

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		

MEZZE

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, pickled herbs		
HAMACHI CRUDO	32	df/rf
charred avocado, pickled grape, crispy shallot, cilantro blossoms, za'atar lavash, fresno sumac		
CRISPY LATKE	25	
cucumber, pickled onion, SB smokehouse salmon, herbed labneh		
LAMB SLIDERS	33	
cucumber salad, tzatziki, pickled cabbage, tomato chutney		
MEZZE SAMPLER	57	vg/n
muhammara, hummus, baba ghanoush, herbed labneh, warm naan, crudité		

SIDES

MARINATED OLIVES	16	v
citrus, fresno, za'atar		
FARMER'S MARKET PICKLED VEGETABLES	15	v
turmeric and beet cure, dill, kaffir lime, saffron		
GREEK FRIES	20	vg
za'atar, lemon pepper, feta dill aioli		

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

LOBSTER LOUIE SALAD	77 gf
for 3-4 people	
10 oz Maine lobster, heirloom tomato, California avocado, soft-boiled egg, bacon, sharp cheddar, buttermilk tarragon dressing	

ENTREÉS

FALAFEL BOWL	31 vg/gf/n
fava bean hummus, greek salad, grilled queso fresco, pickled cauliflower, pistachio	
CHICKEN SOUVLAKI	27
tzatziki, cucumber, pickled cabbage, mint, dill, aji verde	
SEARED SALMON	42 n
Lebanese spiced rice, bulgur, red chermoula, dried cherries, 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)	

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.

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/n
RICH IN ANTIOXIDANTS

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

STRAWBERRY GLOW 20 v/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	