

FOR THE TABLE

Marinated Feta Savory, Aleppo Chili, Grilled Bread 7

Warm Olives Thyme, Meyer Lemons 9

Albacore Tuna Crudo Fennel Rub, Aji Amarillo 13

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 9

Arugula Lemon, Onions, Pecorino 9

Grilled Halloumi Local Stone Fruit, Watercress,
Pine Nuts, Oregano Dressing 13

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 9

Wood Roasted Beets Mint Yogurt, Shiso, Zaatar 11

PIZZA

Lamb Sausage Pickled Onions, Yogurt, Mint 17

Margherita San Marzano Tomatoes, Di Stefano Mozzarella, Basil 15

Squash Blossoms Brentwood Corn, Charred Zucchini, Parmesan 18

Prosciutto Farm Egg, Fontina, Arugula 19

BREAD BALLOON

Zaatar, EVOO, Sea Salt 11

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

Late Summer Vegetable Pasta Meyer Lemons, At Least Seven Vegetables,
Parmesan Broth, Spaghetti 26

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

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

Herb Marinated Hanger Steak Wood Grilled Summer Vegetables 31

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

Wood Grilled Baja Grouper Warm Artichoke Panzanella, Horseradish Yogurt 34

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

ERIC'S STASH!

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

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