

TAKE AWAY CATERING MENU

Phone: (310) 392-7575 ext. 1

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GJELINA

BREAKFAST

Yogurt & Granola, Honey, Seasonal Fruit (Individual) 15

Chia Pudding, Seasonal Fruit (Individual) 15

Mini Toast

24 Mini Toast 120

48 Mini Toast 240

Avocado Toast, Radish, Cilantro

Lox Toast, goat cheese, Dill, Olive Oil

SALAD & VEGGIES

Medium (10-12 ppl)

Large (18-20 ppl)

Mixed Market Salad, Radish, Tarragon, Parsley, Chives, Lemon Vinaigrette 45 | 90

Little Gem Salad, Cherry Tomato, Crispy Proscuitto, Shropshire Blue Cheese Dressing 50 | 100

Kale Salad, Shaved Fennel, Radish, Breadcrumbs, Ricotta Salata, Red Wine Vinaigrette 50 | 100

Tuna Conserva Salad, Chicory, Red Onion, Caper, Boiled Egg, Buttermilk Dressing 90 | 180

Japanese Sweet Potato, Jalapeño Yogurt, Scallion 120 | 240

Wood Roasted Cauliflower, Garlic, Chili, Vinegar 120 | 240

Japanese Eggplant, Red Onion Agrodulce, Tahini, Sumac, Cherry Tomato 120 | 240

SANDWICHES a la carte

cut in half

Veggie Sandwich, Avocado, Pickled Turnips, Fennel, Sprout, Tahini 18

Turkey Sandwich, Dijon Aioli, Pickled Cucumber, Red Onion, Avocado 18

Tuna Melt Sandwich, Fontina, Pickled Cucumber, Arugula 18

Braised Pork Meatball Sandwich, Fontina, Basil Pesto 20

Chicken Parmesan Sandwich, Ciabatta Baguette, Burrata, Basil Pesto 22

Wagyu Brisket Banh Mi, Pickled Carrot, Fresno, Cilantro, Aioli*, Jalapeño Vinaigrette 22

PLATES

Chicken Parmesan Plate, Burrata, Basil Pesto

Medium (10 pieces) 120

Large (20 pieces) 240

Braised Pork Meatball Plate, Fontina, Basil Pesto

Medium (50 meatballs) 120

Large (100 meatballs) 240

PIZZA

12" Individual (2 ppl)

20" Large (8-10)

Pomodoro - Confit Tomato, Basil, Oregano, Green Olive Oil 18 | 50 Add Burrata 24 | 64

Mixed Mushroom, Rosemary, Confit Garlic, Olive Oil 24 | 55

Mushroom, Fontina, Truffle Tremor Goat Cheese, Thyme 24 | 55

Blanco - Mozzarella, Parmesan, Fromage Blanc, Castelvetro Olive 23 | 50

Gruyere, Caramelized Onion, Fromage Blanc, Arugula 23 | 55

Four Onion, Soft Goat Cheese, Asiago, Parmesan, Thyme, Black Pepper 23 | 55

Bottarga, Smoked Mozzarella, Confit Tomato, Jalapeno, Arugula, Lemon 23 | 60

Fennel Salami, Pomodoro, Fennel, Calabrian Chili, Mozzarella 25 | 60

Housemade Chorizo, Tomato, Cream, Fennel, Chili, Basil 25 | 60

Guanciale, Green Olive, Fresno Chili, Mozzarella 27 | 60

Cured Chorizo, Pomodoro, Calabrian Chili, Red Onion, Mozzarella 27 | 60

Lamb Sausage, Confit Tomato, Rapini, Asiago, Pecorino 27 | 60

Margherita, Tomato Cream, Mozzarella, Basil 20 | 50

Squash Blossom, Baby Zucchini, Cherry Tomato, Confit Garlic, Fontina, Burrata 28 | 65

Pomodoro Crudo, Confit Garlic, Cherry Tomato, Basil, Burrata 24 | 60

BEVERAGES

Coffee Carafe (serves 8-10 ppl)	45
Cold Brew (1/2 gallon, serves 8-10 ppl)	55
Limeade (1/2 gallon, serves 8-10 ppl)	45
Lemonade (1/2 gallon, serves 8-10 ppl)	45
Ginger Lemonade (1/2 gallon, serves 8-10 ppl)	45
Iced Tea (1/2 gallon, serves 8-10 ppl)	40

DESSERT

- Yogurt Panna Cotta, Seasonal Fruit 10
- Butterscotch Pot De Creme, Salted Caramel, Creme Fraîche, Caramel 11
- Chocolate Pistachio Tart, Creme fraiche, Pistachio Oil 15 | 120



pre-order is available for all items.
please contact us to plan for your group event.
large orders and certain dessert items may require advanced notice.

please don't hesitate to ask.

changes & modifications politely declined
consuming raw or undercooked seafood or shellfish may increase
your risk of foodborne illness

delivery is available through our partnership with doordash
fees start at \$25