

calabro

DINNER

MEZZE

TUNA TARTARE // 32 RF

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

MARINATED OLIVES // 12 V GF

castelvetrano, kalamata, amfissa

GRILLED OCTOPUS // 28 GF

chorizo vinaigrette, roasted marble potatoes, pimenton sauce

PHYLLO BAKED FETA // 22 VG

herb oil, pistachio, lemon honey

CALABRA FALAFEL // 21 VG GF

piquillo peppers, labneh, hummus, pickled turnips

CRUDITÉ // 19 V GF

za'atar, green tahina

HALF DOZEN OYSTERS // 30 RF
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

FATTOUSH SALAD // 21 V

gem lettuce, cherry tomato, lemon oregano vinaigrette, 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

orzo, lemon, urfa pepper labneh

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

garlic, lemon, oregano, feta dill aioli

TABBOULEH SALAD // 14 V

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

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.

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.