

calabro

LUNCH | SERVED FAMILY STYLE

DIPS CHOOSE 2

served with fresh house made laffa

HUMMUS // V
smoked paprika oil

BABA GANOUSH // V
roasted peppers

LABNEH // VG
pomegranate molasses, dehydrated olives

APPETIZERS CHOOSE 2

GREEK SALAD // VG GF
early girl tomato, cucumber, red onion, olives,
feta, red wine vinaigrette

TAHINI CAESAR SALAD //
gem lettuce, cherry tomatoes, avocado, parmesan,
laffa croutons

CALABRA FALAFEL // VG GF
piquillo peppers, labneh, hummus, pickled turnips

ENTREES CHOOSE 2

served with saffron rice

GRILLED SALMON // GF DF
turnips, mint zhoug

CHICKEN SHAWARMA // GF
shawarma spiced greek yogurt

GRILLED FILET // GF DF
roasted sweet peppers, calabrian chimichurri

SIDES CHOOSE 1

BRUSSEL SPROUTS // V GF
Pedro Ximenez vinaigrette, marcona almonds

GREEK FRIES //
grated feta cheese, garlic, lemon, oregano, dill aioli

DESSERT

CHEF'S SELECTION

V VEGAN GF GLUTEN FREE
VG VEGETERIAN DF DAIRY FREE

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.

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.

\$100 PER PERSON