

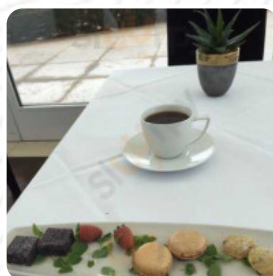


Restaurant at the Getty Center Menu

<https://menulist.menu>

1200 Getty Center Drive Los Angeles, CA 90049, United States

(+1)3104406810,(+1)3104406052 - http://www.getty.edu/visit/see_do/eat_shop.html



The restaurant from Los Angeles offers **204** different meals and drinks on [the menu](#) at an average \$21.8. What [Buddy O'Hara](#) likes about Restaurant at the Getty Center:

For a large restaurant, noise was minimal. There's enough spacing between tables, so one is not subjected to hearing someone else's conversation. This seems to be a welcome feature of most Landry restaurants. Your prices are the highest we have encountered at most better restaurants including Landry restaurants. The most we have paid, including a 20% tip was \$100. In Florida we go to your type of restaurant once... [read more](#). What [Vinnie Muhwezi](#) doesn't like about Restaurant at the Getty Center:

The ambience is immaculate, airy and scenic. They have excellent service but the food we had were way over cooked. Dry halibut and Uber dry chicken. Very disappointed. Sadly, I will only go for desert in the future. [read more](#). The place also offers the possibility to sit outside and eat in nice weather, And into the accessible spaces also come customers with wheelchairs or physiological disabilities. For those who want to *have a drink after work* and sit with friends or alone, Restaurant at the Getty Center from Los Angeles is a good bar, You can also discover tasty South American meals on the menu. You can also find many [international menus](#) in the kitchen of the Restaurant at the Getty Center, and you can try delicious American menus like Burger or Barbecue.

Restaurant at the Getty Center Menu



Non alcoholic drinks

WATER

Appetizers

SHRIMP COCKTAIL

Original amigo-pizza - normal ø 30cm

SCHINKEN*

Pizza

MISTA

Antipasti

BURRATA

Seafood

SHRIMP

Drinks

ICED BUTTERFLY PEA TEA

A la carte

TORTA

Starters

SEASONAL SOUP \$12.0

Amerikanische pizza - small

MANHATTAN

Lamm & hähnchen

MUSHROOM

Sweet

CLOUD DE MARON \$13.0

Cocktails mit alkohol

GINGER MOJITO

Crepes

GRAND MARNIER \$14.0

Pizza single (26 cm)

MONTE CRISTO \$13.0

Häagen-dazs eiscreme

BAILEYS \$11.0

American food

EGGS BENEDICT \$23.0

Schwarze tees

EARL GREY

Noodle

CRAB

Pop tarts

CHERRY \$13.0

Digestivi - digestifs

AMARETTO DI SARONNO \$12.0

Restaurant at the Getty Center Menu



Beverages

TEA SERVICE \$4.5

Small plates

TARTARE OF YELLOW FIN TUNA \$19.0

Modifiers

AGUA,

Specialty drinks

PEACH

Italian specialties

RISOTTO

Liqueurs

CHAMBORD \$12.0

Sushi & sashimi a la carte

KING SALMÓN \$35.0

Cognac

HINE TRIOMPHE \$274.0

Good morning

OUR FRENCH TOAST \$22.0

Brandy & cognac

HENNESSY XO \$42.0

Starter & small plates

TARTARE OF CORVINS SEABASS \$19.0

Seasonal

AUTUMN SALAD \$24.0

Cocktail

MARGARITA

Large

PAN SEARED JIDORI CHICKEN \$36.0

Ports

SANDEMAN RUBY PORTO \$8.0

Upsider brunch

MARKET VEGETABLE FRITTATA \$22.0

Dessert cocktails

ALMOND MUDSLIDE \$13.0

Zuppe e insalate

BEET SALAD \$19.0

Sparklings

ROEDERER ESTATE BRUT ANDERSON VALLEY NV

After dinner

BRANDY ALEXANDER \$13.0

Hot cocktails

HOT TODDY \$11.0

Shared sides

SPINACH RISOTTO \$28.0

Restaurant at the Getty Center Menu



Cognacs

DOM B B \$11.0

Art of tea

ORCHID OOLONG

Cognac, armagnac & calvados

HINE ANTIQUE \$137.0

Desserts, tea & coffee

ICE CREAM OR SORBET \$9.0

Halibut

HALIBUT

By my cup of tea

EGYPTIAN CHAMOMILE

Mighty leaf organic tea

ORGANIC BREAKFAST

House & classics

GIN MARTINI

Kaffee | tee | heiße getränke

CAFÉ CORRETTO \$13.0

Uncategorized

COCOA POD \$13.0

Hot drinks

IRISH COFFEE \$13.0

TEA

Iced tea

BUTTERFLY PEA TEA

GARDEN OF EDEN

Coffee and tea

GETTY BLEND COFFEE \$4.5

TRADITIONAL ESPRESSO MARTINI \$13.0

Starters & small plates

CAULIFLOWER AND WHITE ASPARAGUS SOUP \$12.0

SMOKED SCALLOP DUO \$23.0

From the land and sea

BUTTER ROASTED HALIBUT \$34.0

SPRING LAMB PANINI \$21.0

Restaurant category

COCKTAIL

DESSERT

Entrees

6-HR SHORT RIB HASH \$32.0

BLUE CORN CHILAQUILES \$29.0

HARVEST GRAIN BOWL \$22.0

Restaurant at the Getty Center Menu



Dessert wines

BOUCHAINE CHARD BOUCHE D'OR	\$15.0
CLINE MOURVEDRE LATE HARVEST	\$14.0
SADDLEROCK MUSCAT	\$9.0

From the farm

CHILLED SEASONAL FRUITS	\$15.0
CRUNCHY ROASTED EGGPLANT PAILLARD	\$26.0
GETTY COBB SALAD	\$24.0

Vegan scones

VEGAN CHOCOLATE HAZELNUT TRUFFLE
GLUTEN FREE VEGAN ALMOND LEMON TEA CAKE
GLUTEN FREE VEGAN PANDAN COCONUT CUSTARD PUDDING

Sandwiches

ENGLISH CUCUMBER WITH CREAM CHEESE
ROASTED TRI TIP WITH GOLD BEET PICCALILLI
OLLI SPICY CALABRESE SALAMI
CHICKEN CAPRESE WITH GRILLED FIGS

Side dishes

ROASTED BREAKFAST POTATOES	\$7.0
SPICED CANDIED BACON (3)	\$8.0
NUESKE BACON (3)	\$7.0
CHICKEN APPLE SAUSAGE (2)	\$7.0

Cocktails

NEGRONI	
THE GET-TEA	\$14.0
NOT-YOUR-MOTHER'S ARNOLD PALMER	\$14.0
L'EMINENT FIG	\$15.0

Spirits

KAHLUA	\$12.0
SAMBUCA	\$14.0
FRANGELICO	\$12.0
AMERICANO	

Chardonnay

SONOMA CUTRER RUSSIAN RIVER '17, '19, '20
TALBOTT SANTA LUCIA HIGHLANDS '19
FROGS LEAP NAPA VALLEY '17, '19
LANDMARK SONOMA '14

Port

FONSECA BIN 27 PORTO	\$10.0
FONSECA TAWNY PORTO	\$9.0
SANDEMAN 40YR. TAWNY PORTO	\$25.0
SANDEMAN 20YR. PORTO	\$13.0

Craft cocktails

THE SAGE
GINGER BEE
ROSE' ALL DAY
HERBED GIMLET

Restaurant at the Getty Center Menu



Tea

THE GARDEN TEA CENTER SIGNATURE BLEND

JASMINE RESERVE

SENGHA GREEN

MINT GREEN TEA

ASSAM GOLD TEA

Coffee

ESPRESSO MARTINI \$13.0

ESPRESSO

CAPPUCCINO \$5.5

CAFE LATTE \$5.5

COFFEE

Rose

CURRAN ROSE SANTA BARBARA '20

VINA ROBLES ROSE PASO ROBLES '19

ANGELES COWBOYS SONOMA COUNTY '19

RABBLE ROSE PASO ROBLES '20

GRAN MORAINES ROSE YAMHILL '19

Sauvignon blanc

JUSTIN CENTRAL COAST '20

DUCKHORN NAPA '19

DECOY SONOMA '20

FROGS LEAP NAPA VALLEY '18, '20

BRANDER LOS OLIVOS '20

White blends & single varietals

CRU ALBARINO EDNA VALLEY '19

AU BON CLIMAT PINO GRIS SANTA BARBARA '19

CAYMUS CONUNDRUM WHITE BLEND RUTHERFORD '16

TABLAS CREEK PATELIN DE BLANC PASO ROBLES '20

GROTH ESTATE SAUVIGNIN BLANC SEMILLON NAPA '20

Desserts selections

BUTTER SCONES

CHOCOLATE CHOUX AU CRAQUELIN

BLACK TRUFFLE MADELEINES

HONEY LEMON TEA CAKE

CARAMEL FRENCH MACARONS

Dessert

BANANA CHOCOLATE CHIP TEA BREAD

OPERA CAKE BITE

APPLE CINNAMON KOUIGN AMANN

PATE A CHOUX WITH VANILLA CREME

CHEESE BOARD \$24.0

VEGAN MOCHI \$13.0

Champagne & sparkling

CANELLA PROSECCO D.O.C VENETO, ITALY

JUVÉ CAMPS CAVA SPAIN '15

MUMM NAPA NV

JCB ROSE BURGUNDY NV

SCHRAMSBERG BLANC DE BLANC NAPA '14, '16, '18

TAITTINGER BRUT LA FRANCAISE CHAMPAGNE NV

Restaurant at the Getty Center Menu



Pinot noir

AU BON CLIMAT SANTA BARBARA '19
MIGRATION SONOMA COAST '19
DIORA MONTEREY '19
COPAIN SONOMA COAST '17
EMERITUS RUSSIAN RIVER '14, '12
GOLDENEYE ANDERSON VALLEY '14,
'16, '19

Beer bottle

SCRIMSHAW PILSNER NORTH COAST
BREWING, MENDOCINO COUNTY, CA
RED SEAL NORTH COAST BREWING,
MENDOCINO COUNTY, CA
BOONT AMBER ALE ANDERSON VALLEY
BREWING, MENDOCINO COUNTY, CA
BARNEY FLATS OATMEAL STOUT
ANDERSON VALLEY BREWING,
MENDOCINO COUNTY, CA
ALMANAC IPA STONE BREWING,
ESCONDIDO, CA
LAGUNA BAJA MEXICAN DARK LAGER
NORTH COAST BREWING, MENDOCINO
COUNTY, CA

Main

SERPENTINE CUCUMBER WITH CREAM
CHEESE
ROASTED TRI TIP WITH SUMMER
CHERRY TOMATO RELISH
CITRUS SHRIMP TOAST
CHICKEN CAPRESE WITH GRILLED
STONE FRUIT
OLLI SPICY CALABRESE SALAMI WITH
CITRUS MARMALADE
BROCCOLINI TOAST WITH OLIVE
TAPENADE
AVOCADO FLATBREAD \$18.0

Cabernet sauvignon

JOSEPH CARR PASO ROBLAS '17
SILVERADO NAPA '16
AUSTIN HOPE PASO ROBLES '19
LAUREL GLEN COUNTERPOINT
SONOMA MOUNTAIN '14, '15
ARROWOOD |SONOMA COUNTY '15, '16
JUSTIN ISOCELES PASO ROBLES '12
RIDGE ESTATE SANTA CRUZ '14, '16
KATHRYN HALL NAPA '13
OPUS ONE NAPA '09

Red blends & single varietals

HARVEY HARRIET BORDEAUX BLEND
'19 PASO ROBLES
BOOTLEG RED BLEND NAPA VALLEY '16
TROUBLEMAKER RED BLEND CENTRAL
COAST NV
FORCE OF NATURE ZINFANDEL ARROYO
GRANDE '18
MATANZAS MERLOT SONOMA COUNTY
'14
DUCKHORN MERLOT NAPA '14
QUPE SYRAH CENTRAL COAST '18
EX POST FACTO SYRAH SANTA
BARBARA '19
PARADUXX BY DUCKHORN CABERNET
BLEND NAPA '15, '17

These types of dishes are being served



BREAD
ROAST BEEF
FISH

DESSERTS

Restaurant at the Getty Center Menu



PASTA

SALAD

SOUP

LAMB

PANINI

Dishes are also prepared with these ingredients

CHOCOLATE

\$13.0



BEEF

MEAT

LACHS

BACON

HAM

EGGS

PAPRIKA

CHICKEN

BUTTER

Restaurant at the Getty Center Menu



Restaurant at the Getty Center

1200 Getty Center Drive Los Angeles, CA 90049, United States

Opening Hours:
Monday 00:00 -00:00
Tuesday 00:00 -00:00
Wednesday 00:00 -01:30
Thursday 00:00 -00:00
Friday 00:00 -00:00
Saturday 00:00 -00:00
Sunday 00:00 -00:00

Made with menulist.menu

