

DINNER 5PM TIL CLOSE

beverage, tax and gratuity are not included

\$60 per person

LET'S START
choose one

tuna crudo tostada

avocado mousse, habanero oil, **sesame oil**, scallion **GF**

charmoula shrimp

herbs, toasted cumin and coriander, a hint of earthy saffron **GF**
golden mash potato

brussels sprouts

slivered almonds, dates, fresno pepper **contains nuts** **GF**

roasted cauliflower

fresno pepper, salsa macha **contains nuts and sesame** **GF**

homemade labneh + shishito pepper

sumac, aleppo pepper, served with crackers
may contain sesame

add veggies +5 | additional side of crackers/bread +4

LAND + SEA
choose one

prime allen brothers hanger steak

8oz hanger steak, aji amarillo, fingerling potatoes **GF**

prime allen brothers filet mignon*

6oz filet mignon, pan seared, portobello mushrooms,
porto wine, sauteed french green beans **GF**

crusted risotto halibut*

fennel, onions, tomato, capers, anchovies, fried basil **GF**

wild caught ahi tuna*

sesame crusted, celery root puree, shiitake mushrooms,
baby bok choy, citrus sunflower mojo **GF**

DESSERT

flourless chocolate cake or cheesecake

\$45 per person

LET'S START
choose one

guac + veggies

salsa macha - **contains sesame & nuts** **GF**

roasted cauliflower

fresno pepper, salsa macha **contains nuts and sesame** **GF**

homemade labneh + marinated olives, tomato, oil

served with crackers **may contain sesame**
add veggies +5 | additional side of crackers/bread +4

buffalo burrata + beets

red and golden beets, pesto, sherry vinaigrette **GF**
contains pine nuts, cheese

LAND + SEA
choose one

chicken breast

aji amarillo, polenta, broccolini, rainbow carrots **GF**

ora king salmon*

tamarind glaze, mango & green papaya, avocado puree **GF**

enchilada de calabaza

butternut squash, muenster cheese, pipian mole sauce

DESSERT

flourless chocolate cake or cheesecake

COCKTAILS

la gritona margarita

la gritona reposado tequila, fresh lime juice, agave syrup,
black and red salt rim

15

el misterio de alexa

la luna cupeatra mezcal, lime juzu, cucumber, agave syrup,
worm salt mix tajín rim

16

WINES

Abellio **Albariño** Rias Baixas Spain 2021

15 60

Raig de Raïm **Garnatxa Blanca** Spain 2023

15 60

Casa Madero **Carbernet Sauvignon** Mexico 2021

17 68

WEEKEND BRUNCH

\$30 PER PERSON | 10AM TO 2PM

beverage, tax and gratuity are not included

LET'S START choose one

feta + olives

served with bread

homemade labneh + marinated olives, tomato, oil

served with crackers **may contain sesame**
add veggies +5 | additional side of crackers/bread +4

LAND + SEA choose one

corned beef + egg

spinach, mushroom, tomato, serrano, cheddar cheese
served with home fries

pancakes

fresh berries, vanilla whipped cream,
maple syrup, vanilla sauce

dill omelette

scallions, serrano, cilantro
served with toast & home fries | add feta 3

french toast

chocolate bread topped with blueberry compote,
caramelized pineapple, banana sauce,
vanilla whipped cream

smoked salmon omelette

dill, tomato, serrano, served with home fries **GF**

DESSERT

vanilla bean rice pudding

with caramelized pineapple

COCKTAILS

sunrise mimosa

strawberry/blackberry lemonade, sparkling

12.95

caribbean carajillo

licor 43, coconut rum, shot espresso

12.95

soul sisters

coconut rum, la luna mezcal, fresh lime juzu.
coconut pure, mint, agave syrup

12.95

MOCKTAILS

¡ay mamá!

coconut pure, lime juice, mint, mango

7.95

berry fresh

homemade strawberry lemonade

7.95

pomegranate paloma

pomegranate/grapefruit juice, lime

7.95

JUICE + COFFEE

sweet valencia orange

5.95

coffee

4.50

housemade lemonade

5.95

capuccino

5.50

pomegranate

5.95

latte

5.95

double shot espresso

4.25

Andersonville Restaurant Week menu is for each guest to enjoy individually

* These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Some items are spicy and/or may contain food allergens. Please look out for highlighted items let us know about any food allergies in your party before placing your order.

3% surcharge will be added to card payments to offset rising costs of processing fees.

TALA HOUSE WILL BE OPEN ON TUESDAYS
FOR DINNER STARTING MARCH 18th, 2025