

calabro

CALABRA - OFFERING PANORAMIC VIEWS OF LOS ANGELES AND THE PACIFIC OCEAN IN THE COASTAL ENCLAVE OF SANTA MONICA.

NAMED AFTER THE SA CALOBRA ROAD IN MALLORCA, WITH THE MOST IMPRESSIVE VIEWS OF THE MEDITERRANEAN SEA, CALABRA IS THE SOPHISTICATED AND SENSIBLE VISION OF ACCLAIMED DESIGNER KELLY WEARSTLER THAT SHOWCASES THE CLIMATE, HISTORY AND ICONOGRAPHY OF SANTA MONICA.

HIGHLIGHTING THE FRESHEST SEASONAL INGREDIENTS INSPIRED BY LOCAL ORGANIC FARMERS AND IN PARTNERSHIP WITH RENOWNED LOS ANGELES CO-OPS, EXECUTIVE CHEF LUIS GONZALEZ DELIVERS ON COASTAL FLAVORS WITH A LOS ANGELES FLARE FOR AN ELEVATED DINING EXPERIENCE THAT TRANSPORTS YOU STRAIGHT TO THE MEDITERRANEAN. COMPLETED WITH WINES CURATED FROM CALIFORNIA VINEYARDS, PAIRED WITH FRENCH AND SPANISH INFLUENCES, CALABRA IS TRULY THE PROPER WAY TO ENJOY THE BEST THAT LOS ANGELES HAS TO OFFER.

CHEF: VICTOR BARRON // GENERAL MANAGER: KEVIN WALLACE

DINNER

SERVED FROM 4:30 PM UNTIL CLOSING

KITCHEN CLOSSES AT 10:30 P.M. DAILY

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.

V vegan	DF dairy free
VG vegetarian	RF raw food
GF gluten free	SS surya wellness

For parties of 6 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.

MEZE

AVOCADO DIP // 13 V DF 4PM

dukkah spice (contains nuts), grilled laffa bread

HUMMUS // 12 V DF 4PM

smoked paprika oil, za'atar spice, grilled laffa bread

BABA GANOUSH // 12 V DF 4PM

roasted sweet pepper, grilled laffa bread

TZATZIKI // 12 VG

labneh, cucumber, dill, lemon zest, grilled laffa bread

HALLOUMI // 13 VG GF

oregano vinaigrette, lemon

CUCUMBER SALAD // 10 V GF DF

marinated cucumber, pickled onion, dill, za'atar spice

MARINATED OLIVES // 12 VG GF DF 4PM

castelvetrano, kalamata, amfissa

BALSAMIC DATES // 23 GF

stuffed with manchego, prosciutto wrapped, endive, burrata

CHARCUTERIE AND CHEESE BOARD // 29 4PM

chef's selection of charcuterie and cheese, spreads, pickles, grilled laffa bread

SOUPS & SALADS

SWEET CORN SOUP // 15 V GF DF

green harissa, coriander, smoked pepitas

WEISER FARMS MELON SALAD // 21 VG GF 4PM

compressed watermelon, honeydew and canteloupe, ricotta salata, pistachio, mint, basil, tomato water

GREEK SALAD // 19 VG GF

early girl tomato, cucumber, red onion, olives, feta, oregano, red wine vinaigrette

chicken breast +11 salmon +12 branzino +12 skirt steak +16

TAHINI CAESAR SALAD // 19 4PM

gem lettuce, cherry tomatoes, avocado, parmesan, laffa croutons

chicken breast +11 salmon +12 branzino +12 skirt steak +16

SIDES

GRILLED LAFFA BREAD // 5 V DF 4PM

MARKET CRUDITÉ // 11 V GF DF 4PM

chef's daily selection of local organic raw vegetables

BROCCOLINI // 12 V GF DF

grilled with garlic and fresno chili

CALABRA FRIES // 13 DF 4PM

za'atar spice, dill-jalapeño vegan aioli

MEDITERRANEAN CAULIFLOWER // 19 VG DF 4PM

crispy shallot, capers, mint, chermoula

FROM THE SEA

HAMACHI TARTARE // 23 DF RF

cherry tomato confit, bell pepper, truffle oil, olives, crostini

THREE FISH CRUDO // 26 GF DF RF

tuna, salmon, scallop, radish, capers, tarragon

CHARRED OCTOPUS // 23 GF DF

chorizo vinaigrette, charred lemon

SCALLOPS // 38 GF DF

corn, shiitake, bone marrow gremolata, jus

WHOLE BRANZINO // 39 GF DF

lentil ragu, fennel, coriander, mint zhoug, salsa verde

SEAFOOD ARRABIATA // 29

squid ink garganelli pasta, tiger shrimp, manila clams, mussels, spicy tomato sauce, breadcrumbs

FROM THE LAND

CAULIFLOWER STEAK // 23 V GF DF

black garlic hummus, mushroom medley, kale, pine nuts, gremolata

CHICKEN TAJINE // 35 GF

roasted half chicken, saffron rice, lima beans, dragon tongue beans, tzatziki

PROPER BURGER // 25 4PM

Larder Baking Company toasted sesame bun, special sauce, american cheese, lettuce, tomato, onion, b&b pickles

choice of angus or house-made plant burger

PRIME SKIRT STEAK // 39 GF DF

pomegranate molasses glaze, piri piri stewed butter beans, charred pearl onion, cherry tomatoes

LAMB CHOPS // 37 GF

skordalia, tzatziki, calabrian tapenade, lamb jus

DESSERT

MARKET FRUIT & BERRIES // 13 V GF DF

chef's selection of local organic fruit

KEY LIME PIE // 12

from Vanilla Bakeshop in Santa Monica

CHOCOLATE TRUFFLE CAKE // 11

from Vanilla Bakeshop in Santa Monica