

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
marinated charred tomato, tomato powder		
HUMMUS KAWARMA	28	n
braised lamb shoulder, pine nuts		

FOR THE TABLE

Designed for sharing — (We recommend 2-3 dishes to start)

BRUSSEL SPROUTS	25	vg/gf
saffron yogurt, sumac honey, pomegranate vinaigrette, almonds		
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		
FARMER'S 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		

SALADS

CALABRA CAESAR	26	
hearts of gem, za'atar cracker, Parmigiano Reggiano, urfa pepper, anchovies, dill, tahini caesar dressing		
CHICORY SALAD	24	vg/gf
radicchio, Cuyama apple, cara cara, spiced walnut, valbreso feta, shallot and date 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

THANKSGIVING SPECIALS

PRIME RIB ROAST	95	gf
serves 2-3 guests roasted garlic-lemon butter, pomegranate jus		
HERB ROASTED ORGANIC TURKEY	80	
serves 2-3 guests cranberry-orange relish, roasted gravy		
CHESTNUT CHALLAH STUFFING	15	n
caramelized onions, citrus, sage		
MASHED WEISER POTATOES	15	gf
Vermont cultured butter, roasted gravy		
AUTUMN BROCCOLINI	18	vg/gf/n
grilled broccolini, Levantine aioli, shaved Marcona almonds		

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, grilled celebrity tomato, tallow onion, charred tomato purée		
WHOLE LAMB RACK	105	n
Australian lamb, pepita dukkah, mint zhoug, sumac yogurt, pine nut		
GRILLED BRANZINO	93	gf
carrot purée, chermoula, cilantro		
JIDORI HALF CHICKEN	48	df/gf
smoked chili's, cranberry beans, shakshuka, citrus		
SEARED SALMON	42	n
Lebanese spiced rice, bulgur, red chermoula, dried cherries, walnuts		
MUSHROOM KEBAB	33	v
smoked eggplant purée, date vinegar, 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)		

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.

HOLIDAY COCKTAILS

GOLDEN HARVEST 24

Hendrick’s Gin, honey, lemon, apple juice, cinnamon

GIVING THANKS 23

pomegranate shrub, Woody’s NA Sauvignon Blanc, lemon, soda water

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

llegal Mezcal, honey, blood orange, lime, sage, urfa pepper, salt

SOUK SWIZZLE 21

Angel’s Envy Bourbon, aquavit, amontillado 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 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, España 2021

FLOWERS 27/120

Pinot Noir, Sonoma, CA 2022

AUSTIN HOPE 28/140

Cabernet Sauvignon, Paso Robles, 2023

MARQUÉS DE CÁCERES 18/80

Rioja, Gran Reserva, Spain 2018