

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 \$13.5
oregano 1•2•4•6•8

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

Greek Spinach Pie + Feta vg \$14.5
sautéed spinach, cottage cheese 1•2•6

Greek Green Falafel vg gf \$14.5
tahini, pickled jalapeño 1•9

Patatas Bravas
crispy yukon potato, bravas sauce 2•6 vg \$12

Chilled Gazpacho Soup + Summer Fruits vg \$10
poured tableside



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

Greek Yogurt Tzatziki •1 vg gf

SALADS + PROTEIN



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

Mykonos Salad + Feta vg gf \$17
romaine, tomato, cucumber, chickpea,
olive, red onion, greek dressing •1

Watermelon + Whipped Feta vg \$18
mint, pistachio gremolata, balsamic 1•5•6

Caesar Salad + Parmesan vg gf \$16
romaine, croutons •1•2•3•6

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

ADD shrimp, 4ea* +\$11 • chicken +\$7
steak tips* +\$12 • salmon* +\$9

SIDES

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

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.

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

HANDHELDS

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

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

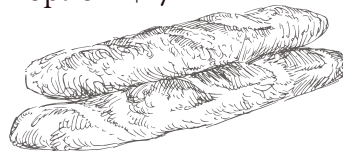
Prosciutto + Torn Buffalo Mozzarella + Fries \$19
heirloom tomatoes, pesto cream 1•6

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

Gyro + Fries \$19
chicken, beef, or lamb 1•6 • falafel vegetarian option \$17

Crispy Chicken Parm + Fries \$18
marinara, mozzarella, parmesan, basil 1•6

Farm Smash Burger + Fries* \$18
2 smashed patties, manchego, arugula, tomato jam 1•2•6
ADD avocado +\$2 bacon \$2

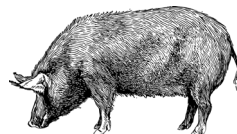


SPLITS

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

Pasta + Salad Combo vg \$19
side of house or caesar salad + choice of gemelli + chicken sausage or
spagetti with crushed tomato 1•2•3•6

MAINS, PASTA + MORE



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

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

Gnocchi A La Caprese + Mozzarella \$25
ricotta gnocchi, heirloom tomato, basil 1•2•6

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

ALL THINGS CHICKEN



Spicy Chicken Wings 6 \$15 (or) 9 \$19.5
calabrian chili, gorgonzola dolce 1•2•4•6•8

Chicken Milanese + Mozzarella Perline + Fries h \$29.5
breaded chicken cutlet, arugula, cherry tomato, sea salt 1•2•4•6•8

Chicken Souvlaki Skewer + Feta & Tomato Salad h \$29.5
marinated chicken thighs, pita bread, tzatziki, aromatic rice 1•6•8

HEN-CRAFTED PIZZA

MADE WITH OUR 127 YEAR-OLD SOURDOUGH STARTER

Margherita vg \$19.5
san marzano tomatoes, mozzarella, basil 1•6
ADD pepperoni +\$3.5



Fig + Prosciutto \$24.5
fig jam, prosciutto, arugula, olive oil, parmesan 1•6

Funghi vg \$22.5
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

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OUR HOUSE BREAD BASKET

Hen-Crafted Sourdough vg \$4.5
shaved parmesan, greek cold-pressed olive oil 1•6

Pan Con Tomato vg \$7
tomato jam, grated manchego cheese 1•6

Cheesy Garlic Bread vg \$9
spring green garlic butter, mozzarella, parmesan, marinara 1•6

SMALL PLATES

SHARED DISHES & SERVED AS READY

Shrimp Santorini + Feta gf \$18
ouzo, tomato 1•4

Crispy Zucchini Chips + Tzatziki vg \$13.5
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 \$17.5
olive, orange, aleppo •1•3•5•6

Patatas Bravas
crispy yukon potato, bravas sauce 2•6 vg \$12

Strawberry + Burrata vg \$18
balsamic, basil, sourdough crisp 1•6

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

Greek Spinach Pie + Feta vg \$14.5
sautéed spinach, cottage cheese 1•2•6

Mussels Mariniere + Fine Herbs \$18
shallot, garlic, white wine, grilled sourdough 1•4•6

Greek Green Falafel + Tzatziki vg gf \$14.5
tahini, pickled jalapeño 1•9

Chilled Gazpacho Soup + Summer Fruits vg \$10
poured tableside

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

Greek Yogurt Tzatziki •1 vg gf

SALADS + PROTEIN

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

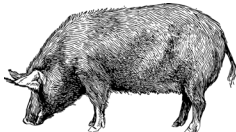
Tossed Falafel + Tzatziki + Hummus vg \$18
heirloom tomatoes, olives, cucumber, green tahini dressing 1•9

Watermelon + Whipped Feta vg \$18
mint, pistachio gremolata, arugula, balsamic 1•5

ADD shrimp, 4ea* +\$11 • chicken +\$7
steak tips* +\$12 • salmon* +\$9

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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

Gnocchi A La Caprese + Mozzarella \$25
ricotta gnocchi, heirloom tomato, basil 1•2•6

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

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

Risotto ‘Frutti di Mare’ + Saffron gf df \$34
calamari, shrimp, preserved lemon 1•3•4

Oven Roasted Curried Cauliflower + Yogurt vg \$24
tandori spices •1

Farm Smash Burger + Fries* \$22
2 smashed patties, manchego, arugula, tomato jam 1•2•6

ADD avocado + \$2 • bacon + \$2

ALL THINGS CHICKEN



Spicy Chicken Wings 6 \$15 (or) 9 \$19.5
calabrian chili, gorgonzola dolce 1•2•4•6•8

Popcorn Chicken + Hot Chili + Honey Glazed h \$14.5
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 \$29.5
breaded chicken cutlet, arugula, cherry tomato, sea salt 1•2•4•6•8

Chicken Souvlaki Skewer + Feta & Tomato Salad h \$29.5
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BRUNCH

Avocado Toast + Poached Eggs vg \$19
tomato, feta, basil 1•2•6

Soft Scramble \$18
grilled locanico or kofta, pita, green harissa
sumac-parsley salad, lemon-garlic labneh 1•2•5•6

Greek Yogurt - Baklava Waffle vg \$19
candied pistachios, chamomile honey, phyllo 1•2•6

Eggs Benedict \$21
choice of; prosciutto cotto • short rib • avocado + tomato
with house potatoes, aleppo hollandaise 1•2•6

Chicken + Waffle \$25
greek yogurt waffle, crispy chicken breast, aleppo hollandaise
harissa honey, za'atar 1•2•6

Catalan Breakfast Pizza \$24
spanish chorizo, egg, potatoes, roasted peppers, smoked paprika
1•2•6

Basque Breakfast Pizza \$24
scrambled eggs, roasted piquillos pepper, pancetta, sausage 1•2•6

Sides potatoes \$4 • bacon \$4 • (2) eggs \$5



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DULCE·DOLCE·GLYKÓS·TATLI

Warm Date Brownie \$11

date molasses. tahini caramel. mascarpone gelato 1•2•6•9 vg

Orange Pistachio Cake + Sweetened Greek Yogurt \$11

burnt orange sauce 1•2•5 vg

Creme Catalan \$12

honey custard. caramel. blood orange 1•2

Lemon Tart \$12

lemon gel. lemon custard. lemon chantilly 1•2 •6

Tiramisu Unraveled (serves 2) \$16

espresso soaked ladyfingers. rum. mascarpone
cocoa. bittersweet chocolate 1•2•6 vg

GELATO +

2 SCOOPS YOUR CHOICE \$12

MAKE IT AFFOGATO +\$2

Fig-Ricotta

fresh ricotta, fig jam 1•2 vg gf

Espresso 1•2 vg gf

Nocciola

imported italian hazelnuts 1•2•5 vg gf

Fior Di Panna

local heavy cream 1•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

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