

## FOR THE TABLE

**Albacore Tuna Crudo** Fennel, Aji Amarillo 15

**Spicy Fries** Harissa Powder, Tourn 9

**Wood Grilled Broccoli** Calabrian Chilis, Smoked Cheddar 11

**Warm Olives** Thyme, Meyer Lemon 9

**Shishito Peppers** Lemon, 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

**Prosciutto** Farm Egg, Black Pepper, Arugula 17

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

## SOUP & SALADS

**Roasted Tomato Soup** Herb Oil, Ciabatta Croutons 10

**Arugula Salad** Lemon, Bermuda Onions, Pecorino 14

**Kale Tabbouli** Parsley, Bulgur, Green Onions, Castelvetrano Olives 15

**Mediterranean Cobb** Feta, Cucumbers, Chickpeas, Sweet Peppers, Celery, 6 Minute Egg, Oregano Dressing 17

## SANDWICHES, ETC.

**Turkey Burger** Muhammara, Red Oak, 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

**Shrimp Tacos** Avocado Salsa Verde, Smokey Tomato Salsa, Lime 21

**Grilled Local Fish Wrap** Cumin Lime Aioli, Oregano Cabbage Slaw, Salt & Pepper Fries 18

**Brown Rice and Organic Quinoa Bowl** Curried Shrimp, Avocado Mousse, Yuzu Soy, Mint 21

## BREAD BALLOON

Zaatar, EVOO, Sea Salt 12

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

## ADD PROTEIN

**Wood Grilled Chicken Breast** 6

**Salmon w/Vadouvan** 8

**Five Spice Organic Tofu** 7

**Coffee Rubbed Hanger Steak** 11

**Tiger Shrimp w/Charmoula** 8

EXECUTIVE CHEF  
**YUSEF GHALAINI**



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

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.

101 Wilshire Blvd., Santa Monica, California 90401 US  
310.319.3111 info@figsantamonica.com

Facebook @figsantamonica Twitter @figsantamonica Instagram @figsantamonica