

calabra

EARTH DAY SPECIALS

APPETIZERS

GRILLED HAMACHI KAMA \$19 GF DF NF

Hamachi Kama comes from the collar of Hamachi, a popular variety of yellow-tail in Japan, we serve this simply with a blend of seasonings and grilled over open flame, served with a side of chimichurri and grilled lemon. We highlight this part of the fish because it is often discarded because it does not make the cut for a beautiful filet of fish, however it is full of flavor.

BURRATA \$19 GF VG

Our burrata is served with a carrot top pesto, which utilizes the commonly thrown-out parts of the heirloom carrots. It is served with the remaining beets from the fall and winter season and brings in thoughts of summer and spring with cherries and grapefruit from the Peats and Barnetts farm, a local farm that champions regenerative and sustainable systems.

STAR OF THE SHOW

CALABRA X PEATS AND BARNETTS BURGER \$39 NF

This burger patty is a special blend made from 30- Day Dry Aged dairy cows from the Peats and Barnetts farm. Most times when a dairy cow can no longer produce milk, they are culled from the herd and no longer utilized wasting a fantastic source of meat. This burger highlights what can be done with meat that is often wasted.

Served with Calabra Special Sauce, Santa Monica Farmers Market Greens and Raclette Cheese and our famous Greek Fries

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.

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.

\$85 PER PERSON