

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, pepitas, chile buttermilk dressing 12

Brussel Sprouts

morita cream, bacon vinaigrette, coconut 12

Chipotle Mescal Wings

smoked chicken wings, chipotle mescal sauce, cilantro 12

Blue Crab Beignets

avocado, almond, mint 25

Jerk Chicken Salad

spinach, cabbage, apple, red onion, carrot, pineapple dressing 15

Soy Salmon

spring greens, daikon, mango, wonton, wasabi vinaigrette 19

Smoked Brisket Po'boy

pickles, coleslaw, herb chips 13

Oyster Po'boy

tomato, romaine lettuce, remoulade, sweet potato chips 14

Calla Burger

American cheese, pickles, red onion, dijonnaise, fries 14

(add fried egg 2, bacon 1.50, or both !)

restaurant
calla

at Walnut Grove

www.restaurantcalla.com

*“I always say that I
don’t believe I’m a chef.
I try to be a storyteller.”*

-Jose Andres-

Roman Seigel Executive Chef / G.M.
Jason Labove Assistant G.M. / Mixologist
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

Changes to the menu may result in an
upcharge. 20% gratuity added to all parties of
6 or more.