

### WELLNESS

<b>AVOCADO TOAST</b>	26	vg
grilled sourdough, pickled sungold tomatoes, fennel coriander, salsa macha, feta		
<b>PROPER YOGURT BOWL</b>	19	vg/gf/n
labneh, house granola, sumac honey, market berries		
<b>SANTA MONICA FARMER'S MARKET FRUIT</b>	22	v/gf
chef's weekly selection of seasonal fruit		
<b>CALABRA CAESAR</b>	25	
hearts of gem, za'atar cracker, Parmigiano Reggiano, urfa pepper, anchovies, dill, tahini caesar dressing		
<b>TOMATO WATERMELON SALAD</b>	24	vg/gf
Munak heirloom tomatoes, watermelon, feta cheese, pineapple mint, red wine vinaigrette		
<b>FATTOUSH</b>	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

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

### WEEKEND PASTRIES

<b>BUTTER CROISSANT</b>	9	
<b>PAIN AU CHOCOLAT</b>	10	
<b>ALMOND CROISSANT</b>	10	
<b>SEASONAL PASTRY</b>	10	

### BRUNCH SPECIALS

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

### ENTREÉS

<b>CHICKEN SOUVLAKI</b>	27	
tzatziki, cucumber, pickled cabbage, mint, dill, aji verde		
<b>SEARED SALMON</b>	42	n
Lebanese spiced rice, bulgur, red chermoula, dried cherry, walnuts		
<b>CALABRA BURGER</b>	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

<b>MEZZE SAMPLER</b>	55	
muhammara, hummus, baba ghanoush, herbed labneh, warm naan		
<b>GREEK FRIES</b>	20	
za'atar, lemon pepper, feta dill aioli		
<b>HAMACHI CRUDO</b>	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

<b>ESPRESSO</b>	8
<b>DRIP</b>	7
<b>AMERICANO</b>	8
<b>LATTE</b>	9
<b>CHAI LATTE</b>	9
<b>ASSORTED TEAS</b>	8
<b>SMART MATCHA</b>	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  
BRIGHT ENERGY

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

**SUPER GREENS** 20 v/gf  
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  
STRENGTH & RECOVERY

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

**AMAZON BERRY** 20 v/gf  
RICH IN ANTIOXIDANTS

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

**STRAWBERRY GLOW** 20 gf  
RADIANCE & HYDRATION

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

## WELLNESS JUICES

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

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

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

## BEER

### DRAFT

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

### CAN / BOTTLE

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

## WINE BY THE GLASS

### SPARKLING

<b>GAMBINO</b>	18/80
Prosecco, Valdobbiadene, ITA	
<b>SCHRAMSBERG BLANC DE BLANCS</b>	25/110
Calistoga, CA 2021	

### RED

<b>FEMINIST PARTY</b>	22/100
Red Blend, Clementine Carter, Santa Rita Hills 2022	
<b>FLOWERS</b>	27/120
Pinot Noir, Sonoma, CA 2022	

### WHITE

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

### ROSÉ / ORANGE

<b>AVALINE ROSÉ</b>	16/48
Provence, FRA	
<b>LA FÊTE DU ROSÉ</b>	18/80
Côtes de Provence, FRA 2022	
<b>NV ORANZ</b>	
Orange, Friuli, ITA 2024	20/90