

Sweet Potato Chips - parsley	7
Pimento Cheese - crackers, pickles	8
Quinoa Tabbouleh Salad	
crispy chickpeas, red onion, tomato, red pepper coconut sauce	9
Iceberg Wedge	
tomato, bacon, green onion, pepita, chile buttermilk dressing	12
Brussel Sprouts	
morita cream, bacon vinaigrette, coconut	12
Fried Gulf Oysters	
remoulade, lime	18
Foie Gras Ravioli	
cremini mushrooms, caramelized onions, sage butter sauce	16
Emperor's Nachos	
candied salmon, wontons, gochujang aioli, pickled red onion	13
Jerked Baby Back Ribs	
fried rice, charred corn, cucumber & tomato	16
Pan Seared Scallops	
banana, oats, potato, serrano, chocolate	24
Blue Crab Beignets	
avocado puree, almonds, mint	25
Cheeseboard	
crackers, compote, nuts, honey, pickles, olives	
cheese: 1 for 9, 3 for 24, 5 for 32	
Beer for the Kitchen	1
Grilled Swordfish	
herb couscous, fava beans, San Marzano tomato, almond, romesco	32
Pork Blade	
Texas caviar, yeast roll, cumin cayenne butter	24
NOLA Shrimp & Grits	
Anson Mills grits, chevre, grilled bread	30
Filet	
yucca mash, bone marrow, cornbread, beef vin rouge, tarragon butter	38
Smoked & Fried Chicken	
sweet potato salad, white BBQ sauce	22

3/10/18



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"Cooking is like painting or writing a song. Just as there are only so many notes or colors, there are only so many flavors - it's how you combine them that sets you apart."

~Wolfgang Puck~

Roman Seigel	Executive Chef / G.M.
Jason LaBove	Mixologist/ Assistant G.M.
Colin Nunez	Sous Chef
Matthew Kaub	Sous Chef

Calla proudly partners with:
 DC Flynt MW Selections, Lake Charles
 M&M Ranch, Iowa
 Tallgrass Farms, Roanoke
 Inglewood Farms, Alexandria
 Hill Crest Creamery, DeRidder
 Reve Coffee Roasters, Lafayette
 Crying Eagle Brewery, Lake Charles
 Bayou Rum Distillery, Lacassine
 Yellowfin Distillery, Sulphur

20% gratuity will be added to parties of 6 or more. Menu substitutions will most likely result in an upcharge.