

La GALLINA

OUR HOUSE BREAD BASKET

Hen-Crafted Sourdough vg \$4.5
shaved parmesan, greek cold-pressed olive oil

SMALL PLATES

SHARED DISHES & SERVED AS READY

Crispy Zucchini Chips + Tzatziki vg \$13.50
oregano 1•2•4•6•8

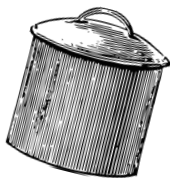
Fried Local Calamari + Parmesan \$18
marinara, calabrian chile dip 1•2•4•6•8

Greek Spinach Pie + Feta vg \$14.50
sautèed spinach, cottage cheese 1•2•6

Crispy Cauliflower Fritto + Za'atar vg \$14
parmesan dusted, roasted sweet pepper dip 1•2•4•6•8•9

Green Falafel vg gf \$14.50
tzatziki, tahini, pickled jalapeño 1•9

Moroccan Tomato Soup vg
touch of yogurt, herbed crouton 1•6
cup \$10 • large bowl \$17, shareable



DIPS+SPREADS

SERVED WITH TOASTED PITA CHIPS - AS READY

each \$11 OR 2 for \$19

Hummus + Horiatiki Salad olive, tomato, feta 1•9 vg gf

Hummus + Avocado pumpkin seed, lemon, herb •9 v df gf

Whipped Feta + Sweet Red Pepper greek htipiti •1 vg gf

SALADS + PROTEIN



Traditional Greek + Feta vg gf \$16
tomato, cucumber, onion, olive, vinaigrette •1

Sugar Snap Peas + Burrata vg \$18
buttermilk-labneh dressing, spring herbs, vin cotto 1•6

Tossed Falafel + Tzatziki + Hummus vg \$18
heirloom tomatoes, olives, cucumber, green tahini dressing 1•9

ADD shrimp, 4ea* +\$11 • chicken +\$7
steak tips* +\$12 • salmon* +\$11

SIDES

Roasted Broccoli feta cheese, black garlic vinaigrette •1 vg \$9.5

Patatas Bravas crispy yukon potato, brava 1•2•4•6•8 vg \$7.5

French Fries maldon sea salt, signature frie sauce •2 vg gf \$7.5

Truffle Fries parmesan dusted, white truffle oil 1•2 vg gf \$9.5

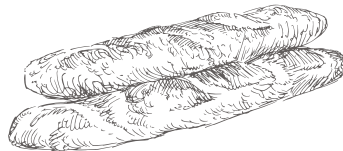
Tomato + Feta Salad chickpea, cucumber, olives •1 vg gf \$8.5

Before placing your order, please inform your server if a person in your party has a food allergy.

gf - gluten free • vg - lacto-vegetarian • v - vegan • df - dairy free • h - halal

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 3% optional "Kitchen Appreciation Fee", is distributed only to hourly kitchen employees. If you would like this charge removed, please let your server know.

LUNCH HANDHELDS



Farm Tray df \$24
3 beef or lamb kofta skewers, smoked eggplant, pita bread
sumac-parsley salad, choice of fries / roasted potatoes.
add single skewer + \$4 1•5•6

Fire Roasted Mediterranean Vegetable + Fries \$18
sourdough, piquillos, eggplant, zucchini, basil pesto, hummus 6•9

Sourdough Grilled Cheese + Fries \$17
white cheddar, manchego, mozzarella, shallot cream 1•6

Prosciutto Toscana + Torn Buffalo Mozzarella + Fries \$19
heirloom tomatoes, pesto cream 1•6

Mediterranean Rubbed Roasted Chicken + Fries \$19
hand pulled chicken, avocado, pancetta, tomato, provolone 1•2•6

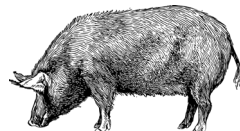
House Burger - 3 Beef Cut Blend + Fries* h \$18
2 smashed patties, american cheese, caramelized onion 1•2•6
house sauce • substitute for impossible patty vg \$19
gluten free bun on request

SPLITS

Cup Of Soup + Choice Of Sandwich g \$19
roasted chicken + avocado • caprese tartin • tomato soup 1•2•6

Pasta + Salad Combo vg \$19
side of house or caesar salad + choice of pasta;
gemelli or fettucine w/ red sauce 1•2•3•6

MAINS, PASTA + MORE



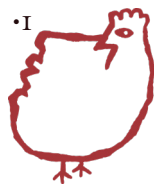
Gemelli + Spicy Chicken Sausage \$26
cherry tomato, garlic, pesto, parmesan 1•2•6

Goat Cheese-Asparagus Ravioli + Herbs \$25
spring vegetables, roasted shallot, parmesan, vin cotto 1•2•6

Mediterranean Mixed Grill + Fries* \$35
chicken & pork souvlaki, balsamic steak tip, greek sausage 1•6•8

Oven Roasted & Spiced Cauliflower v vg \$25
middle eastern spices, zesty pickled mango yogurt •1

ALL THINGS CHICKEN



Crispy Chicken Wings + Caramelized Onions \$16.50
mediterranean herbs & spices, lemon-chili aioli 1•2•4•6•8

Chicken Milanese + Mozzarella Perline + Fries h \$29.50
breaded chicken cutlet, arugula, cherry tomato, sea salt 1•2•4•6•8

Chicken Souvlaki Skewer + Feta & Tomato Salad h \$29.50
marinated chicken thighs, pita bread, tzatziki, aromatic rice 1•6•8

HEN-CRAFTED PIZZA

MADE WITH OUR 127 YEAR-OLD SOURDOUGH STARTER

Margherita vg \$19.50
san marzano tomatoes, mozzarella, basil 1•6
ADD pepperoni +\$3.5



Fig + Prosciutto \$24.50
fig jam, prosciutto, arugula, olive oil, parmesan 1•6

Funghi vg \$22.50
roasted mushrooms, goat cheese, carmelized red onion 1•6

Spicy Chicken + Hot Honey \$23
chicken sausage, marinara, piquillo pepper, mozzarella, arugula 1•6

Spinach + Artichoke vg \$21
cream cheese, mozzarella, parmesan, calabrian chili 1•6

Before placing your order, please inform your server if a person in your party has a food allergy gf - gluten free • vg - lacto-vegetarian • v - vegan • df - dairy free • h - halal

1 Dairy • 2 Eggs • 3 Fish • 4 Crustacean Shellfish • 5 Tree Nuts • 6 Wheat • 7 Peanuts • 8 Soybeans • 9 Sesame

La GALLINA

OUR HOUSE BREAD BASKET

Hen-Crafted Sourdough vg 4.5
shaved parmesan, greek cold-pressed olive oil 1.6

SMALL PLATES

SHARED DISHES & SERVED AS READY



Shrimp Provencale + Green Garlic* gf \$17.50
green garlic butter, fennel, white wine, pernod 1.4.6

Crispy Zucchini Chips + Tzatziki vg \$13.50
oregano 1.2.4.6.8

Warm Spinach Artichoke Dip + Chili .2 vg \$15
cream cheese, mozzarella, parmesan, calabrian chili 1.6

Crispy Spanish Octopus + Arugula* gf df \$17.50
olive, orange, aleppo .1.3.5.6

Fried Local Calamari + Parmesan \$18
marinara, calabrian chile dip 1.2.4.6.8

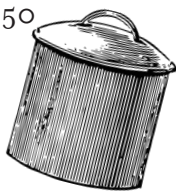
Greek Spinach Pie + Feta vg \$14.50
sautéed spinach, cottage cheese 1.2.6

Crispy Cauliflower Fritto + Za'atar vg \$14
parmesan dusted, roasted sweet pepper dip 1.2.4.6.8.9

Salt Cod Fritters + Paprika Aioli* \$15
trio of potato fritters, panko, tarragon, lemon 1.2.3.6

Greek Green Falafel + Tzatziki vg gf \$14.50
tahini, pickled jalapeño 1.9

Moroccan Tomato Soup
touch of yogurt, herbed crouton 1.6
cup \$10 • large bowl \$17, shareable



DIPS+SPREADS

SERVED WITH TOASTED PITA CHIPS .6

each \$11 OR 2 for \$19

Hummus + Horiatiki Salad olive, tomato, feta 1.9 vg gf

Hummus + Avocado pumpkin seed, lemon, herb .9 v df gf

Whipped Feta + Sweet Red Pepper greek htipiti .1 vg gf

SALADS + PROTEIN



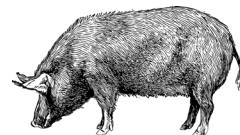
Traditional Greek + Feta vg gf \$16
tomato, cucumber, onion, olive, vinaigrette .1

Sugar Snap Peas + Burrata vg \$18
buttermilk-labneh dressing, spring herbs, vin cotto 1.6

Tossed Falafel + Tzatziki + Hummus vg \$18
heirloom tomatoes, olives, cucumber, green tahini dressing 1.9

ADD shrimp, 4ea* +\$11 • chicken +\$7
steak tips* +\$12 • salmon* +\$11

MAINS, PASTA + MORE



Pan-Seared Salmon + Romesco* gf df \$31
asparagus, rice, herb salad 1.3.6

Spaghetti Vongole + Pancetta* \$27
clams, white wine, lemon, butter 1.2.4.6

Gemelli + Spicy Chicken Sausage \$26
cherry tomato, garlic, pesto, parmesan 1.2.6

Goat Cheese-Asparagus Ravioli + Herbs \$25
spring vegetables, roasted shallot, parmesan, vin cotto 1.2.6

Mediterranean Mixed Grill + Fries* \$35
chicken & pork souvlaki, balsamic steak tip, greek sausage 1.6.8

Skirt Steak + Fries* gf df \$34
watercress salad, green harissa, pickled pepper

Braised Short Rib + Pomegranate gf df \$34
pomegranate glaze, roasted baby carrot, potato

Oven Roasted & Spiced Cauliflower vg \$24
middle eastern spices, zesty pickled mango yogurt .1

Farm Burger + Fries* h \$22
brioche, manchego, tomato, caramelized onion 1.2.6

ADD avocado +\$2 • bacon +\$2



ALL THINGS CHICKEN

Crispy Chicken Wings + Caramelized Onions \$16.50
mediterranean herbs & spices, lemon-chili aioli 1.2.4.6.8

Popcorn Chicken + Hot Chili + Honey Glazed h \$14.50
labneh ranch dip 1.2.4.6.8

Crispy Chicken Parm + Bucatini h \$29
fresh mozzarella, crushed san marzano tomatoes 1.2.4.6.8

Chicken Milanese + Mozzarella Perline + Fries h \$29.50
breaded chicken cutlet, arugula, cherry tomato, sea salt 1.2.4.6.8

Chicken Souvlaki Skewer + Feta & Tomato Salad h \$29.50
marinated chicken thighs, pita bread, tzatziki, aromatic rice 1.6

HEN-CRAFTED PIZZA

MADE WITH OUR 127 YEAR-OLD SOURDOUGH STARTER

Margherita vg \$19.50
san marzano tomatoes, mozzarella, basil 1.6

ADD pepperoni +\$3.5



Fig + Prosciutto \$24.50
fig jam, prosciutto, arugula, olive oil, parmesan 1.6

Funghi vg \$22.50
roasted mushrooms, goat cheese, caramelized red onion 1.6

Spicy Chicken + Hot Honey \$23
chicken sausage, marinara, piquillo pepper
mozzarella, arugula 1.6

Spinach + Artichoke vg \$21
cream cheese, mozzarella, parmesan, calabrian chili 1.6

SIDES

Roasted Broccoli feta cheese, black garlic vinaigrette .1 vg \$9.5

Patatas Bravas crispy yukon potato, brava 1.2.4.6.8 vg \$7.5

French Fries maldon sea salt, signature frie sauce .2 vg gf \$7.5

Truffle Fries parmesan dusted, white truffle oil 1.2 vg gf \$9.5

Tomato + Feta Salad chickpea, cucumber, olives .1 vg gf \$8.5

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 3% optional "Kitchen Appreciation Fee", is distributed only to hourly kitchen employees. If you would like this charge removed, please let your server know.

Before placing your order, please inform your server if a person in your party has a food allergy gf - gluten free • vg - lacto-vegetarian • v - vegan • df - dairy free • h - halal

1 Dairy • 2 Eggs • 3 Fish • 4 Crustacean Shellfish • 5 Tree Nuts • 6 Wheat • 7 Peanuts • 8 Soybeans • 9 Sesame

DULCE·DOLCE·GLYKÓS·TATLI

Warm Date Brownie \$II

date molasses, tahini caramel, mascarpone gelato I•2•6•9 vg

Orange Pistachio Cake + Sweetened Greek Yogurt \$II

burnt orange sauce I•2•5 vg

Crema Catalan \$II

rich citrus custard, caramelized sugar I•2

Apple Tart a la Villa Sparina \$II

caramelized apple, vanilla scoop, caramel I•2•6

Tiramisu Unraveled (serves 2) \$I6

espresso soaked ladyfingers, rum, mascarpone
cocoa, bittersweet chocolate I•2•6 vg

GELATO+COLD

2 SCOOPS YOUR CHOICE \$I2
MAKE IT AFFOGATO +\$2

Fig-Ricotta

fresh ricotta, fig jam I•2 vg gf

Espresso I•2 vg gf

Nocciola

imported italian hazelnuts I•2•5 vg gf

Fior Di Panna

local heavy cream I•2 vg gf

Lemon Sorbetto vg gf

Wildberry Sorbetto vg gf

HOT

Espresso 4

Cappuccino 5

Caffe Latte 5

Green Tea 5

Herbal Tea 5

Black Tea 5

oat milk +.50

almond milk +.50

DULCE·DOLCE·GLYKÓS·TATLI

Warm Date Brownie \$II

date molasses, tahini caramel, mascarpone gelato I•2•6•9 vg

Orange Pistachio Cake + Sweetened Greek Yogurt \$II

burnt orange sauce I•2•5 vg

Crema Catalan \$II

rich citrus custard, caramelized sugar I•2

Apple Tart a la Villa Sparina \$II

caramelized apple, vanilla scoop, caramel I•2•6

Tiramisu Unraveled (serves 2) \$I6

espresso soaked ladyfingers, rum, mascarpone
cocoa, bittersweet chocolate I•2•6 vg

GELATO+COLD

2 SCOOPS YOUR CHOICE \$I2
MAKE IT AFFOGATO +\$2

Fig-Ricotta

fresh ricotta, fig jam I•2 vg gf

Espresso I•2 vg gf

Nocciola

imported italian hazelnuts I•2•5 vg gf

Fior Di Panna

local heavy cream I•2 vg gf

Lemon Sorbetto vg gf

Wildberry Sorbetto vg gf

HOT

Espresso 4

Cappuccino 5

Caffe Latte 5

Green Tea 5

Herbal Tea 5

Black Tea 5

oat milk +.50

almond milk +.50

Before placing your order, please inform your server if a person in your party has a food allergy
gf - gluten free • vg - lacto-vegetarian • v - vegan • df - dairy free • h - halal

1 Dairy • 2 Eggs • 3 Fish • 4 Crustacean Shellfish • 5 Tree Nuts • 6 Wheat • 7 Peanuts • 8 Soybeans • 9 Sesame

Before placing your order, please inform your server if a person in your party has a food allergy
gf - gluten free • vg - lacto-vegetarian • v - vegan • df - dairy free • h - halal

1 Dairy • 2 Eggs • 3 Fish • 4 Crustacean Shellfish • 5 Tree Nuts • 6 Wheat • 7 Peanuts • 8 Soybeans • 9 Sesame