

# calabro

BRUNCH | SERVED FAMILY STYLE

## 1<sup>ST</sup> COURSE

### DIPS CHOOSE 2

served with fresh house made naan

#### HUMMUS // VG

crispy chickpeas, paprika oil, sumac, parsley

#### BABA GHANOUSH // VG

fire roasted eggplant, piquillo relish, cilantro, sumac

#### MUHAMMARA // VG N

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

### MEZZE CHOOSE 2

#### PROPER YOGURT BOWL // VG GF N

sumac yogurt, hemp seed granola, market fruit & berries

#### AVOCADO TOAST //

toasted sourdough, smashed avocado, piquillo relish, grilled baby corn, feta cheese, summer herbs

#### MARKET FRUIT & BERRIES // V GF DF

locally sourced from santa monica farmers market

## SIDES

#### GREEK FRIES // VG

za'atar, lemon, oregano, feta dill aioli

## 2<sup>ND</sup> COURSE

### SALADS CHOOSE 2

#### CALABRA CAESAR //

hearts of gem, za'atar cracker, parnigiano reggiano, ufra, pepper, anchovies, dill, tahini caesar dressing

#### AUTUMN SALAD // VG GF

chicories, bartlett pear, fennel, delicata squash, ricotta salata, pepita dukkha, pomegranate vinaigrette

#### FATTOUSH // VG

gem lettuce, cherry tomato, sumac pita croutons, red onion, cucumber, radish, crispy chickpea, sumac vinaigrette

## 3<sup>RD</sup> COURSE

### ENTREES CHOOSE 2

#### PAN SEARED SALMON N

Lebanese spiced rice, bulgar, red chermoula, cranberries, walnuts fried sage

#### CHICKEN SOUVLAKI

tzatziki, cucumber, pickled cabbage, mint, dill, aji verde

#### CHALLAH FRENCH TOAST // VG

roasted strawberry and sumac compote, chamomile honey, Bellwether ricotta, 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](http://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](http://www.P65Warnings.ca.gov/alcohol).

135 PER PERSON