

calabro

TIER 1 DINNER | SERVED FAMILY STYLE

1ST COURSE

DIPS CHOOSE 2

served with fresh house made naan

HUMMUS // GF

crispy chickpeas, lemon oil

FIRE ROASTED BABA GANOUSH // GF

charred peppers

HERBED LABNEH // VG GF

dill oil, pomegranate pips, sumac

MEZZE CHOOSE 1

CHARRED OCTOPUS // DF

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

PHYLLO BAKED FETA // VG N

herb oil, pistachio, lemon honey

SALMON TARTARE // RF

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

2ND COURSE

SALADS CHOOSE 2

GREEN GODDESS ROMAINE HEARTS // VG

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

FATTOUSH SALAD // V

gem lettuce, cherry tomato, espelette and lemon croutons, red onion, crispy chickpea, raddish, sumac vinaigrette

ROASTED BEET AND GOAT CHEESE SALAD // VG

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

3RD COURSE

ENTREES CHOOSE 2

HERB ROASTED CABBAGE // V

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 // DF

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

NEW YORK STRIP // GF

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

V VEGAN

GF GLUTEN FREE

VG VEGETARIAN

DF DAIRY FREE

RF RAW FOOD

N CONTAINS NUTS

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

calabra

TIER 2 DINNER | SERVED FAMILY STYLE

1ST COURSE

DIPS CHOOSE 2

served with fresh house made naan

HUMMUS // GF

crispy chickpeas, lemon oil

FIRE ROASTED BABA GANOUSH // GF

charred peppers

HERBED LABNEH // VG GF

dill oil, pomegranate pips, sumac

MEZZE CHOOSE 2

CHARRED OCTOPUS // DF

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

PHYLLO BAKED FETA // VG N

herb oil, pistachio, lemon honey

SALMON TARTARE // RF

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

2ND COURSE

SALADS CHOOSE 2

GREEN GODDESS ROMAINE HEARTS // VG

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

FATTOUSH SALAD // V

gem lettuce, cherry tomato, espelette and lemon croutons, red onion, crispy chickpea, raddish, sumac vinaigrette

ROASTED BEET AND GOAT CHEESE SALAD // VG

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

3RD COURSE

ENTREES CHOOSE 2

HERB ROASTED CABBAGE // V

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 // DF

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

NEW YORK STRIP // GF

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

V VEGAN GF GLUTEN FREE
VG VEGETERIAN DF DAIRY FREE
RF RAW FOOD N CONTAINS NUTS

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TIER 3 DINNER | SERVED FAMILY STYLE

1ST COURSE

DIPS CHOOSE 2

served with fresh house made naan

HUMMUS // GF

crispy chickpeas, lemon oil

FIRE ROASTED BABA GANOUSH // GF

charred peppers

HERBED LABNEH // VG GF

dill oil, pomegranate pips, sumac

MEZZE CHOOSE 2

CHARRED OCTOPUS // DF

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

PHYLLO BAKED FETA // VG N

herb oil, pistachio, lemon honey

SALMON TARTARE // RF

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

2ND COURSE

SALADS CHOOSE 2

GREEN GODDESS ROMAINE HEARTS // VG

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

FATTOUSH SALAD // V

gem lettuce, cherry tomato, espelette and lemon croutons, red onion, crispy chickpea, raddish, sumac vinaigrette

ROASTED BEET AND GOAT CHEESE SALAD // VG

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

3RD COURSE

ENTREES CHOOSE 3

HERB ROASTED CABBAGE // V

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 // DF

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

NEW YORK STRIP // GF

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

SIDES

ROASTED HEIRLOOM CARROTS // V GF N

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

HARISSA MAPLE BRUSSEL SPROUTS // V N

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 N CONTAINS NUTS

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