

# calabro

TIER 1 DINNER | SERVED FAMILY STYLE

## 1<sup>ST</sup> COURSE

### DIPS CHOOSE 2

served with fresh house made naan

### HUMMUS // V GF NF

crispy chickpeas, candied pumpkin seeds, lemon oil

### FIRE ROASTED BABA GANOUSH // V NF

charred peppers

### HERBED LABNEH // VG NF

dill oil, pomegranate pips, sumac

### MEZZE CHOOSE 1

### CHARRED OCTOPUS // GF NF

warm tabbouleh with chorizo, roasted pepper sauce, fennel and apple salad

### PHYLLO BAKED FETA // VG

herb oil, pistachio, lemon honey

### SALMON TARTARE // RF NF

tzatziki broth, crispy lavash, orange, avocado, preserved lemon

## 2<sup>ND</sup> COURSE

### SALADS CHOOSE 2

### GREEN GODDESS ROMAINE HEARTS // NF

tahini green goddess, pecorino, espelette and lemon croutons, quinoa herb crumble, cherry tomato, fennel

### FATTOUSH SALAD // NF GF

gem lettuce, cherry tomato, lavash croutons, red onion, crispy chickpea, raddish, sumac vinaigrette

### ROASTED BEET AND GOAT CHEESE SALAD // VG GF NF

arugula, grilled hearts of palm, roasted beets, goat cheese, red onion, orange, crispy chickpea, pomegranate vinaigrette

## 3<sup>RD</sup> COURSE

### ENTREES CHOOSE 2

### HERB ROASTED CABBAGE // V NF

vegan pink peppercorn yogurt, toasted pine nut zhoug, puffed quinoa and herb crumble, toasted chili flake

### WHOLE ROASTED BRANZINO // GF DF

shishito peppers, lemon dressing, chermoula

### SMOKED CHILI ROASTED CHICKEN // NF DF

house made chili spice blend, cous-cous with golden raisin and pickled carrot, shakshuka sauce

### NEW YORK STRIP // GF NF

house steak seasoning, mojo de ajo butter, crispy potatoes, berbere spice, pickled onion

V VEGAN      GF GLUTEN FREE  
VG VEGETERIAN      DF DAIRY FREE  
RF RAW FOOD      NF NUT 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 3% 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).

\$85 PER PERSON

# calabro

TIER 2 DINNER | SERVED FAMILY STYLE

## 1<sup>ST</sup> COURSE

### DIPS CHOOSE 2

served with fresh house made naan

### HUMMUS // V GF NF

crispy chickpeas, candied pumpkin seeds, lemon oil

### FIRE ROASTED BABA GANOUSH // V NF

charred peppers

### HERBED LABNEH // VG NF

dill oil, pomegranate pips, sumac

### MEZZE CHOOSE 2

### CHARRED OCTOPUS // GF NF

warm tabbouleh with chorizo, roasted pepper sauce, fennel and apple salad

### PHYLLO BAKED FETA // VG

herb oil, pistachio, lemon honey

### SALMON TARTARE // RF NF

tzatziki broth, crispy lavash, orange, avocado, preserved lemon

## 2<sup>ND</sup> COURSE

### SALADS CHOOSE 2

### GREEN GODDESS ROMAINE HEARTS // NF

tahini green goddess, pecorino, espelette and lemon croutons, quinoa herb crumble, cherry tomato, fennel

### FATTOUSH SALAD // V NF GF

gem lettuce, cherry tomato, lavash croutons, red onion, crispy chickpea, raddish, sumac vinaigrette

### ROASTED BEET AND GOAT CHEESE SALAD // VG GF NF

arugula, grilled hearts of palm, roasted beets, goat cheese, red onion, orange, crispy chickpea, pomegranate vinaigrette

## 3<sup>RD</sup> COURSE

### ENTREES CHOOSE 2

### HERB ROASTED CABBAGE // V NF

vegan pink peppercorn yogurt, toasted pine nut zhoug, puffed quinoa and herb crumble, toasted chili flake

### WHOLE ROASTED BRANZINO // GF DF

shishito peppers, lemon dressing, chermoula

### SMOKED CHILI ROASTED CHICKEN // NF DF

house made chili spice blend, cous-cous with golden raisin and pickled carrot, shakshuka sauce

### NEW YORK STRIP // GF NF

house steak seasoning, mojo de ajo butter, crispy potatoes, berbere spice, pickled onion

### SIDES CHOOSE 1

### ROASTED HEIRLOOM CARROTS // V GF

coriander pistou, pomegranate, pistachio dukkah, aleppo pepper herbed yogurt

### HARISSA MAPLE BRUSSEL SPROUTS // V

crispy brussels, harissa maple glaze, aleppo pepper, dates, marcona almonds

\$125 PER PERSON

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VG VEGETERIAN      DF DAIRY FREE  
RF RAW FOOD      NF NUT FREE

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# calabro

TIER 3 DINNER | SERVED FAMILY STYLE

## 1<sup>ST</sup> COURSE

### DIPS CHOOSE 2

served with fresh house made naan

### HUMMUS // V GF NF

crispy chickpeas, candied pumpkin seeds, lemon oil

### FIRE ROASTED BABA GANOUSH // V NF

charred peppers

### HERBED LABNEH // VG NF

dill oil, pomegranate pips, sumac

### MEZZE CHOOSE 2

### CHARRED OCTOPUS // GF NF

warm tabbouleh with chorizo, roasted pepper sauce, fennel and apple salad

### PHYLLO BAKED FETA // VG

herb oil, pistachio, lemon honey

### SALMON TARTARE // RF NF

tzatziki broth, crispy lavash, orange, avocado, preserved lemon

## 2<sup>ND</sup> COURSE

### SALADS CHOOSE 2

### GREEN GODDESS ROMAINE HEARTS // NF

tahini green goddess, pecorino, espelette and lemon croutons, quinoa herb crumble, cherry tomato, fennel

### FATTOUSH SALAD // NF GF

gem lettuce, cherry tomato, lavash croutons, red onion, crispy chickpea, raddish, sumac vinaigrette

### ROASTED BEET AND GOAT CHEESE SALAD // VG GF NF

arugula, grilled hearts of palm, roasted beets, goat cheese, red onion, orange, crispy chickpea, pomegranate vinaigrette

## 3<sup>RD</sup> COURSE

### ENTREES CHOOSE 3

### HERB ROASTED CABBAGE // V NF

vegan pink peppercorn yogurt, toasted pine nut zhoug, puffed quinoa and herb crumble, toasted chili flake

### WHOLE ROASTED BRANZINO // GF DF

shishito peppers, lemon dressing, chermoula

### SMOKED CHILI ROASTED CHICKEN // NF DF

house made chili spice blend, cous-cous with golden raisin and pickled carrot, shakshuka sauce

### NEW YORK STRIP // GF NF

house steak seasoning, mojo de ajo butter, crispy potatoes, berbere spice, pickled onion

### SIDES

### ROASTED HEIRLOOM CARROTS // V GF

coriander pistou, pomegranate, pistachio dukkah, aleppo pepper herbed yogurt

### HARISSA MAPLE BRUSSEL SPROUTS // V

crispy brussels, harissa maple glaze, aleppo pepper, dates, marcona almonds

\$145 PER PERSON

V VEGAN GF GLUTEN FREE

VG VEGETERIAN DF DAIRY FREE

RF RAW FOOD NF NUT FREE

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