

Mr. T Los Angeles Menu

Address:

953 N Sycamore Ave, Los Angeles, CA 90038, United States

Phone: +1 310-953-4934

Opening times:

09:00 AM - 03:00 PM

Menu Tops

Croissant	\$
Croquettes Monsieur	\$
Almond Croissant	\$
Chardonnay	\$
Truffle Fries with Parmesan	\$
Milk Bread	\$
Lobster Linguine	\$
Truffle Mac N Cheese	\$
Mac & Cheese	\$
Hazelnut Chocolate Tart	\$
Parmesan Crisp	\$
Burnt Vanilla Latte	\$
Mr T Burger	\$
Rib Eye Steak W	\$
Raspberry Tart	\$
Sage and Squash Pasta	\$
Cauliflower Tiki Masala	\$
Branzino	\$
Lumpia	\$
Arancini	\$

The menu at Mr. T Los Angeles feels like a curated mix of comfort and sophistication, where French-inspired staples meet modern LA creativity. Pastry lovers will gravitate toward the **Croissant** and **Almond Croissant**, both beautifully layered and buttery, while the **Croquettes Monsieur** offers a richer, more indulgent start. Small bites like the **Parmesan Crisp**, **Lumpia**, and **Arancini** balance texture and flavor in a way that works perfectly for sharing,

especially alongside a chilled glass of **Chardonnay**.

For something heartier, the **Mr T Burger** stands out with its juicy build and well-seasoned profile, and the **Rib Eye Steak W** delivers a satisfying, classic option for meat lovers. The **Milk Bread** is soft and lightly sweet, pairing easily with almost anything on the table. Pasta choices also shine: the **Lobster Linguine** brings a touch of luxury; the **Truffle Mac N Cheese** and **Mac & Cheese** lean into creamy comfort; and the **Sage and Squash Pasta** offers a more earthy, seasonal balance. Those looking for plant-forward flavors will appreciate the **Cauliflower Tiki Masala**, a dish that brings warmth and spice, or the delicately prepared **Branzino**, which remains light yet flavorful.

Snacks like the **Truffle Fries with Parmesan** add an aromatic punch and are ideal both as a side and a standalone craving. Desserts maintain the same level of intention: the **Hazelnut Chocolate Tart** is decadently smooth, while the **Raspberry Tart** brings bright acidity to close out the meal. Paired with a **Burnt Vanilla Latte**, the sweeter offerings feel especially satisfying.

Overall, the menu highlights a thoughtful blend of rich favorites and lighter, modern plates, giving diners the flexibility to craft a meal that feels both comforting and elevated.