

INSALATA'S

Restaurant, Takeout and Catering

Dinner

tapas, mezze and piccolo

house baked focaccia
whipped feta, za'atar 6

hummus
"green goo," sumac, pine nuts, warm pita 9
add calabrian chiles 2

taramasalata
carp roe, smokey paprika, dill 9

mezze plate
falafel with tahini, hummus, smokey chickpeas, olives,
cucumber, fennel and quinoa salad, sumac onions,
zaatar pita 20

kanpachi crudo
crushed avocado, summer melon, persian cucumber,
radish, melon aguachile, mint * 16

cataplana
manilla clams, chorizo, spicy marinara, grilled bread,
saffron rouille, crispy prosciutto gremolata 15

chili lime corn
sweet corn, shishito peppers, espellete pepper, lime,
manouri cheese, dill 11

eggplant fries
crispy eggplant, mint cilantro chutney 10

moroccan lamb kefta
lamb meatballs in spicy tomato shakshuka,
manouri cheese, pickled chilies, grilled flatbread 13

marinated olives 5
anchovy stuffed spanish olives 5

greens and things

tomato salad
smith farms heirloom tomatoes, peaches, buffalo
mozzarella, persian cucumbers, pickled peppers,
avocado, sherry pomegranate vinaigrette 14

syrian fattoush salad
romaine lettuce, toasted pita, feta cheese, onions,
cherry tomatoes, olives, cucumber, cilantro, mint,
lemon vinaigrette 13

mista
organic lettuces, prosciutto, pickled red onions, grana
padano cheese, pine nuts, radish, balsamic
vinaigrette 12

today's soup seasonally inspired 9

pasta and grains

turkish "manti"
smokey ricotta, goat cheese, chanterelle mushrooms,
sweet corn, preserved lemons, yogurt, pine nuts,
brown butter, sumac, cilantro 23

linguine puttanesca
monterey squid, roasted cherry tomatoes,
castelvetrano olives, capers, lemon, calabrian
chilies, basil 22

middle eastern inspired vegetarian platter
lemony lentils, curried spinach, japanese eggplant,
tomato-pistachio relish, turkish yogurt, couscous 22

meat and poultry

harissa rubbed porkchop
center cut dry aged duroc pork, seared summer
squash, grilled peppers, smokey bacon, peach
mostarda, basil * 30

yogurt marinated and grilled chicken
heirloom peppers and red onion, cilantro, dill,
baby kale, preserved lemon, tahini yogurt,
sesame zhoug 26

grilled wagyu bavette steak
roasted yellow tomato and garlic soubise, shishito
peppers, maitake mushrooms, smashed yukon gold
potatoes, basil, black garlic red wine jus * 32

merguez lamb burger
house made lamb merguez patty, manchego
cheese, dill pickles, sumac onions, tzatziki, soft herb
salad, zoug spiced french fries * 22

seafood

pan roasted salmon
smokey yellow pepper chowder, english peas,
peppers, zucchini, leeks, grilled corn and mushroom
salad, roasted poblano chimichurri, cilantro * 34

grilled swordfish niçoise
haricot verts, marble potatoes, jimmy nardello
peppers, heirloom tomato, pearl onions, preserved
lemon, arugula, castelvetrano olives, sun dried
tomato, salsa verde, almond romesco 28

water served on request

*consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness