

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.

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.

DIPS

served with fresh house made laffa + love

AVOCADO DIP // 15 V DF (contains nuts)

dukkah spice, dill oil

HUMMUS // 14 V DF NF

smoked paprika oil

BABA GANOUSH // 14 V DF NF

roasted peppers

LABNEH // 14 NF

lemon juice, greek yogurt

MUHAMMARA // 15 V DF

spiced walnuts, lemon oil

MEZE

HAMACHI CRUDO // 24 GF RF DF NF

lime aguachile, daikon radish, pickled red onion, cilantro

MARINATED OLIVES // 10 V GF DF NF

castelvetrano, kalamata, amfissa

PAN-SEARED HALLOUMI // 15 VG GF NF

oregano vinaigrette, lemon

CALABRA FALAFEL // 19 V GF

piquillo peppers, hummus, pickled turnips

CRUDITÉ // 17 V DF NF

za'atar, green tahina

HALF DOZEN OYSTERS // 29 RF DF GF

Kusshi from Canada and Komoto from Mexico,
pickled celtuce, rosé mignonette, tabasco

SALADS

see below for our tantalizing kebab options to add a side of protien to your salad

GREEK SALAD // 19 VG GF NF

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

TAHINI CAESAR SALAD // 19 VG NF

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

QUINOA AND KALE // 21 VG NF

market vegetables, quinoa, preserved lemon vinaigrette

KEBABS

1 skewer per order

LAMB CHOPS // 20

heirloom cherry tomatoes, harissa dan dan sauce

SALMON // 15 DF GF

turnips, mint zhoug

CHICKEN // 15 GF

shawarma spiced greek yogurt

TENDERLOIN // 19 DF GF

roasted sweet peppers, calabrian chimichurri

GRILLED OCTOPUS // 21 DF GF

cilantro chermoula

ENTREES

CAULIFLOWER STEAK // 24 V GF NF

black garlic hummus, mushroom medley, kale, gremolata

BRANZINO FILET // 43 DF NF

couscous with golden vadouvan, market carrots, grilled lemon

LOBSTER FRUTTI DI MARE // 48

squid ink pasta, lobster, shrimp, octopus, basil bread crumb,
charred tomatoes, capers

BONE-IN PRIME RIB EYE // 85 GF DF NF

16 oz bone-in prime rib eye, flora bella greens, calabrian chimichurri, beef jus

PROPER BURGER // 29 DF NF

Larder Baking Company sesame bun, special sauce,
american cheese, lettuce, tomato, onion, b&b pickles,
served with our Calabria za'tar fries

choice of 8 oz angus patty or house-made plant burger (DF NF)

SIDES

GRILLED LAFFA BREAD // 8

TABBOULEH SALAD // 13 V DF

heirloom tomatoes, cucumber, bulgur, lemon, kalamata olive oil

BRUSSEL SPROUTS // 13 V GF DF

Pedro Ximenez vinaigrette, marcona almonds

ASPARAGUS // 13 GF DF NF

lemon, botarga, olive tapenade

GREEK FRIES // 14

feta cheese, garlic, oregano, dill aioli

SAFFRON RICE // 13 GF DF

golden raisin and parsley

DESSERT

SEASONAL FRUIT TART // 15

walnut crumble, cardamom ice cream

KEY LIME PIE // 15

from Vanilla Bakeshop, our friends in Santa Monica

MARKET FRUIT & BERRIES // 15 V GF DF NF

chef's selection of local organic fruits and berries from the iconic
Santa Moinca Farmers Market