calabra

CHRISTMAS AT CALABRA MENU

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

CHRISTMAS SPECIALS

SLOW ROASTED PRIME RIB 150 gf
serves 2-3 guests
green winter vegetables, cipollini, date jus

PINK PEPPERCORN CRUSTED LAMB RACK 100 gf
serves 2 guests
caramelized turnip, mint zhoug, pepita dukkah, pomegranate

VEGETABLE TAGINE 45 n/v/gf
Weiser Farms root vegetables, saffron, sprouting cauliflower, pine nuts

CARAMELIZED CARROTS 24 gf/vg
caramelized onions, citrus, sage

MASHED WEISER POTATOES 18 gf
Vermont cultured butter, pan gravy

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 chilis, 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)

DESSERTS

TURKISH COFFEE CHOCOLATE CAKE 19
triple chocolate, Turkish coffee ganache

SAFFRON PANNA COTTA 19 gf
blood orange, pistachio

v vegan
df dairy free
vg vegetarian
rf raw food
gf gluten free
n contains nuts

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.

BEVERAGES

HOLIDAY BEVERAGES

WINTER BLOOM 23
Four Roses Bourbon Whiskey, chamomile-infused tea, honey syrup, orange bitters

MIDNIGHT FIG 19
fig purée, fresh lemon juice, za'atar syrup, soda water, rosemary (Non-Alcoholic)

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
Ilegal 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, Spain 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