

All Day Menu
10 am–3 pm

calabra

We support local natural sustainable and organic practices whenever possible.

STARTERS

GF, VG **GREEK YOGURT BOWL**__15
Honey, Cinnamon, Sumac, Sun-Dried Tropical Fruit, Crumbled Baklava Granola

GF **TOASTED SURYA DATE & APPLE BREAD**__16
Paleo, Grain-Free
House Almond Butter, Mixed Berries, Toasted Coconut

GF, V **MARKET FRUIT & BERRIES**__18
Santa Monica Farmer's Market Selection of Seasonal Fruits

GF, VG **KAGIANAS**__18
Three Scrambled Organic Eggs with Tomatoes, Crumbled Feta, Basil

GF **1/2 DOZEN OYSTERS ON THE HALF SHELL**__24
Harissa Cocktail Sauce, Celery-Rose Mignonette, Lemon

LAMB LAFFA FLATBREAD__19
Spiced Ground Lamb, Pickled Chilis, Yogurt, Pine Nuts, Mint
ADD FRIED EGG__3

GF **HARISSA SHRIMP COCKTAIL**__21
Fingerlime, Dill, Radish, Tomato Water

MAINS

AVOCADO-TAHINI PITA__16
Poached Egg, Cucumber, Radish, Marinated Tomatoes, Herbed Tahina, Pickled Onions

MEDITERRANEAN BREAKFAST__26
Labneh, Baba Ghanoush, Hummus, Avocado Dip, One Boiled Egg, Marinated Olives, Grilled Laffa, Feta, Raw Market Vegetables

HUEVOS ALA DJERBA__22
Grilled Laffa Bread, Spicy Chickpea and Eggplant Stew, Sunny Side Eggs, Cucumber Salad, Tzatziki

7 GRAIN RICOTTA PANCAKES__20
Roasted Blueberry Preserves, Greek Yogurt, Thyme Infused Raw Honey

GF **CRISPY RICE & QUINOA BOWL**__24
Red Quinoa, Grilled Za'atar Tofu, Market Vegetables, Mint and Cilantro Zhoag
ADD EGG__3

GF **SWEET POTATO FRITTATA**__20
Scallion, Spring Onions, Marinated Sweet Peppers, Olive Tapenade

BIKINI BOCADILLO__19
Prosciutto, Manchego Cheese, Pineapple Jam, Petite Salad

CHICKEN CHOPPED SALAD__19
Rotisserie Chicken, Pickled Vegetables, Garbanzo Beans, Shaved Radishes, Olive Croutons, Oregano Vinaigrette

VG **LAFFA WRAP**__22
Stewed Chickpeas, Hummus, Tzatziki, Pickled Radish, Red Onion, Shawarma Spice

LAMB BURGER__24
Harissa Merguez, Shawarma Aioli, Tzatziki, Pickled Red Onions

BRANZINO BONSANMA__28
Whole Grilled Fish, Harissa, Zhoag, Persian Salad

CALABRA FRIES__12
Dill-Jalapeno Vegan Aioli

WELLNESS JUICES

FOUNTAIN OF YOUTH__12
Orange Juice, Raw Honey, Apple Cider Vinegar, Lemon, Ginger, Turmeric, Cayenne Pepper

ALCHEMIST__13
Kale, Spinach, Parsley, Lemon, Green Apple, Celery, Cucumber, Aloe Vera

SMOOTHIES

BLUEBERRY__15
Blueberry, Banana, Kale, Green Powder, Almond Cashew Butter

MATCHA__15
Coconut, Dates, Almond Butter, Plant-Based Protein

BANANA-ALMOND__15
Banana, Cocoa Powder, Maca Powder, Royal Jelly, Almond Milk

ACAI__16
Acai, Berries, Banana, Hemp Seed Granola, Bee Pollen, Toasted Coconut, Raw Honey

GF Gluten Free v Vegan VG Vegetarian RF Raw Food

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant. *Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and, during pregnancy, can cause birth defects. For more information go to www.P65Warnings.ca.gov/alcohol.

For parties of 8 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to its colleagues. Santa Monica Proper adds a 3% wellness surcharge to assist in providing healthcare benefits for our colleagues.

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COCKTAILS**SANDIA PUNCH__19**

Angelisco Blanco Tequila, Domingo Mezcal, Aperol
Watermelon, Parsley, Fennel, Cracked Pepper

TOWER 26__18

Woody Creek Vodka, Cucumber Cordial, Dolin Dry, Celery

INFAMOUS ACT__18

Larceny Bourbon, Campari, House Carrot-Bell Pepper
Cordial, Spiced Honey, Orange

WASHED ASHORE__20

Pueblo Viejo Tequila, Prickly Pear, Citrus, Algae

SEASIDE SNAP__20

Ahus Aquavit, Cynar, Snap Pea, Pineapple, Banana

CHARMAINE'S CUP__19

Pimms, Hendricks Gin, Cucumber, Lime, Lemon,
Ginger Beer

MEZCAL IN MONTENEGRO__20

Creyente Mezcal, Amaro Montenegro, Amaro Angelino

OLD FASHIONED #7__20

Buffalo Trace, House Honey Amaro Blend,
Fernet Essence

DRAFT BEER**CRAFTSMAN HEAVENLY HEFE__9**

Pasadena, CA

BOOMTOWN NOSE JOB IPA__9

Arts District DTLA, CA

HOUSE BEER__9

Venice, CA

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WINES BY THE GLASS**ROSE****PROVENCE__14**

No. 6 Simply Rose Provence Fr

ROSADO__14

Jofre 'Vinos Frio del Ano' Curico Valley Cl '18

SPARKLING**BRUT__16**

JCB No. 21 Fr NV

SPARKLING ROSE__16

Jane Ventura Baix Penedes Es

CHAMPAGNE__36

Ruinart Blanc de Blanc

WHITE**TXAKOLINA__15**

Antxiola Es '17

ALBARINO__14

Monte Pio Rias Baixas Es '18

SAUVIGNON BLANC__15

Astrolabe NZ '18

CHARDONNAY__18

Wonderland Project 'White Queen' Sonoma County,
Ca '15

RED**GARNACHA__18**

Pascona Montsant La Mare Es'15

PINOT NOIR__20

George 'Sonoma Coma' Ca '18

MALBEC__15

Siete Fincas Mendoza Ar '18

RED BLEND__16

Angels & Cowboys Sonoma Ca '17

SWEET/STRONG**SHERRY__12**

Valdespino Manzanilla Deliciosa Es

MADEIRA RWC__25

Charleston Sercial Po

VINTAGE PORT__55

Graham's Po '00