

# Cara Cara

## SNACKS & SHARES

MARINATED OLIVES 9

CRUDITÉS 22

market vegetables, fava bean hummus, pistachios,  
pickled shallots | vg, df

HAMACHI CEVICHE\* 26

aji amarillo, cucumber, red onion, avocado | nf, gf, df

GRILLED OCTOPUS\* 32

tomato ragoût, basil, fresno, garlic breadcrumbs | nf

CALAMARI FRITTO\* 27

jalapeño, salsa verde, citrus | nf

CHEESE AND CHARCUTERIE\* 26

fig & olive tapenade, prosciutto,  
candied walnuts, flatbread

OYSTER MUSHROOM TACOS\* 19

al pastor, habanero "crema", salsa roja | nf, df, v, v\*

FISH TACOS\* 22

tempura halibut, cabbage, pineapple adobo,  
avocado salsa verde | nf, df

SHORT RIB BARBACOA TACOS\* 23

ancho chile, pickled red onions,  
avocado, fresno | nf

## SALADS

GREEN GODDESS 19

gem lettuce, cucumbers, celery, avocado,  
breadcrumbs | v, nf

CARA CARA CHOPPED 21

chili-shallot vinegar, roasted corn, jicama,  
avocado, tortilla strips, queso fresco | v, v\*, nf, gf

CAESAR\* 21

baby romaine, parmigiano reggiano,  
cherry tomato, vegan caesar dressing | nf, v, v\*

SALAD ADD-ONS

bacon +4 | chopped chicken +12 | grilled shrimp +14  
market fish +16 | skirt steak +20

## 8" ARTISAN PIZZAS

ENGLISH PEA 23

pea tendrils, ricotta, mint, pine nuts, prosciutto

BURRATA & CALABRIAN CHILI\* 24

fresh basil, tomato Ragu, burrata, spiced honey | v, nf

SPICY VODKA 23

soppressata, red onions buffalo mozzarella,  
parmesan | nf

## COASTAL & GRILL

PISTACHIO CRUSTED SALMON\* 38

7oz salmon, miso harissa carrots,  
zesty chili-lime cream

GOLDEN HOUR BURGER\* 28

white cheddar, house-made thousand island, served with  
herbed french fries and pickle spear | nf

PORCINI RUBBED STEAK\* 35

prime skirt steak, chimichurri, frisée | nf

SHRIMP PASTA 37

red bell peppers, blistered cherry tomatoes,  
garlic, breadcrumbs | nf

AUSTRALIAN LAMB CHOPS\* 43

quinoa, cucumber labneh, mint, lemon  
vinaigrette | nf, gf

GRILLED BRANZINO\* 40

mezcal-chipotle butter, jingle bell  
peppers, arugula | nf

ACHIOTE ROASTED HALF CHICKEN\* 34

jidori chicken, urfa labneh, pickled cabbage,  
flatbread | nf

## SIDES

HERBED FRENCH FRIES\* 15

rosemary salt, aleppo aioli | v, nf  
add truffle parmesan 10

SAUTÉED BROCCOLINI\* 15

garlic, chili, KM39 | v, nf, v\*

BLACK TRUFFLE MAC N' CHEESE 27

gruyère, fontina, parmesan, garlic breadcrumbs | v, nf

Executive Chef Jaime Rivas

V\* NOTATES CAN BE MADE VEGAN | V VEGETARIAN | VG VEGAN | GF GLUTEN FREE | NF NUT FREE | DF DAIRY FREE

Warning: Certain foods & 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.

For parties of 6 or more guests, Downtown L.A. Proper adds a 20% service charge that goes directly to its colleagues. 6% wellness surcharge will be added to assist in providing healthcare benefits for our colleagues.

Our menu is 100% seed oil-free and clean-fried® using avocado, olive, and fero fruit oil from Zero Acre Farms.