

FOR THE TABLE

Marinated Feta Savory, Aleppo Chili, Grilled Bread 7

Warm Olives Thyme, Meyer Lemons 9

Albacore Tuna Crudo Fennel Rub, Aji Amarillo 15

Wood Grilled Broccoli Garlic Aioli, Vella Dry Jack Cheese 11

Dungeness Crab Salad Persian Cucumbers, Yogurt Chili Dressing 19

Charred Octopus Butter Beans, Pickled Onions, Fresno Chilies 17

Spicy Fries Harissa Powder, Toum 9

SALADS

Fattoush Toasted Pita, Cucumbers, Sumac 11

Arugula Lemon, Onions, Pecorino 10

Grilled Halloumi Local Apples, Pears, Persimmons, Pomegranates, Watercress, Oregano Vinaigrette 15

Tomato and Radish Salad Mint, French Feta, Zinfandel Vinaigrette 17

FROM THE OVEN

Wood Smoked Manilla Clams Fresh Thyme, Lime Pepper Relish 17

Local Blue Lake Beans Cherry Tomatoes, Maui Onions, Zaatar 13

Shishito Peppers Lemon, Sea Salt 10

Wood Roasted Beets Mint Yogurt, Shiso, Zaatar 12

PIZZA

Lamb Sausage Pickled Onions, Yogurt, Mint 17

Margherita San Marzano Tomatoes, Di Stefano Mozzarella, Basil 15

Winter Squash Butternut Squash, Kale, Vella Dry Jack, Pomegranate 18

Prosciutto Farm Egg, Fontina, Arugula 19

BREAD BALLOON

Zaatar, EVOO, Sea Salt 12

Comes with 1 spread, additional (\$5 each)

Hummus EVOO, Aleppo Chili

Eggplant Salad Tomatoes, Maui Onions, Chickpeas

Muhamara Charred Green Onions

Warm Curried Lentils Sherry Vinaigrette, Cilantro

Labneh Persian Cucumbers, Sumac

LARGE PLATES

Slow Roasted Savoy Cabbage Tomato Fondue, Five Spice Tofu, Pine Nuts 24

Wood Grilled Half Jidori Chicken Summer Beans, Roasted Garlic, Chickpeas, Charred Pearl Onions, Whole Grain Mustard Jus 29

Organic Mushroom Pasta Meyer Lemons, Gilroy Garlic, Greek Yogurt, Fresh Thyme, Spaghetti 27

Slow Cooked Colorado Lamb Pasta Strozzapretti, Black Garlic Yogurt, Fennel, Mint, Pita Bread Crumbs 28

Grilled Maine Scallops Moroccan Cous Cous, Confit Tomatoes, Crispy Okra, Almonds 32

Herb Marinated Hanger Steak Creamed Celery Root, Smoked Marble Potatoes, Braised Winter Greens 31

Wood Grilled Whole Fish Tahini, Ginger Mignonette, Charred Broccoli 36

Wood Grilled Baja Grouper Spinach Puree, Vadouvan Roasted Cauliflower, Pickled dried Cranberries, Capers 34

Coffee Rubbed NY Strip Vadouvan Fries, Parsley Salad, Zhugh 42

An 18% Gratuity will be Added to Parties of 6 or More

ERIC'S STASH!

Check out Eric's Menu Supplement for Amazing Artisan Salumi and Small Batch / Rare Cheeses from Around the World.

EXECUTIVE CHEF
YUSEF GHALAINI



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We use responsibly-sourced California meats, vegetables and seafood whenever possible.
Warning: Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of food-borne illness.

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