

Cara

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START

Douro Almonds 9 **Marinated Olives 9**

Moroccan Carrots + Muhammara 16 VG, DF
beet hummus, grilled flatbread

Avocado Bruschetta 19 VG, DF
cherry tomato, urfa, pistachio

Seafood Ceviche* 24 NF
salsa huacaina, avocado, lime

Three Cheeses + Charred Dates* 24 V
orange marmalade, candied walnuts, dry figs

Assorted Salumi 14 NF
soria, loma, chili flake fennel

FOCACCIA

Asparagus + Potato* 21 V
parmesan, asiago, pea tendrils, piri piri

White Trumpet Mushroom* 24 V
fontina, gremolata

Chorizo + Queso Oaxaca* 22 NF
roasted tomato, jalapeño

SALADS

Farmers' Lettuces 18 VG, GF, NF, DF
turmeric vinaigrette, shaved root vegetables

Cara Caras + Chicories 19 V, GF
blood orange, hazelnut aillade, brabander

Cara Cara Cobb 20 VG, GF, NF, DF
sweet potato, avocado, black beans, beets, tomato

*add chopped chicken +12, grilled shrimp +14
market fish+16, hanger steak +20
feta +3, bacon +4*

|V| VEGETARIAN
|VG| VEGAN
|GF| GLUTEN FREE
|NF| NUT FREE
|DF| DAIRY FREE

TACOS —three per order

Chipotle Carrot Tacos* 20 V, NF
black beans, queso fresco, pickled red onion

Shrimp Tacos* 23 NF
rajas, crema, lemon pico de gallo

Pork Tacos 'Al Pastor'* 21 NF
charred pineapple, tomatillo

FISH + MEAT

Mini Lobster Rolls* 27 NF, DF
brioche, celery, piri piri aioli

Piri Piri Fried Chicken* 24 NF
cumin, cilantro, green aioli

Scottish Salmon* 27 NF, GF
broccoli quinoa kibbeh, pepitas, labneh, charmoula

Arroz con Mariscos* 26 NF
local seafood, aioli, calabrian chili oil

Grilled Branzino* 30 NF, GF
coconut rice, cashew sambal

Pork Ribs* 26 NF, GF
pickled golden raisins, apple butter

Hangover Burger* 26 NF
sloppy sauce, house-made pickles

Hanger Steak* 28 NF
smoked tomato butter, black olives, crispy shallots

SIDES

French Fries* 14 NF
rosemary, aleppo aioli

Grilled Brocolini* 15 VG, NF, DF
garlic, chili

Orecchiette n' Cheese 16 V, NF
asiago, riojana, mozzarella, harissa breadcrumbs

Warning: Certain foods & 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.

For parties of 6 or more guests, Downtown L.A. Proper adds a 20% service charge that goes directly to its colleagues. Downtown L.A. Proper adds a 5% wellness surcharge to assist in providing healthcare benefits for our colleagues.