

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

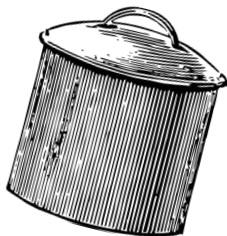
Fried Local Calamari + Parmesan \$18
hot cherry pepper, marinara, calabrian chile dip 1.2.4.6.8

Greek Spinach Pie + Feta vg \$14.5
sautéed spinach, cottage cheese 1.2.6

Greek Green Falafel + Tzatziki vg gf \$14.5
tahini, pickled jalapeño 1.9

Patatas Bravas
crispy yukon potato, bravas sauce 2.6 vg \$12

Moroccan Tomato Soup vg
touch of yogurt, herbed crouton 1.6
cup \$9 . large bowl, shareable \$16



DIPS+SPREADS

SERVED WITH TOASTED PITA CHIPS .6

each \$11 or 2 for \$18

Hummus + Horiatiki Salad olive, tomato, feta 1.9 vg

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

Whipped Feta + Sweet Red Pepper greek htipiti .1 vg

SALADS + PROTEIN



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

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

Caesar Salad + Parmesan \$16
romaine, croutons 1.2.3.6

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

Roasted Beet + Gorgonzola vg \$17
local lettuces, candied pistachio, crispy + leek vinaigrette 1.5

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

SIDES

Roasted Brussels crispy pancetta, pomegranate molasses .1 df \$9

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

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

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

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A 3% Kitchen Appreciation Fee is distributed only to hourly kitchen employees.
If you would like this fee removed, please let your server know. Thank you!

LUNCH

All-In Surprise \$19 
creative, authentic, adventurous lunch
special; includes iced tea or soda.
one price, fully satisfying.
ask us for more details,

HANDHELDS

ADD CUP OF SOUP +\$6



Fire Roasted Vegetable + Fries vg \$18
piquillos, eggplant, zucchini, basil pesto, hummus 1.6.9

Sourdough Grilled Cheese + Fries vg \$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

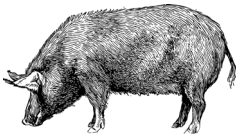
Gyro + Fries \$19
chicken, beef, or lamb 1.6 . falafel vegetarian option 1.6.9 \$17

Crispy Chicken Parm + Fries \$18
marinara, mozzarella, parmesan, basil 1.2.6

French Onion Burger + Fries* \$22
caramelized onion, gruyere + parmesan crisp, black pepper aioli 1.2.6

ADD avocado + \$2 . bacon + \$2

MAINS, PASTA + MORE



Farm Tray df \$24
3 beef-lamb kofta skewers, tzatziki, pita bread
sumac-parsley, choice of fries or horiatiki salad 1.5.6

Pan-Seared Salmon + Romesco* gf \$31
asparagus, rice, herb salad 1.3.5

Gnocchi + Winter Pesto \$26
kale + pumpkin seed pesto, parmesan crisps 1.2.6

Mediterranean Mixed Grill + Fries* \$35
chicken souvlaki, beef-lamb kofta, steak tips, greek sausage 1.6.8

ALL THINGS CHICKEN



Spicy Chicken Wings 6 \$15 (or) 9 \$19.5
calabrian chili, gorgonzola dolce 1.2

Chicken Milanese + Mozzarella Perline + Fries h \$29.5
breaded chicken cutlet, arugula, cherry tomato, sea salt 1.2.6

Chicken Souvlaki Skewer + Feta & Tomato Salad h \$29.5
marinated chicken thighs, pita bread, tzatziki, aromatic rice 1.6

HEN-CRAFTED PIZZA

MADE WITH OUR 130 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, 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, parmesean, calabrian chili 1.6

Before placing your order, please inform your server if a person in your party has a food allergy. Some items may experience unintentional cross contact.
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

Cheesy Garlic Bread vg \$9
green garlic butter, mozzarella, parmesan, marinara 1.6

SMALL PLATES

SHARED DISHES & SERVED AS READY



Crispy Zucchini Chips + Tzatziki vg \$13.5
oregano 1.2.6.8

Warm Spinach Artichoke Dip + Mozzarella vg \$15
cream cheese, parmesan 1.6

Crispy Spanish Octopus + Aleppo* \$17.5
olive, orange, castelfranco 1.3.5

Greek Chicken Meatballs df \$15
potato-garlic puree, pickled grapes, radicchio 1.6

Patatas Bravas df gf vg \$14
crispy yukon potato, bravas sauce 2

Whipped Ricotta + Honey vg \$12
hen-crafted sourdough, vin cotto 1

Nonna's Meatballs + Parmesan \$15
pork + beef meatballs, marinara, basil 1.2.6

Spanish-Style Garlic Shrimp + Chorizo* gf \$17
piquillo pepper 4.6

Burrata + Citrus vg \$18
blood orange, fennel honey, hazelnut, scallion oil 1.5

Fried Local Calamari + Parmesan \$18
hot cherry pepper, marinara, calabrian chili dip 1.2.4.6.8

Greek Spinach Pie + Feta vg \$14.5
sautéed spinach, cottage cheese 1.2.6

Greek Green Falafel + Tzatziki vg gf \$14.5
tahini, pickled jalapeño 1.9

Moroccan Tomato Soup vg
touch of yogurt, herbed crouton 1.6
cup \$9 . large bowl, shareable \$16



DIPS+SPREADS

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each \$11 or 2 for \$18

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

Whipped Feta + Sweet Red Pepper greek htipiti .1 vg

SALADS+PROTEIN



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

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

Roasted Beet + Gorgonzola vg \$17
local lettuces, candied pistachio, crispy + leek vinaigrette 1.5

ADD shrimp, 4^{ea}* +\$11 . chicken (5^{oz}) +\$7
steak tips* (5^{oz}) +\$12 salmon* (4^{oz}) +\$9

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MAINS, PASTA + MORE



Pan-Seared Salmon + Romesco* gf \$31
asparagus, rice, herb salad 1.3.5

Slow Braised Short Rib + Barolo Jus \$36
potato gnocchi, gorgonzola fonduta 1.2.6

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

Mediterranean Mixed Grill + Fries* \$35
chicken souvlaki, beef + lamb kofta, steak tip, greek sausage 1.6

Spaghetti Bolognese + Whipped Ricotta \$27
beef + pork ragu, san marzano tomato 1.6

Butternut Tortellacci + Hazelnuts vg \$26
butternut squash puree, amaretti, brown butter 1.6

Gnocchi + Winter Pesto \$26
kale + pumpkin seed pesto, parmesan crisps 1.2.6

Mushroom Risotto + Truffle gf \$26
arborio rice, roasted mushrooms, triple cream cheese, chives 1

French Onion Burger + Fries* \$22
caramelized onion, gruyere + parmesan crisp, black pepper aioli 1.2.6

ADD avocado + \$2 . bacon + \$2

ALL THINGS CHICKEN



Spicy Chicken Wings 6 \$15 (or) 9 \$19
calabrian chile, gorgonzola dolce 1.2

Popcorn Chicken + Hot Chili + Honey Glazed h \$14.5
labneh ranch dip 1.2.6

Crispy Chicken Parm + Bucatini h \$29
fresh mozzarella, crushed san marzano tomatoes 1.2.6

Chicken Souvlaki Skewer + Feta & Tomato Salad h \$29.5
marinated chicken thighs, pita bread, tzatziki, aromatic rice 1.6

Chicken Milanese + Mozzarella Perline + Fries h \$29.5
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Tomato + Feta Salad chickpea, cucumber, olives .1 vg \$8.5

La GALLINA

HAPPY HOURS!

MONDAY-FRIDAY • 3-5PM • BAR & LOUNGE ONLY

Hummus + Avocado pumpkin seed, lemon, herb
v df gf \$5.5

Greek Green Falafel tahini, pickled jalapeño
1.9 vg gf \$7.25

Patatas Bravas crispy yukon potato, bravas sauce
2.6 vg \$7

Crispy Zucchini Chips + Tzatziki oregano
1.2.4.6.8 vg \$6.75

Cheesy Garlic Bread green garlic butter, mozzarella,
parmesan, marinara 1.6 \$4.85

Margherita Pizza marzano tomatoes, mozzarella, basil
1.6 vg \$9.75

French Fries maldon sea salt, signature fry sauce
.2 vg gf \$3.75

No Food To Go Please.

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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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