

FOR THE TABLE

Albacore Tuna Crudo Fennel, Aji Amarillo 13

Spicy Fries Harissa Powder, Tourn 9

Wood Grilled 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

PIZZA

Lamb Sausage Pickled Onions, Yogurt, Mint 17

Margherita San Marzano Tomatoes, Di Stefano Mozzarella, Basil 15

Prosciutto Farm Egg, Black Pepper, Arugula 17

Squash Blossoms Brentwood Corn, Charred Zucchini, Parmesan 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 Aoli, 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 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

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