

FOR THE TABLE

Albacore Tuna Crudo Fennel, Aji Amarillo 13

Spicy Fries Harissa Powder, Tourn 9

Wood Roasted Broccoli Calabrian Chilis, Smoked Cheddar 11

Warm Olives Thyme, Meyer Lemon 9

Shishito Peppers Lemon, Salt 9

Wood Roasted Beets Mint Yogurt, Shiso, Zaatar 11

Avocado Toast Radishes, Micro Greens 11

BREAD BALLOON

Zaatar, EVOO, Sea Salt 11

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

Hummus EVOO, Aleppo Chili

Eggplant Salad Tomatoes, Maui Onion, Chickpeas

Muhammara Green Onion Pesto

Warm Curried Lentils Vadouvan, Sherry Vinegar

Labneh Cucumbers, Sumac

PIZZA

Lamb Sausage Pickled Onions, Yogurt, Mint 17

Margherita San Marzano Tomatoes, Di Stefano Mozzarella, Basil 15

Prosciutto Farm Egg, Black Pepper, Arugula 17

Organic Mushrooms Thyme Cream, Lemon Caciocavallo Cheese 18

SOUP & SALADS

Roasted Tomato Soup Herb Oil, Ciabatta Croutons 10

Heirloom Carrots Vadouvan, Creamy Chili Dressing 14

Tomato Salad Mint, Feta, Zinfandel Vinegar 17

Arugula Salad Lemon, Bermuda Onions, Pecorino 14

Kale Tabbouli Parsley, Bulgar, Green Onions, Castelvetro Olives 15

Roasted Mushroom Salad Frisee, Gorgonzola, Sherry, 6 Minute Egg 17

ADD PROTEIN

Wood Grilled Chicken Breast 9

Salmon w/Vadouvan 8

Five Spice Organic Tofu 7

Coffee Rubbed Hanger Steak 11

Argentinian Red Shrimp w/Charmoula 8

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

SANDWICHES, ETC.

Turkey Burger Muhammara, Arugula, Whipped Feta, Charred Broccoli Salad 17

Fig Burger Grilled Onions, Lettuce, Fiscalini Cheddar, Secret Sauce & Fries 17
ADD ONs: Farm Fresh Sunny Side Up Egg / Grilled Baker's Bacon \$3 each

Chicken Shawarma Wrap Pickles, Garlic Sauce, Harissa Fries 16

Grilled Local Fish Sandwich Cumin Lime Aoli, Oregano Cabbage Slaw, Salt & Pepper Fries 18

Wood Grilled Vegetable Wrap Olive Tapenade, Herb Aoli, Roasted Peppers 16

EXECUTIVE CHEF
YUSEF GHALAINI



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Warning: Consuming raw or rare seafood, shellfish, meats, poultry or eggs may increase your risk of food-borne illness.

We use responsibly-sourced California meats, vegetables and seafood whenever possible. We thank our gardeners, farmers and managers for keeping us productive and seasonal.

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