

calabra

TIER 1 DINNER | SERVED FAMILY STYLE

1ST COURSE

DIPS CHOOSE 2

served with fresh house made naan

HUMMUS // VG

crispy chickpeas, paprika oil, sumac, parsley

BABA GANOUSH // VG

fire roasted eggplant, piquillo relish, cilantro, sumac

MUHUMMARA // VG N

roasted red peppers and walnut dip, pine nuts, lemon oil

HERBED LABNEH // VG

dill oil, pomegranate

2ND COURSE

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

FATTOUSH SALAD // VG

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

CHICORY APPLE SALAD // N GF

Cuyama apples, harissa glazed walnuts, feta cheese, blood orange, tahini goddess dressing

3RD COURSE

ENTREES CHOOSE 2

ROASTED MUSHROOMS // VG

smoked eggplant puree, pomegranate reduction, fried shallot

PAN SEARED SALMON // N

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

JIDORI ROASTED CHICKEN // DF GF

chili spice blend, shakshuka, charred lemon

NEW YORK STRIP // GF

grilled sprouting cauliflower, aleppo chimichurri

\$89 PER PERSON

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.

calabro

TIER 2 DINNER | SERVED FAMILY STYLE

1ST COURSE

DIPS CHOOSE 2

served with fresh house made naan

HUMMUS // VG

crispy chickpeas, paprika oil, sumac, parsley

BABA GANOUSH // VG

fire roasted eggplant, piquillo relish, cilantro, sumac

MUHUMMARA // VG N

roasted red peppers and walnut dip, pine nuts, lemon oil

HERBED LABNEH // VG

dill oil, pomegranate

2ND COURSE

MEZZE CHOOSE 3

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

FATTOUSH SALAD // VG

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

CHICORY APPLE SALAD // N GF

Cuyama apples, harissa glazed walnuts, feta cheese, blood orange, tahini goddess dressing

3RD COURSE

ENTREES CHOOSE 2

ROASTED MUSHROOMS // VG

smoked eggplant puree, pomegranate reduction, fried shallot

PAN SEARED SALMON // N

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

JIDORI ROASTED CHICKEN // DF GF

chili spice blend, shakshuka, charred lemon

NEW YORK STRIP // GF

grilled sprouting cauliflower, aleppo chimichurri

SIDES CHOOSE 1

GRILLED SPROUTING CAULIFLOWER // V N

golden tahini, shaved marcona almond, cilantro blossom

GRILLED SWEET POTATO // VG

levantine aioli, fennel coriander salsa macha, picked herbs

\$135 PER PERSON

V VEGAN GF GLUTEN FREE

VG VEGETERIAN

DF DAIRY FREE

RF RAW FOOD

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calabro

TIER 3 DINNER | SERVED FAMILY STYLE

1ST COURSE

DIPS CHOOSE 2

served with fresh house made naan

HUMMUS // VG

crispy chickpeas, paprika oil, sumac, parsley

BABA GANOUSH // VG

fire roasted eggplant, piquillo relish, cilantro, sumac

MUHUMMARA // VG N

roasted red peppers and walnut dip, pine nuts, lemon oil

HERBED LABNEH // VG

dill oil, pomegranate

2ND COURSE

MEZZE CHOOSE 4

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

FATTOUSH SALAD // VG

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

CHICORY APPLE SALAD // N GF

Cuyama apples, harissa glazed walnuts, feta cheese, blood orange, tahini goddess dressing

3RD COURSE

ENTREES CHOOSE 3

ROASTED MUSHROOMS // VG

smoked eggplant puree, pomegranate reduction, fried shallot

PAN SEARED SALMON // N

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

JIDORI ROASTED CHICKEN // DF GF

chili spice blend, shakshuka, charred lemon

NEW YORK STRIP // GF

grilled sprouting cauliflower, aleppo chimichurri

SIDES CHOOSE 1

GRILLED SPROUTING CAULIFLOWER // V N

golden tahini, shaved marcona almond, cilantro blossom

GRILLED SWEET POTATO // VG

levantine aioli, fennel coriander salsa macha, picked herbs

\$155 PER PERSON

V VEGAN GF GLUTEN FREE

VG VEGETERIAN

DF DAIRY FREE

RF RAW FOOD

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