

DIPS

Served with fresh grilled za'atar naan. Add farmer's market crudité \$8		
SIGNATURE HUMMUS	22	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	57	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	110	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	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

+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.

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	23
Illegal Mezcal, honey, blood orange, lime, sage, urfa pepper, salt	
SOUK SWIZZLE	21
Angel's Envy Bourbon, aquavit, amontilado 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	
WOODY'S SPARKLING ROSÉ	16/64
WOODY'S SPARKLING BLANC DE BLANC	16/64

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	
VEUVE CLICQUOT YELLOW LABEL	40/160
Reims, Brut, NV	
JULES SPARKLING ROSE	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	