

WELLNESS

AVOCADO TOAST	26	vg
grilled sourdough, pickled sungold tomatoes, fennel coriander, salsa macha, feta		
PROPER YOGURT BOWL	19	vg/gf/n
labneh, house granola, sumac honey, market berries		
SANTA MONICA FARMER'S MARKET FRUIT	22	v/gf
chef's weekly selection of seasonal fruit		
CALABRA CAESAR	25	
hearts of gem, za'atar cracker, Parmigiano Reggiano, urfa pepper, anchovies, dill, tahini caesar dressing		
TOMATO WATERMELON SALAD	24	vg/gf
Munak heirloom tomatoes, watermelon, feta cheese, pineapple mint, red wine vinaigrette		
FATTOUSH	23	vg
gem lettuce, cherry tomato, sumac pita croutons, red onion, crispy chickpea, radish, sumac vinaigrette, cucumber		
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CHOICE OF PROTEIN ADD-ONS FOR ANY SALAD		
+13 falafel +17 chicken +26 salmon +28 prime bavette steak		
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DIPS

Served with fresh grilled za'atar naan.
Add farmer's market crudité \$8

SIGNATURE HUMMUS	21	vg
crispy harissa chickpeas, paprika oil, parsley		
BABA GHANOUSH	21	vg
fire roasted eggplant, piquillo relish, cilantro, sumac		
MUHAMMARA	21	vg/n
roasted red peppers and walnut dip, pine nuts, lemon oil		
HERBED LABNEH	21	vg
dill oil, pomegranate		

WEEKEND PASTRIES

BUTTER CROISSANT	9	
PAIN AU CHOCOLAT	10	
ALMOND CROISSANT	10	
SEASONAL PASTRY	10	

BRUNCH SPECIALS

CALABRA EGGS BENEDICT	35	
potato latke, SB smoked salmon, Levantine herb hollandaise, market vine tomatoes		
STEAK AND EGGS	48	gf
grass-fed beef tenderloin kebab, Turkish coffee rub, two eggs any style, batata harra, Aleppo chimichurri		
PROPER BREAKFAST	34	
two eggs your way, California avocado, sprouted hash, green salad, choice of protein, side of toast		
GREEN SHAKSHUKA	30	
tomatillo milpero, Rancho Gordo chickpeas, spinach, poached eggs, avocado, feta cheese, cilantro blossom, grilled naan		
MEDITERRANEAN PLATE	35	gf/df/n
fava bean hummus, 7-minute pickled egg, Greek salad, grilled queso fresco, pickled cauliflower, pistachio		
MIDDLE EASTERN FRITTATA	32	gf
Mike & Son's ranch egg, oyster mushroom, chive, dill, goat cheese, red pepper tomato sauce, herb salad		
OLIVE OIL CAKE	25	vg
warm olive oil cake, whipped ricotta, Gaviota strawberries, crispy kataifi		

ENTREÉS

CHICKEN SOUVLAKI	27	
tzatziki, cucumber, pickled cabbage, mint, dill, aji verde		
SEARED SALMON	42	n
Lebanese spiced rice, bulgur, red chermoula, dried cherry, walnuts		
CALABRA BURGER	38	
angus beef patty, goat cheese, seeded bun, harissa tomato chutney, grilled onion, rocket arugula, garlic aioli, served with za'atar fries or side salad (Vegetarian option available)		

MEZZE

MEZZE SAMPLER	55	
muhummara, hummus, baba ghanoush, herbed labneh, warm naan		
GREEK FRIES	20	
za'atar, lemon pepper, feta dill aioli		
HAMACHI CRUDO	32	df/rf
charred avocado, pickled grape, crispy shallot, cilantro blossoms, za'atar lavash, fresno sumac		

Calabra is guided by the seasons and rooted in Southern California's bounty. Working closely with local farmers and purveyors, our chefs select ingredients at their peak to reflect our coastal landscape. We source responsibly raised, non-GMO meats and sustainably caught seafood. Our kitchen cooks exclusively with non-seed oils, including avocado and olive oil.

For parties of 6 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to its colleagues. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

v vegan

df dairy free

vg vegetarian

rf raw food

gf gluten free

n contains nuts

BEVERAGES

COFFEE + TEAS

by our friends at Counter Culture served with whole, skim, almond or oat milk

ESPRESSO	7
DRIP	7
AMERICANO	7
LATTE	7
CHAI LATTE	7
ASSORTED TEAS	7
SMART MATCHA	10 n

organic matcha, lion's mane, chaga, reishi, cordyceps, madagascan vanilla, macadamia, cashew, almond

Awaken your mind with sustained clarity and energy. A blend of organic matcha, macadamia, cashew and adaptogens lasting vitality, crafted by Michelin-trained chef, Patrick Drake

SMOOTHIES

blended with your choice of plant-based milk: almond, coconut

PACIFIC BLUE	20 v/gf
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BRIGHT ENERGY

blue spirulina, young coconut, Coachella Valley dates, Maui pineapple, blueberries, organic banana

SUPER GREENS	20 v/gf
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DAILY BALANCE

Kenter farms baby spinach, Bloom Nutrition greens & superfood, young coconut, Killa Vanilla ice cream, Coachella Valley dates, vanilla protein powder

MUSCLE BEACH	20 v/gf/n
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STRENGTH & RECOVERY

Form Nutrition chocolate peanut vegan protein, maca, organic banana, fair-trade cacao, cinnamon, Royal Jelly powder

AMAZON BERRY	20 v/gf/n
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RICH IN ANTIOXIDANTS

organic açai, banana, Harry's Berries, Bee Keeper's bee pollen, young coconut, Malibu Honey raw honey

STRAWBERRY GLOW	20 v/gf
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RADIANCE & HYDRATION

Moon Juice vegan collagen powder, Harry's Berries strawberries, young coconut, organic banana, Coachella Valley dates

WELLNESS JUICES

SUNSHINE	18
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orange, apple, aloe vera, turmeric, lemon, black pepper supports immune & digestive health

MORNING GREENS	18
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cucumber, celery, spinach, lemon, kale, parsley immune system reboot & boosts energy

BEETLE	18
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apple, lemon, ginger, beet powerful anti-inflammatory & supports immune system

BEER

DRAFT

SKY DUSTER SUPER DRY	10
Downtown Los Angeles, CA	
CRAFTSMAN HEAVENLY HEFE	12
Pasadena, CA	
BOOMTOWN NOSE JOB IPA	12
Arts District, Downtown Los Angeles, CA	

CAN / BOTTLE

SANTA MONICA BREW WORKS INCLINED IPA	12
Santa Monica, CA	
CALIDAD LAGER	10
Santa Barbara, CA	
JUNESHINE HARD KOMBUCHA	10
Midnight Painkiller - San Diego, CA	

WINE BY THE GLASS

SPARKLING

GAMBINO	18/80
Prosecco, Valdobbiadene, ITA	
SCHRAMSBERG BLANC DE BLANCS	25/100
Calistoga, CA 2021	

RED

FEMINIST PARTY	22/100
Red Blend, Clementine Carter, Santa Rita Hills 2022	
FLOWERS	27/210
Pinot Noir, Sonoma, CA 2022	

WHITE

S. RUIZ ALBARINO SPAIN	21/95
Albarino, Spain 2024	
CLOS DU ROY	21/95
Sauvignon Blanc, Sancerre, FRA 2023	
COTEAU DE LA BICHE	25/115
Vouvray Sec, FRA 2023	
STARK CONDE	28/126
Chardonnay, Kara Tara, South Africa 2022	