



LA SALA[™]
H A M B U R G

ABENDKARTE
DINNER

"Social dining turns meals into unforgettable moments through the joy of sharing and togetherness."

Unser Menü bietet eine abwechslungsreiche Auswahl an Gerichten, die perfekt zum Teilen geeignet sind. Wähle deine persönlichen Favoriten und genieß das Zusammensein nach Herzenslust.

Our menu offers a varied selection of dishes that are perfect for sharing. Choose your personal favourites and enjoy being together to your heart's content.

**UNSERE EMPFEHLUNG
OUR DINNER RECOMMENDATION**

LA SALA EXPERIENCE

Unsere Highlights in 3 Gängen serviert
Our highlights served in 3 courses

pro Person (ab 2 Personen) | per person (from 2 persons)

55

VORSPEISEN

STARTER

Ziegenkäse

goat cheese

Pfirsich | Tomate | Wildkräuter
peach | tomato | wild herbs

14

Geschmorte Aubergine

braised aubergine

Alter Balsamico | Tomate | Erdnuss
old balsamic vinegar | tomato | peanut

11

Paprika Rauchtörtchen

smoked bellpepper cake

Datteln | Nüsse | Knäckebrot
dates | nuts | crispy bread

11

LA SALA SIGNATURE DISH

Tatar vom Feersisch Rind

tartare of Feersisch beef

Kapern | Oliven | Ciabatta
capers | olives | ciabatta

19

Wildfang Garnelen Tequila Pil Pil

wild prawns tequila pil pil

Chili | Koriander | geräucherte Paprika | Parmesan
chilli | coriander | smoked pepper | parmesan

24

Thunfisch Tatar

tuna tartare

Wasabi | Mango | Sesam | Wakame
wasabi | mango | sesame | wakame

19

HAUPTGANG

MAIN

GEMÜSEHAUPTGANGSTARS **VEGETABLE MAIN COURSE STARS**

Blätter Senf Kohl

leaves of mustard cabbage

Koriander | Granatapfel | fermentierte Sojabohne

Coriander | pomegranate | fermented soya
beans

14

Brokkoli wild gewachsen

broccoli wild grown

Nussbutter | Goji Beeren | junger Knoblauch

Nut butter | goji berries | young garlic

16

Urkarotten VEGAN

original carrots

Lorbeer | Kaffee | Zitrone

bay leaf | coffee | lemon

10

Gerösteter grüner Spargel VEGAN

roasted green asparagus

Zitrone | schwarzer Knoblauch

lemon | black garlic

18

Blumenkohl polnisch im Backpapier

cauliflower polish in baking paper

Nussbutteremulsion | Panko Brot | Ei

nut butter emulsion | panko bread | egg

12

HAUPTGANG

MAIN

FLEISCH

MEAT

Freiland Maishähnchen
Corn feed free range chicken

Kokos | BBQ | Chili
coconut | bbq | chilli

16

Short Ribs vom Morucha Rind
Morucha beef short ribs

Ahorn Sirup | Tomate | Rauch
maple syrup | tomato | smoke

22

LA SALA SIGNATURE DISH

Krosser Duroc Schweinebauch 36h gegart
crispy duroc pork belly 36 hrs cooked

Honig | Thymian
honey | thyme

18

FISCH

FISH

Nordsee Kabeljau
fish with north sea cod

Ponzu Sud | Ingwer
ponzu broth | ginger

16

LA SALA SIGNATURE DISH

Label Rouge gebratener Lachs

Label Rouge roasted salmon

Meerrettich | Avocado | Crème Fraîche
horseradish | avocado | crème fraîche

18

BEILAGEN

SIDE DISHES

Linsen Curry

lentil curry

Spargel | Cashew | Granatapfel
asparagus | cashew | pomegranate

9

Trüffelgnocchi

truffle gnocchi

Spinat | Nussbutter
spinach | nut butter

9

Steinpilzravioli

porcini mushroom ravioli

Backensholzer Käse | Frühlingslauch
Backensholzer cheese | spring leek

12

DESSERT

Tiramisu

Amaretto | Mascarpone | Kakao
amaretto | mascarpone | cocoa

10

LA SALA SIGNATURE DISH

Crème Brûlée

Waldbeerkompott | Crumble
forest berry compote | crumble

10

BUNKER Eisdiele

icecream

Schoki Deluxe VEGAN | Mango VEGAN | Himbeere VEGAN | Joghurt Waldbeere
chocolate deluxe | mango | raspberry | yogurt-berries

5

UNSERE WEINEMPFEHLUNG

WINE RECOMMENDATION

2023 Blanc de Blanc

Bodegas Can Vidalet, Mallorca, Spanien

0,1l 0,2l 0,75l

6 12 37

2019 So del Xiprer

Can Vidalet, Mallorca, Spanien

0,1l 0,2l 0,75l

7 15 45

www.lasalahamburg.com

[@lasala.hamburg](https://www.instagram.com/lasala.hamburg)

HAUPTGANG

MAIN

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MEAT

Freiland Maishähnchen

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coconut | bbq | chilli

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HAUPTGANG

MAIN

BEILAGEN SIDE DISHES

Linsen Curry lentil curry

Spargel | Cashew | Granatapfel
asparagus | cashew | pomegranate

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Trüffelgnocchi truffle gnocchi

Spinat | Nussbutter
spinach | nut butter

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Steinpilzravioli porcini mushroom ravioli

Backenscholzer Käse | Frühlingslauch
Backenscholzer cheese | spring leek

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BUNKER Eisdiele icecream

Schoki Deluxe VEGAN | Mango VEGAN | Himbeere VEGAN | Joghurt Waldbeere
chocolate deluxe | mango | raspberry | yogurt-berries

5