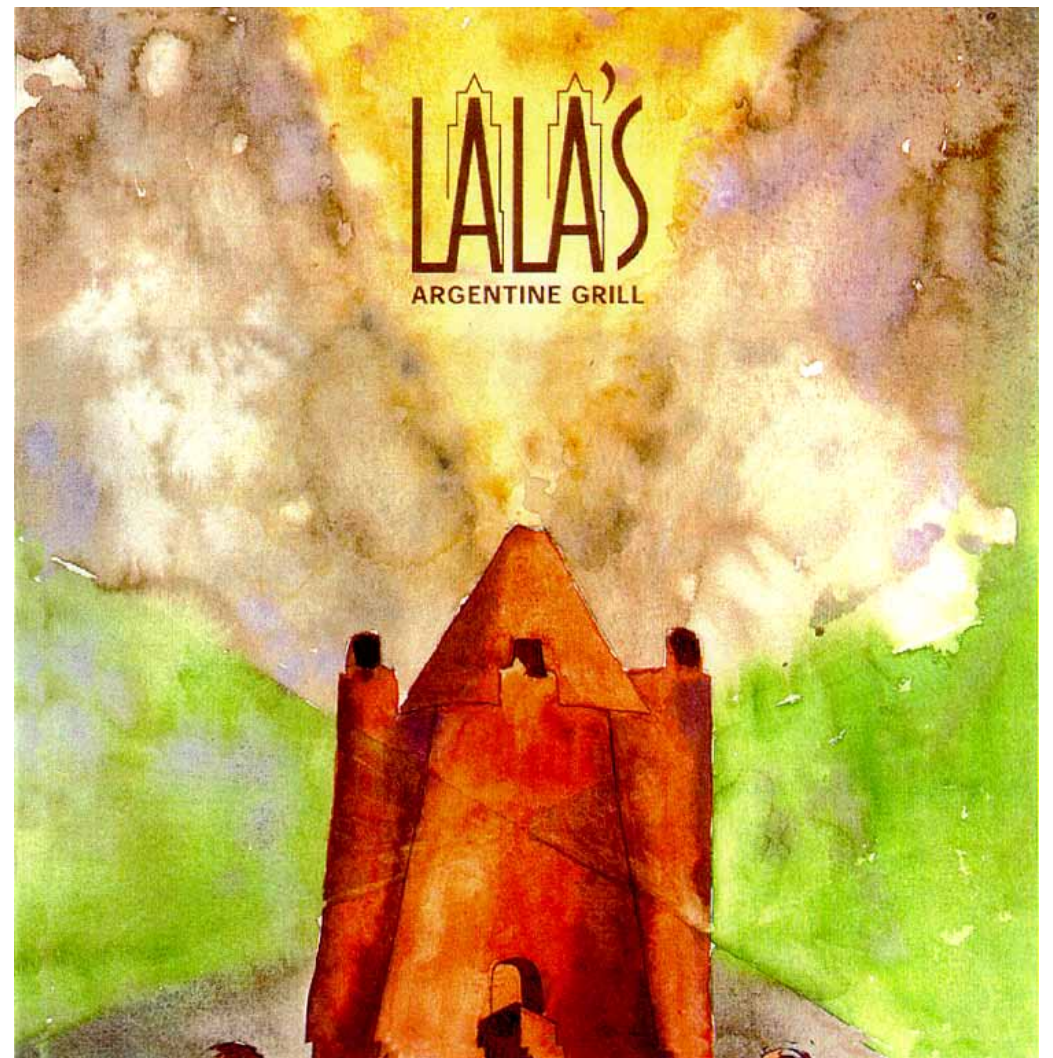


## Wine List

Red Wine	Glass	Bottle
<b>Merlot</b>		
<b>Salmon Creek California</b>	4.50	16.95
<small>Medium bodied; aroma and flavors of ripe dark fruit in a black cherry plum range</small>		
<b>Trapiche Merlot Argentina</b>	5.50	20.95
<small>Medium bodied; deep red color of black cherries. A hint of black pepper with soft tannins</small>		
<b>Humberto Canale Reserve Argentina</b>		38.95
<small>Full bodied; Meaty vanilla like aroma; flavor of black berries, damsons and raisins, with a bittersweet aftertaste of chocolate...great with steak or chicken</small>		
<b>Malbec</b>		
<b>Humberto Canale "DM" Argentina</b>	4.95	18.95
<small>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</small>		
<b>Trapiche Argentina</b>	5.50	20.95
<small>Medium bodied; fresh bouquet of plum and vanilla, soft tannins</small>		
<b>Humberto Canale Estate Argentina</b>	6.50	24.95
<small>Medium-full bodied; Intense violet ruby color; black fruit aromas; round and intense on the palate</small>		
<b>Terrazas Argentina</b>	6.95	26.95
<small>Medium-full bodied; notes of dried ripe fruit. Further notes of vanilla and caramel</small>		
<b>Terrazas Reserva Argentina</b>		36.95
<small>Full-bodied; perfectly balanced fruit in the palate. Spiced boysenberry, blackberry liqueur, subtle cracked pepper and sweet earth tones</small>		
<b>Humberto Canale Reserve Argentina</b>		38.95
<small>Full bodied; Full of spicy fruit flavor and a rich, creamy texture; balanced and elegant</small>		
<b>Luigi Bosca Argentina</b>		45.00
<small>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</small>		
<b>Trapiche Viña Francisco Olive Argentina</b>		70.00
<small>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</small>		
<b>Pinot Noir</b>		
<b>Trapiche Argentina</b>	5.50	20.95
<small>Light bodied; soft tannins and aromas of fresh ripe cherries</small>		
<b>Domaine Chandon Napa, California</b>	9.95	38.95
<small>With a faint brick-red hue, this Pinot Noir tantalizes the palate with flavors of black plums, white pepper and blueberries</small>		
<b>Humberto Canale Reserve Argentina</b>		38.95
<small>Medium bodied; Complex aroma of small red Patagonian berries, spices and dry herbs; superb body; meaty and very smooth</small>		
<b>Cabernet Sauvignon</b>		
<b>Salmon Creek California</b>	4.50	16.95
<small>Medium-full bodied; bouquet of intense black fruit, a ripe wine with good balance</small>		
<b>Trapiche Argentina</b>	5.50	20.95
<small>Full bodied; well balanced cherry and currant flavors</small>		
<b>Terrazas Argentina</b>	6.95	26.95
<small>Full bodied; intensely aromatic, soft tannins with vanilla, caramel and spicy notes</small>		
<b>Terrazas Reserva Argentina</b>		36.95
<small>Full bodied; Berry and spice flavors open to form richness on the palate; robust body with a sleek and persistent finish</small>		
<b>Syrah</b>		
<b>Montpellier California</b>	5.50	22.95
<small>Light-medium bodied; hints of anise, vanilla and smoky oak flavors</small>		
<b>Trapiche Oak Cask Argentina</b>	7.50	28.95
<small>Full bodied; Aromas of liquorice, chocolate and dried fruits; intense blackberry flavor; well-balanced acidity with a long finish... ideal with beef</small>		

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catering & parties too!!...

White Wine	Glass	Bottle
<b>White Zinfandel</b>		
<b>Salmon Creek California</b>	4.50	16.95
<small>Medium bodied; full of strawberry flavor, but not overly sweet</small>		
<b>Pinot Grigio</b>		
<b>Salmon Creek California</b>	4.50	16.95
<small>Medium bodied; Bay leaves, mint, flowers and musky peach scents dominate the nose; smooth and graceful flavors on the palate</small>		
<b>Pasqua Italy</b>	5.95	22.95
<small>Light bodied; refreshingly crispy fruit flavors, #1 wine from Italy</small>		
<b>Sauvignon Blanc</b>		
<b>Humberto Canale Intimo Argentina</b>	4.95	18.95
<small>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</small>		
<b>Humberto Canale Estate Argentina</b>	6.50	24.95
<small>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</small>		
<b>Chardonnay</b>		
<b>Salmon Creek California</b>	4.50	16.95
<small>Medium bodied; hints of tropical fruit flavors with shavings of nutmeg</small>		
<b>Trapiche Argentina</b>	5.50	20.95
<small>Light-medium bodied; citrus and oak flavors</small>		
<b>Terrazas Argentina</b>	6.95	26.95
<small>Medium-full bodied; hints of ripe fruit flavors with notes of vanilla and caramel</small>		
<b>Terrazas Reserva Argentina</b>		36.95
<small>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</small>		
<b>Torrontes</b>		
<b>Humberto Canale "DM" Argentina</b>	4.95	18.95
<small>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</small>		
<h3>Lala's Special Drinks</h3>		
<b>Sangria</b>		
<small>A house favorite</small>		
	<small>small glass</small>	3.25
	<small>large glass</small>	5.50
		<small>pitcher</small> 13.95
		<small>pitcher</small> 18.95
<b>Cleritco</b>		
<small>Assorted fruit in white wine</small>		
<b>Mimosa</b>		glass 4.00
<small>Champagne &amp; Orange Juice</small>		
<b>Veuve de Vernay Brut France 187 ml</b>		7.50
<b>Wolf Blass Brut Australia</b>		bottle 26.95
<b>Chandon Brut California</b>		bottle 79.00
<h3>Beers</h3>		
<b>Sharp's (non alcoholic)</b>		3.50
<b>Miller Lite</b>		3.50
<b>Coors Light</b>		3.50
<b>Cristal Peru</b>		4.50
<b>Quilmes Argentina</b>		4.50
<b>Corona Mexico</b>		5.00
<b>Peroni Italy</b>		5.00
<b>Heineken</b>		5.00
<b>Newcastle (Brown Ale)</b>		5.00
<b>Stella Artois (Belgium)</b>		5.00



# LALA'S

## West Hollywood

7229 Melrose Ave

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# LALA'S

## Studio City

11935 Ventura Blvd

Studio City, CA 91604

Tel (818) 623 4477

Fax (818) 623 9170

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

## STARTERS

<b>Sopa de Vegetales</b> Pureed carrot and potato soup	<b>3.95</b>
<b>Empanadas</b> Choice of beef and onion, chicken and onion, spinach and onion, ham and cheese or cheese and onion	<b>2.50</b>
<b>Chorizo</b> Grilled Italian sausage	<b>2.50</b>
<b>Tortilla de Papa</b> Argentine potato and onion quiche	<b>2.75</b>
<b>Vegetales a la Parrilla</b> Grilled zucchini, eggplant, mushroom, onion, red and green bell peppers	<b>4.95</b>
<b>Provoleta</b> Melted provolone cheese, topped with salsa and oregano	<b>5.95</b>
<b>Sarten de champignones</b> Skillet of sautéed mushrooms in white wine parsley and garlic	<b>6.95</b>
<b>Mollejas</b> Grilled, thinly cut Choice beef sweetbreads	<b>6.95</b>
<b>Calamar Frito</b> Lightly breaded, crispy calamari rings	<b>10.95</b>
<b>Combo Appetizer</b> Three empanadas of your choice, one tortilla de papa and one chorizo	<b>11.95</b>

## SALADS

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

## SANDWICHES

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

## PASTAS

served with parmesan cheese  
add 2.00 for chicken or sausage, or 4.00 for salmon

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

## CHICKEN

served with choice of french fries, rice, mashed potatoes or salad (skinless by request)

<b>1/2 Pollo a la Brasa</b> Grilled half chicken, marinated in a lemon-orange marinade	<b>8.95</b>
<b>1/2 Pollo a la Brasa Picante</b> Grilled half chicken, brushed with a homemade picante sauce	<b>9.95</b>
<b>Pechuga de Pollo</b> Grilled boneless chicken breast, marinated in a lemon-orange marinade	<b>8.95</b>
<b>Picante</b> Grilled boneless chicken breast, brushed with a homemade picante sauce	<b>9.95</b>
<b>A la Provenzal</b> Grilled boneless chicken breast, topped with sautéed garlic and parsley	<b>9.95</b>
<b>Pechuga Dijon</b> Grilled boneless chicken breast, brushed with a homemade dijon-white wine sauce	<b>9.95</b>
<b>Al Champignon</b> Grilled boneless chicken breast, topped with sautéed mushrooms in a light red wine cream sauce	<b>10.95</b>
<b>A la Cebolla</b> Grilled double chicken breast, topped with grilled onions and garlic	<b>14.95</b>

## BEEF

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

## SEAFOOD

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

## LALA'S SPECIALS

<b>Arroz del Campo</b> Sautéed green and red bell 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 4.00 for salmon	<b>9.95</b>
<b>Milanesa</b> Thinly cut steak, breaded and lightly fried, served with french fries	<b>12.95</b>
<b>Suprema</b> Boneless chicken breast, breaded and lightly fried, served with french fries	<b>12.95</b>
<b>Milanesa Napolitana</b> Thinly cut steak, breaded and lightly fried, topped with a basil tomato sauce and melted cheese, served with mashed potatoes	<b>15.95</b>
<b>Suprema Napolitana</b> Boneless chicken breast, breaded and lightly fried, topped with a basil tomato sauce and melted cheese, served with mashed potatoes	<b>15.95</b>
<b>Entraña al Champignon</b> Grilled Certified Angus Beef skirt steak, topped with sautéed mushrooms in a light red wine cream sauce, served with mashed potatoes	<b>16.95</b>
<b>Lomo Lala's</b> Grilled Choice filet mignon, topped with sautéed mushrooms in a light red wine cream sauce, served with mashed potatoes	<b>24.95</b>
<b>Plato Mixto (for two people)</b> Two grilled Italian sausages, sweetbread, New York steak, skirt steak and a half chicken, served with a mixta salad	<b>38.95</b>

## VEGETARIAN

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

## SIDE ORDERS

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

## DESSERTS

(Desserts a la made add 2.00)

<b>Flan con dulce de leche</b> Baked custard topped with caramel; served chilled	<b>3.95</b>
<b>Panqueque con dulce de leche</b> Warm caramel crepes	<b>3.95</b>
<b>Queso y dulce</b> Provolone cheese and quince preserves	<b>3.95</b>
<b>Cheesecake</b> Traditional New York cheesecake	<b>3.95</b>
<b>Chocolate mousse cake</b> A light tasty chocolate mousse cake	<b>3.95</b>
<b>Panqueque de banana con dulce de leche</b> Warm caramel crepes and diced banana, with caramelized sugar on top	<b>5.95</b>

## BEVERAGES

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

## Coffee & Tea

All coffees can be served regular or decaffeinated

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

Prices subject to change.

visit us at  
**www.lalasgrill.com**