

calabro

BRUNCH | 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

MUHAMMARA // GF N

roasted red peppers and walnut dip, pinenuts, herbs, paprika oil

MEZZE CHOOSE 2

PROPER YOGURT BOWL // VG GF N

hemp seed granola, market fruit & berries

OVERNIGHT OATS // V GF N

organic rolled oats, flax seed, chia seed, toasted almonds, almond butter, banana, berries

AVOCADO TOAST // VG

thick sliced seeded country bread, avocado dip, goat cheese, cherry tomato, wild rocket arugula, pickled red onion, ninja radish

MARKET FRUIT & BERRIES // V GF

locally sourced from santa monica farmers market

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, radish, 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

PAN SEARED SALMON

lemon herb orzo, urfa pepper yogurt

CHICKEN SOUVLAKI

pickled cabbage, hummus, cucumber, red onion

MOROCCAN PANCAKES // VG N

whipped straus farms yogurt, medjool dates, toasted walnuts, pomegranate molasses

MEDITERRANEAN BREAKFAST

smoked salmon, Israeli salad, hummus, labneh, pita

SIDES

GREEK FRIES // VG

garlic, lemon, oregano, feta dill aioli

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.

125 PER PERSON