

# calabro

## DINNER

### MEZZE

**TUNA TARTARE // 32** RF

yellowfin tuna, avocado mousse, crispy shallot, served with laffa crackers

**DORADE CRUDO // 28** GF RF

oro blanco vinaigrette, market citrus, cippolini, nasturtium

**MARINATED OLIVES // 12** V GF

castelvetrano, kalamata, amfissa

**GRILLED OCTOPUS // 28** GF

chorizo vinaigrette, roasted marble potatoes, pimeton sauce

**CRISPED HALLOUMI // 19** VG GF

quince and date chutney, grilled market apple

**CALABRA FALAFEL // 21** VG GF

piquillo peppers, labneh, hummus, pickled turnips

**CRUDITÉ // 19** V GF

za'atar, green tahina

**HALF DOZEN OYSTERS // 30** RF

pickled jicama, rosé mignonette, tabasco

### SOUP AND SALADS

**HONEYNUT SQUASH SOUP // 21** V GF

vadouvan, coconut yogurt, spiced seeds

**GREEK SALAD // 20** VG GF

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

**TAHINI CAESAR SALAD // 21**

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

### DIPS

served with fresh house made laffa

**AVOCADO DIP // 18** V

pistachio dukkah spice, dill oil

**HUMMUS // 18** V

smoked paprika oil

**BABA GANOUSH // 16** V

roasted peppers

**LABNEH // 16** VG

pomegranate molasses, dehydrated olives

### ENTRÉES

**CRISPY HALF CHICKEN TAJINE // 42** GF

fennel and onion stew, roasted potatoes, grilled lemon

**RIB EYE FILET // 65** GF

rainbow carrot gastrique, roasted mushrooms

**LAMB CHOP // 52** GF

mojo verde, okinawan potato puree, sweet potato

**CAULIFLOWER STEAK // 25** V GF

black garlic hummus, roasted mushrooms, kale, gremolata

**PROPER BURGER // 31**

sesame bun, special sauce, white cheddar cheese, served with za'tar fries

choice of 8 oz angus patty or

house made gluten free plant - based patty

**WHOLE ROASTED BRANZINO // 49** DF

beet puree, roasted baby beets, confit garlic

**ORA KING SALMON // 46** GF

sunchoke, grilled treviso, onion bouillon

**SEARED DIVER SCALLOPS // 52** DF

garlic and fennel puree, grilled confit fennel, preserved lemon chermoula

**GRILLED MAINE LOBSTER // 72** GF

saffron potatoes, lemon garlic butter

### SIDES

**GRILLED LAFFA BREAD // 8**

**BRUSSEL SPROUTS // 14** V GF

Pedro Ximenez vinaigrette, marcona almonds

**GREEK FRIES // 15**

grated feta cheese, garlic, lemon, oregano, dill aioli

**TABBOULEH SALAD // 14** V

tomatoes, cucumber, bulgur, lemon, olive oil

### DESSERT

**SPICED SUGAR DONUTS // 16**

white chocolate and passion fruit sauce

**CHOCOLATE MOUSSE BAR // 18**

chocolate cake, puffed rice magic shell, cardamom ice cream

**MARKET FRUIT // 15** V GF

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

# calabro

## FARMERS & CO-OPS

FARMERS MARKET, SANTA MONICA, CA

ADAMS OLIVE RANCH, FRESNO, CA

ANDY'S ORCHARD, SAN JOSE, CA

APRICOT LANE FARMS, VENTURA, CA

AUTONOMY FARMS, BAKERSFIELD, CA

AVILA AND SONS FARMS, KINGS COUNTY, CA

BERNARD RANCHES, RIVERSIDE, CA

BEYLIK FAMILY FARMS, VENUTRA, CA

BILL'S BEES, SAN GABRIEL, CA

BUON GUSTO FARMS, VENTURA, CA

COLEMAN FARMS, FRESNO, CA

COUNTRY RHODES FAMILY FARM, VISALIA, CA

COUNTY LINE HARVEST, SONOMA COUNTY, CA

DRAKE FAMILY FARMS, ONTARIO, CA

ENERGY BEE FARM, SANTA MONICA, CA

ENZO'S OLIVE OIL, FRESNO, CA

FAT UNCLE FARMS, WASCO, CA

FLYING DISC RANCH, PALM DESERT, CA

FOBIDDEN FRUIT ORCHARDS, SANTA BARBARA, CA

FRIEND'S RANCHES, OJAI VALLEY, CA

FROGS ORGANIC BAKERY, GARDENA, CA

GARCIA ORGANIC FARM, SAN DIEGO, CA

HARRY'S BERRIES, OXNARD, CA

JJ'S LONE DAUGHTER RANCH, REDLANDS, CA

KANDARIAN ORGANIC FARMS, LOS OSOS, CA

KENTER CANYON FARMS, VENTURA, CA

LARDER BAKING COMPANY, LOS ANGELES, CA

MCGRATH FAMILY FARMS, OJAI VALLEY, CA

MURRAY FAMILY FARMS, BAKERSFIELD, CA

NOVY RANCHES, SIMI VALLEY, CA

PEACOCK FARMS, FRESNO, CA

POLITO FAMILY FARMS, SAN DIEGO, CA

RANCHO LA FAMILIA, SANTA MARIA, CA

SPRING HILL CHEESE COMPANY, SAN FRANCISCO, CA

SYCAMORE HILL FARM, FILLMORE, CA

TAMAI FAMILY FARMS, OXNARD, CA

TENERELLI ORCHARDS, LOS ANGELES, CA

TERRY RANCH, VENTURA, CA

THAO FAMILY FARMS, FRESNO, CA

THE GROVE, RIVERSIDE, CA

TUTTI FRUTTI FARMS, SANTA RITA HILLS, CA

VANILLA BAKE SHOP, SANTA MONICA, CA

WEISER FAMILY FARMS, BAKERSFIELD, CA

WILD LOCAL SEAFOOD COMPANY, VENTURA, CA

WONG FARMS, COACHELLA VALLEY, CA

YASUTOMI FARMS, PICO RIVERA, CA

**V VEGAN      GF GLUTEN FREE**  
**VG VEGETERIAN      DF DAIRY FREE**  
**RF RAW FOOD**

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 5% 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](http://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](http://www.P65Warnings.ca.gov/alcohol).