

calabro

SERVED FROM 8AM - 4PM

BREAKFAST FAVORITES

GREEK GODDESS YOGURT BOWL // 20 VG
hemp seed granola, market fruit & berries

OVERNIGHT OATS // 20 VG DF
organic rolled oats, flax seed, chia seed, toasted almonds, almond butter, banana, berries

BLUEBERRY PANCAKES // 24 VG
lemon, poppy seed, ricotta, maple syrup

SURYA SPA TOAST // 21 VG GF DF
banana walnut bread, honey, almond butter, slivered almonds, banana

AVOCADO TOAST // 25 V
Larder Baking Company seeded country loaf, scarlet mustard frills, sprouted lentil, urfa pepper
smoked salmon +8 poached egg +5

EGG WHITE FRITTATA // 27 VG
oyster mushrooms, heirloom tomatoes, choice of toast

PROPER BREAKFAST // 29
two eggs your way, smoked bacon, avocado, sprouted grain hash, sautéed kale, choice of toast

WILSHIRE BAGEL // 25
smoked salmon, lemon crème fraîche, cucumber, radish, pickled red onion

PROPER BREAKFAST SANDWICH // 27
two eggs your way, smoked bacon, avocado, harissa aioli, on toasted bagel

PROPER LUNCH

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
dehydrated olives, pomegranate molasses

MEZZE

DORADE CRUDO // 28 GF DF
oro blanco vinaigrette, market citrus, cippolini, nasturtium

TUNA TARTARE // 32 RF
yellowfin tuna, avocado mousse, crispy shallot, served with laffa crackers

CALABRA FALAFEL // 21 VG GF
piquillo peppers, labneh, hummus, pickled turnips

CRUDITÉ // 19 V
za'atar, green tahina

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

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

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

OPEN FACE GYROS // 29
pickled cabbage, hummus, cucumber, red onion
choice of falafel, chicken, salmon kebab
choice of steak kebeb (+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 VG

BREAKFAST PROTEIN // 8 GF DF
smoked bacon, turkey bacon or chicken apple sausage

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
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 from the iconic Santa Monica Farmers Market

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.

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.

calabra

COFFEES & TEAS

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

ESPRESSO // 5 DRIP // 6

AMERICANO // 6 COLD BREW // 6

LATTE // 7 CHAI LATTE // 7

ASSORTED TEAS // 6

WELLNESS JUICES

ALCHEMIST // 13 V GF DF

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

FOUNTAIN OF YOUTH // 13 V GF DF

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

ORANGE OR GRAPEFRUIT JUICE // 9 V GF DF

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 MORAINÉ 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

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