

calabro

HAPPY HOUR PRIX-FIXE

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

HARISSA MAPLE BRUSSEL SPROUTS // V N

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

MARINATED OLIVES // V GF

assorted whole olives, sicilian olive oil, chili flakes,
cumin, thyme

V VEGAN

GF GLUTEN FREE

VG VEGETERIAN

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.

\$65 PER PERSON