

WELLNESS

AVOCADO TOAST	29	vg
grilled sourdough, pickled sungold tomatoes, fennel coriander, salsa macha, feta		
PROPER YOGURT BOWL	23	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	26	
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	24	vg
gem lettuce, cherry tomato, sumac pita croutons, red onion, crispy chickpea, radish, sumac vinaigrette, cucumber		

CHOICE OF PROTEIN ADD-ONS FOR ANY SALAD		
+13 falafel +17 chicken +26 salmon +28 prime bavette steak		

DIPS

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

SIGNATURE HUMMUS	22	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	38	
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	57	
muhammara, 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

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

WINE BY THE GLASS

SPARKLING

GAMBINO 18/80

Prosecco, Valdobbiadene, ITA

SCHRAMSBERG 25/110
BLANC DE BLANCS

Calistoga, CA 2021

VEUVE CLICQUOT YELLOW LABEL 40/160

Reims, Brut, NV

JULES SPARKLING ROSÉ 18/80

Manzoni Moscato, Veneto, ITA, NV

WHITE

S. RUIZ ALBARIÑO SPAIN 21/95

Albariño Spain 2024

CLOS DU ROY 23/95

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

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

AUSTIN HOPE 28/140

Cabernet Sauvignon, Paso Robles, 2023

MARQUES DE CACERES 18/80

Rioja, Gran Reserva, Spain 2018

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

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