STRICTLY BREAKFAST

Mon - Fri 8am to 11:30am / Sat and Sun 8am to 4pm

Sausage and Gruyere Omelette

Caramelized Fennel, Melted Leeks, Fennel Pollen - 13

Garden Goat Omelette

Laura Chenel Goat Cheese, Asparagus, Sun Dried Tomato, Spinach - 12

Smoked Salmon Frittata

Crème Fraiche, Dill, Weiser Farm Potatoes, Shallots, Lemon - 14

Ouiche Lorraine

Gruyere, Onions, Bacon - 10

- Above Dishes Served with Mixed Greens -

LA Spice Breakfast

Two Fried Eggs, Nueske Bacon, Linguica Sausage, Pequillo Pepper, Roasted Potatoes, Heirloom Tomato Red Chili Jam - 13

Ariba Chilaquiles

Red Guajillo Salsa, Corn Tortillas, Crumbled Cotija, Fried Egg - 12

Bourbon Battered Brioche

Roasted Butternut Squash Mascarpone, Maple Walnuts, Apple Butter topped with Seasonal Fresh Fruit - 11

Poached Pear Strata

Fresh Ricotta, Maple Crème Fraiche, Brown Butter Caramel topped with Seasonal Fresh Fruit - 12

CEREAL

Steel-Cut Oatmeal

100% Canadian Maple Syrup or Brown Sugar, Dried Fruit - 7

Gotta Have My Housemade Granola

hot or cold Milk of your choice - 7

KID'S MENU

Not Peanut Nut Butter

Banana and Honey on Toasted Wheat - 6

Our Own Oven Roasted Turkey with Cheddar

on a Croissant with Sliced Apple - 8

Fresh Fruit, Yogurt and Granola Parfait - 7 Mac'N' Cheese - 7

Grilled Cheese with X-Ray Spex Carrots - 6

BAKERY

Carrot Cake Sandwiches - 4 Tarts - 5 Chocolate Chip Cookies - 2.50 Scones - 3 Muffins - 2.75 Fresh Butter Croissants - 3 Chocolate Almond Cake - 3 Brownies - 3.25 Goat Curd Cake - 5 Kahlua Pecan Bars - 3.50

DAILY SOUP SPECIALS

We offer freshly prepared Seasonal Soups, always with a vegetarian option cup - MP bowl - MP

Turkey Chili

with our homemade Jalapeno Cornbread cup - 4.95 bowl - 10.95

SOCIAL MENU



facebook.com/LASpiceCafe

















Café Hours Monday - Saturday 8a - 8p, Sunday 8a - 4p 4357 Sepulveda Blvd. Culver City, CA 90230 424.500.2130

ENTREE SALADS

add Organic Chicken Breast or Salmon to any salad - 5.50

Red and Golden Roasted Beets

Laura Chenel Goat Cheese, Toasted Hazelnuts, Mixed Greens, Caramelized Apple, Orange-Beet Dressing - 10

Fresh Ripe Bartlett Pear

Mixed Greens, Candied Pecans, Mycella Blue Cheese (1st Place World Cheese Cup 2010), Roasted Pear Dressing - 10

Kale Greek

Kalamatas, Grape Tomatoes, Cucumbers, Creamy Oregano Sheep's Milk Dressing, Pickled Greek Chili Peppers, Feta Cheese Shower - 9

DELI SALADS

1 Salad Portion 2.75, Four Salad Sampler - 10.25

Black Kale Salad

Raisins and Apples tossed in Honey Yogurt Dressing

Oven Roasted Brussel Sprouts

Nueske Bacon, Hazelnut Vinaigrette

Crunchy Asian Slaw

Sesame Ginger Dressing

Corn Tomato Salad

Cilantro Dressing

Weiser Farm Maple Glazed Carrots

Thai Noodle Salad

Mango, Bell Pepper, Serrano Chili, Lime, Cocunut Sugar, Fish Sauce

24-Hour Marinated Wild Rice

Dried Cranberries, Slivered Almonds, Maple Pomegranate Dressing

HOT SANDWICHES

Served with Mixed Greens Gluten Free Bread available upon request

LA Spice Signature

Flat Iron Steak, Pickled Jalapeno, Grilled Red Balsamic Onions with our own Kick-Ass Sauce on Ciabatta - 14

Chicken Tonkatsu

Panko Chicken Cutlet, Cabbage Slaw, Tonkatsu Sauce on Demi Baguette- 11

Star Anise Braised Pork Belly Banh Mi

Dau Chua Pickled Vegetables, Hoisin-Peanut Spread, Thai Basil, Cilantro on Demi Baguette - 12

Fried Market Fish

See Daily Specials for Today's Selection, served with LA Spice Slaw - MP

Winter Caprese Panini

Locally produced fresh 'di Stefano' Mozzarella, Kale, Roasted Butternut Squash, Sage Pesto on Focaccia - 10.75

Royal Treatment Grilled Cheese

Beemster Goat Gouda and Pawlet Cow Cheese on Pan de Mie accompanied by a shot of Tomato Bisque - 11

The Adult Not PB & J

House Made Mixed Nut Butter and Pinot Noir Grape Jam on White Country Bread (mixed nut blend: pistachio, chia, hemp seed, flax seed, cashew, almond) - 7

Yes, of course we have the kid's version - Please see Kids Menu



COLD SANDWICHES

Served with Mixed Greens
Gluten Free Bread available upon request

Maple Turkey

Maple Roasted Turkey Breast, Creamy Avocado, Whipped Honey Yogurt, Daikon Sprouts, Baby Spinach, Sliced Fuji Apple in a Whole Wheat Wrap - 10

Farmer's Market

Marinated Artichokes, Roasted Bell Peppers, Sun Dried Tomatoes, Picholine Olive Tapenade, Laura Chenel Goat Cheese on Michette - 11

Curried Chicken

Currants, Toasted Walnuts, Fuji Apple Curry Dressing on Croissant - 10

Niman Ranch Roast Beef

Apple Horseradish Cream, Gruyere, Bibb Lettuce on Rye - 12

HOT TABLE SPECIALS

Braising Dishes, Stews, Casseroles

Available Monday - Saturday Check our Daily Specials Board small - 6 large - 9

Steamed Brown Basmati Rice - 1 Roasted Weiser Farm Potatoes - 2

SIDE WAYS and ADD-ONS

Jalapeno Corn Bread

Iowa Clint's Grandma's Spicy Recipe - 4

Sweet Potato Fries

Fried to order with Kimchi Ketchup or Guava BBQ Sauce - 5

Veggie Chips

Freshly fried Beets, Red Garnet Yams, Blue Potatoes, Carrots - 5