

calabra

POOL MENU

Food service available

Mon-Fri 12pm-5pm

Saturday & Sunday 11am-5pm

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

MEZZE

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

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

ENTREES

FALAFEL BOWL 31 vg/gf/n

fava bean hummus, Greek salad, grilled queso fresco, pickled cauliflower, pistachio

*available until 3pm

CHICKEN SOUVLAKI 27

tzatziki, cucumber, pickled cabbage, mint, dill, aji verde

*available until 3pm

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)

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POOL BEVERAGE MENU

WINE BY THE GLASS

LA FÊTE DU ROSÉ	18
Côtes de Provence, FRA 2022	
PEREGRINE	28
Sauvignon Blanc, Central Otago, New Zealand 2024	
FLOWERS	27
Pinot Noir, Sonoma, CA 2022	

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	

BEER

SKY DUSTER SUPER DRY	10
Downtown Los Angeles, CA	
CALIDAD LAGER	10
Santa Barbara, CA	
BOOMTOWN NOSE JOB IPA	12
Arts District, Downtown Los Angeles, CA	

SMOOTHIES

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

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	

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