

TAKE OUT MENU

LOVE. EAT. DRINK. SMILE. FOODLAB

BREAKFAST

Monday - Saturday, 7am-noon & Sunday 8am-4pm

FOODLAB - FAVORITES

SCRAMBLED EGGS SANDWICH 11.50

Bacon, aioli & gruyere on wheat bread (AVOCADO ADD 3.50)

HARD BOILED EGG TOAST 9.75 (AVOCADO ADD 3.50)

Bacon, aioli & arugula on wheat bread

AVOCADO TOAST 11.50

Tomato, chili peppers, olive oil, sea salt, sprout on multi-grain

THE SUNNY AVOCADO 12

Sunny side egg, radish sprouts, arugula, romesco sauce, open faced on wheat bread

PARIS HAM CROISSANT 8.95

French ham & gruyere w/ mustard side on croissant

BERRY WAFFLE 10.50

Two Belgian style sugar waffles with fresh berries and real maple syrup

ORGANIC GREEK YOGURT 9

Pistachio, mint & Turkish honey

HOMEMADE GRANOLA PARFAIT W/ EUROPEAN YOGURT 7.95

OATMEAL W/ MILK & BERRIES 7.50 (SOY/ALMOND ADD 0.50)

SPECK & EGGS 12.50

2 sunny side eggs over speck served in a pan w/ side of bread

VIENNOISERIE & SWEET BREAKFAST

FRESH CUT FRUIT SALAD 4.95/6.95

WILD BERRY CRUMBLE 5.95 / CHOCOLATE CROISSANT 4

CROISSANT 3.50 / ALMOND CROISSANT OR RAISIN CROISSANT 4.50

BAMBOLINI PLAIN 3.50 (STRAWBERRY JAM OR NUTELLA ADD 0.50)

DONUT SNOB DONUTS 4 - 5.50 (FLAVORS VARY) (WEEKEND ONLY)

ORGANIC EGG DISHES

QUICHE LORRAINE 14

Egg, ham, cheese, onion. Served warm w/ salad

VEGETARIAN QUICHE 14

Egg, spinach, brie cheese. Served warm w/ salad

SCRAMBLED EGGS & BACON 11.50

Fluffy scrambled eggs with 3 pieces of bacon, salad & bread

OMELETTES SERVED WITH SALAD, BREAD & BUTTER

THE CALIFORNIA 14

Fresh avocado, tomato, spanish white cheese

THE FINGERLING POTATO & CAMELIZED ONION OMELETTE 13.50

Bacon & gruyere

THE PARISIAN HAM & GRUYERE 13.50

ROASTED VEGGIES & GOAT CHEESE OMELETTE 13.25

ADD

AVOCADO 3.50 / SUB. EGG WHITES 3 / ONE EGG (HARD) 4

BACON (3 PC) 4.75 / HAM (2 SLICES) 4.75 / SPECK (2 SLICES) 6.50

GRUYERE 3.25 / BRIE (2 SLICES) 3.25 / SUB GF BREAD 1.50

COFFEE BY LA COLOMBE
W/Almond or soy milk ADD 0.50

HOUSE COFFEE 3.50

CAFE AU LAIT 4

VIENNA COFFEE 4

House coffee topped
with whipped cream

SALZBURGER 4.25

Americano coffee topped
with whipped cream

LATTE 4.75

AMERICANO 3.25

MOCHA 5

ESPRESSO 3.25

MACCHIATO 3.75

CAPPUCCINO 4.25

RED EYE 4.25

BLACK EYE 4.75

COLD BREW 5

CHAI LATTE 4.50

HOT CHOCOLATE 5

HOT TEA BY
REVOLUTION TEA 4.50

WHITE PEAR

BLACK RASPBERRY

ENGLISH BREAKFAST

EARL GRAY LAVENDER

BOMBAY CHAI

DRAGON EYE OOLONG

WHITE POMEGRANATE

HONEY BUSH CARAMEL

TROPICAL GREEN

ORGANIC GREEN

SWEET GINGER PEACH

TEA - CAFFEINE FREE

SOUTHERN HERBAL MINT

GOLDEN CHAMOMILLE

MATCHA BY

TENZO TEA 5.25

PREMIUM GREEN TEA

BLUEBERRY

RASPBERRY

COLD DRINKS

SODA (33CL) 1.75

Coca-Cola / Diet-Coke / Coca-Cola Zero / Sprite

MEXICAN SODA 3

Coca-Cola / Sprite / Squirt

FRESH LEMONADE 3.75

MINT LEMONADE 4

STRAWBERRY OR PEACH OR CUCUMBER LEMONADE 4.50

FRESH ORANGE JUICE 4.50

FRESH GRAPEFRUIT 4.25

TOPO CHICO SPARKLING WATER 2.75

FOODLAB WATER 1.75

HOMEMADE ICED TEA 3.25

LITTLE WEST 9.50

Cold-pressed juices

DESSERTS

APPLE TARTLETTE 7.50 // PEAR TARTLETTE 7.95

CHOCOLATE CARAMEL CRUNCH 6.50

COOKIE BY DELUSCIOUS 3.95 // WILD BERRY CRUMBLE 5.95

GLUTEN FREE GERMAN CHOCOLATE COOKIE 4.50

Order through our website

FOODLAB-LA.COM

Download & order through our app

Text FOODLAB to 33733

Monday through Saturday, 7am-6pm

Sunday 8am-6pm

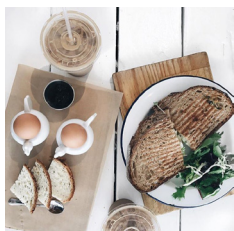
FOODLAB

7253 Santa Monica Blvd, West Hollywood, CA 90046

Tel: 323 851 7120

Catering: 323 851 7170

5% set up fees will be automatically added for any order of \$150 and above



We look forward to your comments and suggestions: foodlabla@gmail.com

LUNCH

Monday - Saturday, 7am-6pm / Sunday 8am-6pm

VEGETARIAN SANDWICHES

All of our sandwiches are served with a side of mixed greens. However, we suggest to add a daily fresh side salad for \$3.50 only

GREEN LAB 12

Black bean mash, avocado, tomato, pickled onion & carrot, radish queso & sriracha mayo on five grain bread

THE GARDEN 11

Hummus, avocado, radish sprout, tomato, cucumber & carrot on 5 grain bread

THE CAPRESE 12

Nut free pesto, tomato, mozzarella & Greek olive oil on ciabatta

ROASTED VEGGIES & GOAT CHEESE 12

Zucchini, eggplant, romesco sauce, pesto & goat cheese served on ciabatta

GOURMET SANDWICHES

All of our sandwiches are served with a side of mixed greens. However, we suggest to add a daily fresh side salad for \$3.50 only

THE CHICKEN AVOCADO 12.95

Avocado cream, queso fresco on ciabatta

THE CHICKEN BLT 12.95

Bacon, tomato, arugula & aioli on ciabatta

THE CHICKEN SALAD 11.50

Apple, grape & arugula on wheat bread

THE CURRIED CHICKEN 11.50

Spicy curried chicken, lingonberry chutney on wheat bread

THE FAMOUS WIENERSCHNITZEL 12.95

Breaded and pan fried cutlet of chicken w/ lingonberry chutney & aioli on ciabatta

THE FRIED BUTTERMILK BUFFALO CHICKEN 12.95

Iceberg lettuce, buffalo aioli on ciabatta

THE TURKEY LAB 12.95

Tomato, avocado, sprouts, pickled onion, black bean mash on ciabatta

THE TURKEY BRIE 12.95

Turkey breast, brie, pear, honey & fig compote on wheat bread

THE CUBAN 12.95

Pork loin, gruyere, ham, pickles & mustard on ciabatta

THE AUSTRIAN BURGER 12.95

Grass fed beef, secret sauce, onion & Dijon mustard on ciabatta

THE TUNA SALAD 11.25

Green apple, olive tapenade on wheat bread

THE TUNA MELT 11.95

Tuna/mayo salad w/ sharp cheddar melted on wheat bread

*Prices subject to change without notice based on market fluctuations & gas prices...The good stuff costs more! Availability on seasonal items fluctuates based on seasons

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ORGANIC SALADS

Although we pair our dressings, you may choose your own vinaigrette House (H), Lemon (L) or Olive oil & Balsamic. Extra dressing \$0.50

THE VEGAN (H) 11

Artichoke, tomato, edamame, carrot, radish, beans, cucumber & corn

SALAD TRIO (3 SIDE SALADS) 14

A selection of our daily side salads (proteins not included)

NICOISE (L) 13.50

Tuna/mayo salad, green beans, tomato, egg, potato, black olive with mixed greens

PULLED CHICKEN SALAD (H) 13.75

Served with arugula, apple, grape, mandarin, candied walnuts

CHICKEN ARUGULA SALAD (H) 13.75

Edamame, cranberry, candied walnut, Asian marinade

KALE CEASAR 13.75

Grilled chicken, organic kale, homemade croutons, & parmesan

CHICKEN COBB (L) 14.95

Grilled chicken, bacon, avocado, egg, gorgonzola, tomato on spring mix

TURKEY COBB (L) 14.95

Turkey breast, bacon, avocado, egg, gorgonzola, tomato on arugula

CURRY SALAD (L) 13.75

Spicy curried chicken, lingonberry, carrot, apple & cucumber on arugula

FAMOUS SCHNITZEL SALAD (L) 13.75

Famous chicken Schnitzel on greens w/ potato, cucumber salad, lemon

THREE CHEESE SALAD (H) 15

Brie, gruyere, gorgonzola, dried apricot, candied walnut, cranberry sunflower seed, nut free pesto tapenade, on spring mix

SIDES & MORE

MINI VEGAN (H) 6.95

Artichoke, tomato, edamame, greens beans, cucumber & corn

SIDE OF TUNA SALAD, CHICKEN CURRY 5.95 FOR 8oz / 10.95 FOR 16oz

HOMEMADE SOUP OF THE DAY / COLD SOUP

4.75 FOR CUP / 6.50 FOR BOWL

CHEESE PLATTER 16

Brie, Gruyere & Gorgonzola with dried fruits, nuts & bread basket

CHARCUTERIE PLATTER 16

Hard salami, speck & parisian ham w/ olives & bread basket

CHIPS - Rusty's / Dirty 3.5

SIDE GRILLED CHICKEN BREAST 5.50 / AVOCADO 3.50

ADD CHEESE : GORGONZOLA / BRIE / SMOKED GOUDA / SHARP CHEDDAR / GRUYERE OR GOAT CHEESE 3.25

PICNIC BOXES 24.50

EACH BOX INCLUDES
A SANDWICH OF YOUR CHOICE
A MINI VEGAN SALAD
A DAILY SIDE SALAD
A COOKIE BY DELUSCIOUS COOKIES
A BOTTLE OF WATER
A STICK OF GUM AND BIODEGRADABLE EATWARE