

# calabro

## LUNCH

SERVED FROM 11 AM TO 4 PM  
MONDAY - FRIDAY

### DIPS

served with fresh house made laffa

#### HUMMUS // 16 v

smoked paprika oil

#### AVOCADO DIP // 18 v

pistachio dukkah, dill oil

#### LABNEH // 16 vg

dehydrated olives, pomegranate molasses

#### BABA GANOUSH // 16 v

roasted sweet pepper

### MEZE

**HALF DOZEN OYSTERS // 30 RF**  
pickled jicama, rosé mignonette, tobasco

#### TUNA TARTARE // 32 RF

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

#### DORADE CRUDO // 28 RF

oro blanco vinaigrette, market citrus, cippolini, nasturtium

#### CALABRA FALAFEL // 21 vg gf

piquillo peppers, labneh, hummus, pickled turnips

#### CRUDITÉ // 19 v

za'atar, green tahina

#### AVOCADO TOAST // 25 v

Larder Baking Company seeded country loaf,  
scarlet mustard frills, sprouted lentil, urfa pepper  
smoked salmon + 8

### SOUP AND SALADS

#### HONEYNUT SQUASH SOUP // 21 v

vadouvan coconut yogurt, spiced seeds

#### GREEK SALAD // 19 vg

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

#### TAHINI CAESAR SALAD // 21

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

#### SEARED AHI GARDEN SALAD // 33 gf df

green beans, apple, olive tapenade, citronette vinaigrette

### KEBABS

served with saffron rice + frise salad

#### SALMON // 20 gf df

turnips, mint zhoug

#### CHICKEN // 20 gf

shawarma spiced greek yogurt

#### TENDERLOIN STEAK // 24 gf df

roasted sweet peppers, calabrian chimichurri

### ENTRÉES

#### WILSHIRE BAGEL // 25

smoked salmon, lemon crème fraîche, cucumber,  
radish, pickled red onion

#### OPEN FACE GYROS // 29

pickled cabbage, hummus, cucumber, red onion  
choice of falafel, chicken, salmon kebab  
choice of steak kebab (+4)

#### FISH OF THE DAY // 44 gf df

market vegetables, oregano & lemon

#### LAMB BURGER // 31

cucumber salad, rose harissa, tzatziki, za'tar fries

#### PROPER BURGER // 31

Larder Baking Company toasted sesame bun,  
special sauce, white cheddar cheese, lettuce, tomato,  
onion, b&b pickles, za'tar fries  
choice of 8 oz angus patty or  
house made gluten free plant - based patty

### SIDES

#### GRILLED LAFFA BREAD // 8

#### BRUSSEL SPROUTS // 14 v gf

Pedro Ximenez vinaigrette, marcona almonds

#### GREEK FRIES // 15

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

#### TABBOULEH SALAD // 14 v

heirloom tomatoes, cucumber, bulgur, lemon, olive oil

### DESSERT

#### CHOCOLATE MOUSSE BAR // 18

chocolate cake, puffed rice magic shell,  
cardamom ice cream

#### VANILLA POT DE CRÈME // 16

asian pear, puffed kamut, pomegranate

#### MARKET FRUIT // 15 v gf

chef's selection of local organic fruits and berries

v vegan  
vg vegetarian  
rf raw food  
gf gluten free  
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 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).

# calabro

## LUNCH

SERVED FROM 11 AM TO 4 PM MONDAY - FRIDAY

### COFFEES & TEAS

by our friends at Counter Culture served with whole, skim, almond or oat milk

**ESPRESSO // 5 DRIP // 6**

**AMERICANO // 6 GOLD BREW // 6**

**LATTE // 7 CHAI LATTE // 7**

**ASSORTED TEAS // 6**

### WELLNESS JUICES

**ALCHEMIST // 13**

kale, celery, spinach, green apple, cucumber, parsley, aloe vera

**FOUNTAIN OF YOUTH // 13**

orange, ginger, turmeric, lemon, apple cider vinegar, cayenne, honey

**ORANGE OR GRAPEFRUIT JUICE // 9**

fresh squeezed daily

### SMOOTHIES

all smoothies contains nuts

**BLUEBERRY // 15 V GF DF**

blueberry, banana, kale, green superfood, almonds, almond milk

**MATCHA // 15 V GF DF**

matcha, coconut, dates, cashew butter, plant-based protein, almond milk

**BANANA-CACAO // 15 VG GF DF**

banana, cacao powder, almond butter, maca, royal jelly, almond milk

**AÇAÍ // 16 VG DF**

berries, hemp seed granola, bee pollen, coconut, honey, almond milk

### BEER

#### DRAFT

**SKYDUSTER 'SUPER DRY' // 10**

Downtown Los Angeles, CA

**CRAFTSMAN HEAVENLY HEFE // 10**

Pasadena, CA

**BOOMTOWN NOSE JOB IPA // 10**

Arts District DTLA, CA

#### CAN/BOTTLE

**CALIDAD LAGER // 10**

Santa Barbara, CA

**THREE WEAVERS IPA // 10**

Inglewood, CA

**JUNESHINE HARD KOMBUCHA 1 PINT // 10**

Honey Ginger Lemon, Blood Orange Mint, Midnight Painkiller

### WINE BY THE GLASS

#### SPARKLING

**AYALA 30 // 125**

Brut Champagne, FRA

**JCB NO.21 23 // 96**

Sparkling Brut, FRA

**VAL D'OCA PROSECCO 18 // 80**

Sparkling Rosé, ITA

**JANE VENTURA 18 // 72**

La Musica Cava Rosé, Penedes, ESP NV

**CLETO CHIARI 16 / 64**

Vecchia Modena Lambrusco, Emilia-Romagna, ITA 2021

#### WHITE

**CLOS DU ROY 19 // 90**

Sauvignon Blanc, Sancerre, FRA 2018

**BALADINA 18 // 80**

Alberriño, Riax-Baixas, ESP 2020

**LIVIO FELLUGA 18 // 80**

Pinot Grigio, Friuli, ITA 2020

**LOUIS MICHEL & FILS 20 // 96**

Chardonnay, Chablis, FRA 2019

**BIBI GRAETZ 17 // 86**

Vermentino, 'Vigne Basse', Colli di Luni, ITA 2021

**GRAN MORAIN 25 / 100**

Chardonnay, Willamette Valley, Oregon, USA 2018

#### ROSÉ

**DOMAINE SAINT-PONS 18 // 80**

Côtes de Provence Rosé, Provence, FRA 2020

**MOVIA 24 / 108**

Ribolla Gialla, Goriška Brda, SVN 2019

#### RED

**HERITAGE 18 // 86**

Pinot Noir, Willamette Valley, Or, USA 2019

**SIETE FINCAS 17 // 80**

Malbec, Mendoza, ARG 2019

**MAISON LES ALEXANDRINS 18 // 75**

Syrah, Crozes-Hermitage, Rhone, FRA 2019

**CASTELLO DI QUERCETO 18 // 86**

Sangiovese, Chianti Classico, ITA 2019

**LE BORDEAUX DE SIRECH 20 // 90**

Bordeaux Blend, Bordeaux, FRA 2019

**FOLEY JOHNSON ESTATE 25 // 121**

Cabernet Sauvignon, Rutherford, CA, USA 2018

**ORIN SWIFT '8 YEARS IN THE DESERT' 30 // 125**

Red Blend, Napa Valley, CA, USA 2021

#### DESSERT

**MICHELE CHIARLO 'NIVOLE' 18**

Moscato d'Asti, Piedmont, ITA 2020

**BADIA A COLTIBUONO 'OCCHIO DI PERNICE' 30**

Vin Santo, Tuscany, ITA 2013