

DIPS

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

SIGNATURE HUMMUS 21 vg
crispy chickpeas, paprika oil, sumac, 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

HUMMUS KAWARMA 28 n
braised lamb shoulder, pine nuts

FOR THE TABLE

Designed for sharing — (We recommend 2-3 dishes to start)

GRILLED SPROUTING CAULIFLOWER 21 v/n/gf
golden tahini, shaved marcona almond, cilantro blossom

ROASTED SWEET POTATO 21 vg/df/gf
levantine aioli, fennel coriander salsa macha, picked herbs

HAMACHI CRUDO 32 df/rf
charred avocado, pickled grape, crispy shallot, cilantro blossoms, za'atar lavash, fresno sumac

PHYLLO BAKED FETA 25 n
herb oil, pistachio, lemon honey

CHARRED OCTOPUS 32 df
warm tabbouleh, Pamplona chorizo, roasted pepper sauce, fennel and apple salad

MEZZE SAMPLER 55 vg/n
muhammara, hummus, baba ghanoush, herbed labneh, warm naan, crudité

MARINATED OLIVES 16 v
citrus, fresno, za'atar

FARMERS MARKET PICKLED VEGETABLES 15 v/gf
turmeric and beet cure, dill, kaffir lime, saffron

GREEK FRIES 20 vg
za'atar, lemon pepper, feta dill aioli

FROM THE GRILL

WAGYU TOMAHAWK 260 gf/df
48 oz, Turkish coffee, market vegetables, chimichurri

WAGYU NEW YORK STRIPLOIN 108 gf
12 oz Black Opal wagyu, aleppo chimichurri, Berbere butter

WHOLE LAMB RACK 105 n
Australian lamb, pepita dukkah, mint zhoug, sumac yogurt

GRILLED BRANZINO 93 df/gf
lemon chermoula, turmeric pickled onions, basil blossoms

JIDORI HALF CHICKEN 48 df/gf
chili spice blend, shakshuka, cannellini beans, charred lemon

SEARED SALMON 42 n
Lebanese spiced rice, bulgur, red chermoula, dried cherries, walnuts

MUSHROOM KEBAB 33 v
smoked eggplant puree, pomegranate reduction, fried shallot

CALABRA BURGER 38
angus beef patty, goat cheese, seeded bun, harissa tomato chutney, grilled onion, rocket arugula, garlic aioli, served with choice of za'atar fries or side salad
(Vegetarian option available)

SALADS

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

CHOICE OF PROTEIN ADD-ONS

+13 falafel | +17 chicken | +26 salmon | +28 prime bavette steak

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

SPECIALTY COCKTAILS

SPICE SHOP SOUR 24

Grey Goose, apple brandy, apricot, lemon, ras el hanout

GOLDEN HOUR FIZZ 23

Nosotros Blanco Tequila, blanc vermouth, za'atar, saffron, citrus

URFA MEZCALITA 22

Illegal Mezcal, honey, blood orange, lime, sage, urfa pepper, salt

SOUK SWIZZLE 21

Angel's Envy Bourbon, aquavit, amontillado sherry, fig, cardamom, orgeat, lemon

SPIRIT-FREE

TUNIS TONIC 19

Aplos Ease, za'atar, cucumber, lime, mediterranean tonic

WATERMELON GROVE 18

Noot Watermelon Agave, dill, charred lemon, soda

BERO 10

Kingston Golden Pilsner

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 25/110

Calistoga, CA 2021

WHITE

S. RUIZ ALBARIÑO SPAIN 21/95

Albariño Spain 2024

CLOS DU ROY 21/95

Sauvignon Blanc, Sancerre, FRA 2024

DAYBREAK, COPAIN 18/80

White Blend, Sonoma County 2023

COTEAU DE LA BICHE 25/115

Vouvray Sec, FRA 2023

PEREGRINE 28/126

Sauvignon Blanc, Central Otago, New Zealand 2024

CATCH & RELEASE MIDDLE CHILD 26/120

Riesling Chardonnay & Chenin Blanc, Sonoma 2022

STARK CONDE 28/126

Chardonnay, Kara Tara, South Africa 2022

ROSÉ / ORANGE

AVALINE ROSÉ 16/48

Provence, FRA

LA FÊTE DU ROSÉ 18/80

Côtes de Provence, FRA 2022

NV ORANZ 20/90

Orange, Friuli, ITA 2024

RED

LOST EDEN 20/95

Saperavi, Georgia 2020

FEMINIST PARTY 22/100

Red Blend, Clementine Carter, Santa Rita Hills 2022

EXTRA BALL CHINON 20/90

Cab Franc, Domaine Grosbois, FRA 2022

TERMES 25/110

Tempranillo, Espana, Spain 2021

FLOWERS 27/120

Pinot Noir, Sonoma, CA 2022

MY FAVORITE NEIGHBOR 28/140

Cabernet Sauvignon, Paso Robles 2021

LIEVLAND 18/80

Pinotage, Paarl, South Africa 2023

MARQUES DE CACERES 18/80

Rioja, Gran Reserva, Spain 2018