

SALT COD FRITTERS 14 NF saffron aïoli

AVOCADO BRUSCHETTA 19 V/V*

burrata, cherry tomatoes, fresno chiles

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

PERSIMMON + POMEGRANATE 21 GF/NF/V* endive, red beets, honey vinegar, trout roe

SUZANNE'S CHOPPED SALAD 22 GF/NF/V* broad beans, potato, leeks, black olives, chouriço, são jorge

SPANISH CAESAR SALAD* 18 NF little gems, harissa breadcrumbs, KM 39

MEZZE + CRUDITÉS 22 V/V* sweet potato hummus, beet purée, muhammara, meyer lemon labneh and grilled flatbread

PIRI PIRI FRENCH FRIES 11 VG/DF/NF

PATATAS BRAVAS 15 V/GF/NF/V* spiced tomato + garlic aïoli

V* denotes items that can be modified to accommodate vegan and vegetarian diets

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 hirth 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.

CHRISTMAS SPECIALS

LIBERTY DUCK LEG 36

Lima bean gratin, charmoula

PORCHETTA 30

Polenta, pickled shallots, salsa verde

CASARECCIA PASTA* 26 V/NF

mozzarella, maitake mushrooms, market greens, white beans

PRAWNS 27 NF

heirloom garlic, árbol chile, salsa verde

GRILLED MARKET FISH* 32 NF

braised savoy cabbage, roasted grapes, verjus

FONDUE BURGER* 28 NF

riojana + são jorge, caramelized onion, kewpie mayo, wagyu beef bacon served with french fries

AVOCADO +5

HANGER STEAK* 35 GF/NF

tomato rice, sunny up egg, green olive 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

