

## SMALL PLATE OF SALTY FAVORITES 19 NF/DF

ibérico ham, spanish anchovies, cracked aloreña olives

THREE CHEESES + TOMATO JAM 26 V

almonds, walnuts, charred dates

MARINATED OLIVES 9 VG DOURO ALMONDS 9 VG

PICAQUICOS 8 VG A.O.C. RUSTIC BOULE 8 V

LOCAL CEVICHE\* 23 GF/NF/DF

shrimp, crab, bay scallops, avocado, coconut

GRILLED STONEFRUIT 19 V/NF

coriander salsa macha, radicchio, cotija

SUZANNE'S CHOPPED SALAD 22 GF/NF

broad beans, potato, leeks, black olives, chouriço, são jorge

MOST SIMPLE SALAD 16 VG/GF/DF

walnut oil + camino red wine vinegar

TOMATOES + TAMARIND 19 GF/DF

serrano, avocado, cashews

SUMMER MEZZE 22 V

smoked eggplant purée, beet hummus, muhammara, meyer lemon labneh, crudités and grilled flatbread

PRAWNS 27 NF

heirloom garlic, árbol chile, salsa verde

TUNA + HARICOTS VERTS\* 28 GF/NF/DF

yellow tomato confit, urfa

GRILLED MARKET FISH\* 32 NF

cilantro, toasted fideos, shrimp broth, rouille

BRAISED SHORT RIB\* 30 GF/NF

beluga lentils, horseradish créme fraîche, pickled shallots

LAMB PAILLARD\* 35 GF/NF

baked ricotta, marinated eggplant + peppers, frisée

HANGER STEAK\* 35 GF/NF

crème fraîche, avocado, fresno shatta

RICOTTA DUMPLINGS\* 21 V/NF

corn pudding, sungolds, opal basil

MESS OF LOCAL GREENS 15 VG/GF/DF

garlic, chile, ESPORÃO olive oil

GRILLED SQUASH 16 V/GF/NF/DF

charred ancho tapenade, chickpeas, pepita dukkah

OYSTER MUSHROOM SKEWERS 16 V/GF/NF

gremolata, habanero yogurt, turmeric

PATATAS BRAVAS 15 V/GF/NF

spiced tomato + garlic aïoli

PIRI PIRI CHICKEN 49 GF/NF/DF

french fries, arugula, grilled lemon

CALDO VERDE 69 NF

local rock crab, grilled linguiça, kale, mussels, potato

16OZ RIBEYE\* 98 GF/NF

westholme wagyu beef bacon, smoked + loaded potato



VVVEGETARIAN
VG VEGAN
GF GLUTEN FREE
NF NUT FREE
DF DAIRY FREE

For parties of 6 or more guests, Downtown L.A. Proper adds a 20% service charge that goes directly to its colleagues. Downtown L.A. Proper adds a 5% wellness surcharge to assist in providing healthcare benefits for our colleagues.

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.

Warning: Certain foods & beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.