

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	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	

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	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	

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)	

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	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	

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	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	

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)	

POOL BEVERAGE MENU

BOTTLED WATER 11
Acqua Panna
S.Pellegrino

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 23
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

POOL BEVERAGE MENU

BOTTLED WATER 11
Acqua Panna
S.Pellegrino

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 23
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