

calabro

LUNCH

SERVED FROM 11 AM TO 4 PM
MONDAY – FRIDAY

DIPS

served with fresh house made laffa

HUMMUS // 18 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
rosé mignonette, tabasco

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

SMOKED SALMON FLATBREAD // 28
lemon crème fraîche, cucumber, radish,
pickled red onion

MEDITERRANEAN FLATBREAD // 26
eggplant, kalamata olives, feta

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

SEARED AHI GARDEN SALAD // 33 GF DF
green beans, apple, olive tapenade, citronette vinaigrette

GREEK SALAD // 20 VG
early girl tomato, cucumber, red onion, olives, feta,
red wine vinaigrette

FATTOUSH SALAD // 19 v
gem lettuce, cherry tomato, lemon oregano vinaigrette,
laffa croutons

ENTRÉES

CHICKEN SOUVLAKI // 29
pickled cabbage, hummus, cucumber, red onion, pita

TENDERLOIN STEAK KEBAB // 27 GF DF
roasted sweet peppers, Calabrian chimichurri, saffron rice

ORA KING SALMON // 46
orzio, lemon, urfa pepper labneh

LAMB SLIDERS // 32
cucumber salad, harissa, tzatziki

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

SIDES

GRILLED LAFFA BREAD // 8

BRUSSEL SPROUTS // 14 v GF
Pedro Ximenez vinaigrette, marcona almonds

GREEK FRIES // 15
garlic, lemon and oregano, feta dill aioli

TABBOULEH SALAD // 14 v
heirloom tomatoes, cucumber, bulgur, lemon, olive oil

DESSERT

CREMA CATALAN // 15 GF
orange blossom, Garcia farms candied mandarinquats

PROFITEROLE // 9
citrus diplomat cream

LEBANESE RICE PUDDING // 15 v GF
rose water, puffed millet, berry compote

BAKLAVA SUNDAE // 16
pistachio gelato, honey

CHOCOLATE MOUSSE // 18
cardamom ice cream, chocolate cake,
lemon scented vanilla anglaise

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.

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 // 7 DRIP // 7

AMERICANO // 7 COLD BREW // 9

LATTE // 9 CHAI LATTE // 9

ASSORTED TEAS // 7

WELLNESS JUICES

ALCHEMIST // 14 V GF DF

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

FOUNTAIN OF YOUTH // 14 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 // 16 V GF DF

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

MATCHA // 16 V GF DF

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

BANANA-CACAO // 16 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

GIUSEPPE & LUIGI PROSECCO BRUT 18 // 80

Prosecco, ITA

AYALA 30 // 125

Brut Champagne, FRA

JCB NO.21 23 // 96

Sparkling Brut, FRA

JANE VENTURA 18 // 72

La Musica Cava Rosé, Penedes, ESP NV

CLETO CHIARI 16 / 64

Vecchia Modena Lambrusco, Emilia-Romagna, ITA 2021

WHITE

LIVIO FELLUGA 18 // 80

Pinot Grigio, Friuli, ITA 2020

CLOS DU ROY 19 // 90

Sauvignon Blanc, Sancerre, FRA 2021

BIBI GRAETZ 17 // 86

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

BALADINA 18 // 80

Albariño, Rias-Baixas, ESP 2020

DOMAINE DE BREVILLE 20 // 96

Chardonnay, Chablis, FRA 2020

GRAN MORAIN 25 // 100

Chardonnay, Willamette Valley, Oregon, USA 2018

ROSÉ

DOMAINE SAINT-PONS 18 // 80

Côtes de Provence Rosé, Provence, FRA 2020

BEE HUNTER 18 // 80

Sauvignon Blanc/Albarino, Mendicino County, CA, USA 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 // 108

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