

# INSALATA'S

Restaurant and Takeout

## dinner

### tapas, mezze, and piccolo

#### house baked focaccia

whipped feta, za'atar 6

#### hummus

"green goo," sumac, pine nuts, warm pita 8  
add calabrian chiles 2

#### moutabal

burnt eggplant, yogurt, roasted tomatoes, preserved lemon, chili urfa, cilantro, warm pita 10

#### mezze plate

falafel with tahini, hummus, smokey chickpeas, olives, cucumber, fennel and quinoa salad, sumac onions, za'atar pita 20

#### chilled seafood salad

rock shrimp, bay scallops, squid, tomato, carrots, cabbage, shallot, mint, cilantro, harissa lemongrass vinaigrette, sesame pepita crunch\* 18

#### cataplana

manilla clams, mussels, linguica, sofrito, saffron, almond romesco sauce, crispy prosciutto gremolata, toasted focaccia 15

#### roasted peppers and squash

jimmy nardello and shishito peppers, delicata squash, chanterelle mushrooms, black garlic vinaigrette, lime, coriander yogurt, crispy chickpeas 12

#### eggplant fries

crispy eggplant, mint cilantro chutney 10

#### moroccan lamb kefta

lamb meatballs, spicy tomato shakshuka, manouri cheese, pickled chilies, grilled flatbread\* 15

#### marinated olives 5

#### anchovy stuffed spanish olives 5

### greens and things

#### syrian fattoush salad

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

#### heirloom tomato salad

j & k heirloom tomatoes, fresh mozzarella, tiny croutons, pickled peppers, cucumber, avocado, pistachio, sumac, dill, basil 15

#### melon and fig salad

j & k melons, mission figs, lemon cucumber, slivered almonds, lime yogurt, sesame shatta, mint 14

#### today's seasonally inspired soup 9

### pasta and grains

#### fettuccine arrabbiata

n'duja sausage, roasted heirloom tomato sauce, cherry tomato, peppers, lemon, garlic breadcrumbs, ricotta cheese, calabrian chiles, basil 26

#### roasted squash agnolotti

butternut squash, goat cheese, roasted garlic, chanterelle mushrooms, fennel, yellow tomato, basil pesto, pine nuts, almonds, pecorino 26

#### middle eastern inspired vegetarian platter

lemony lentils, curried spinach, japanese eggplant, tomato-pistachio relish, turkish yogurt, couscous 22

### meat and poultry

#### yogurt marinated grilled chicken

roasted peppers, red kuri squash, baby kale, cilantro, dill, preserved lemon, tahini yogurt, sesame zhoug 26

#### grilled duroc pork chop

harissa rubbed-center cut pork chop, slab bacon, fig and grape mostarda, delicata squash, roasted peppers 35

#### snake river farms bavette steak

grilled american wagyu, truffled corn fondue, heirloom tomato, maitake mushrooms, shishito peppers, red wine jus\* 33

#### merguez lamb burger

house made lamb merguez patty, manchego cheese, dill pickles, sumac onions, tzatziki, soft herb salad, zhoug spiced french fries\* 23

### seafood

#### oven roasted salmon

fresh shelling beans in tomato broth, lobster mushrooms, heirloom tomato, peppers, roasted poblano chimichurri, herbs \* 35

#### grilled smokey prawns

grilled gulf prawns, israeli cous cous, 4<sup>th</sup> of july tomatoes, haricot verts, mustard lime vinaigrette, green onions, mint yogurt\* 28

water served on request

our corkage policy is \$25 per 750 ml bottle. we allow a maximum of 2 bottles per reservation.

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

## cocktails

- tidefall** alamere espelette pepper infused vodka, pineapple, almond orgeat, cappelletti, lime 13
- bandwagon punch** bourbon, apricot eau di vie, mommenpop lime aperitif, amaro, ginger, lime 14
- dusk till dawn no. 2** mezcal, ancho chili, campari, spanish vermouth, crème de banane, orange bitters 14
- perfect potion** leopold summer gin, st. george pear brandy, yuzu liqueur, plum shrub, lemon, fever tree tonic 14
- paloma italiano** tequila, grapefruit, cocchi rosa, soda 13
- negroni classico** st. george botanivore gin, gran classico, punt e mes 14
- t.c. manhattan** rye, carpano antica vermouth, orange bitters 13
- treasure chest** ghia aperitivo, passion fruit, almond orgeat, lime 9 non-alcoholic
- garden party** seedlip garden, fever tree yuzu lime soda, mint, lemon 8 non-alcoholic

## wine by the glass

### sparkling

- nv cava cuvee brut nature** anne marie, catalonia, spain 13
- MV rosé of pinot noir** poe 'ultraviolet' napa, california 14
- 2018 riesling/pinot noir extra brut** domaine christophe mittnacht, crémant d'alsace, france 15

### white

- 2021 melon** lieu dit, santa maria valley, santa barbara, california 14
- 2020 vernaccia di san gimignano** 'tradizionale' san gimignano, tuscan, italy 16
- 2020 riesling/sauvignon blanc** steirischer spiegel, polz, südsteiermark, austria 12
- 2020 sauvignon blanc** lieu dit, santa ynez, california 14
- 2020 sauvignon blanc** domaine sylvain bailly, sancerre, france 17
- 2018 pinot auxerrois / sylvaner** les vins pirouettes, alsace, france 17
- 2018 chardonnay** 'tous ensemble' copain, sonoma coast, california 16
- 2020 chardonnay** 'les chenes' manciat-poncet, mâcon-charnay, france 17

### pink & chilled red

- 2021 touriga nacional/gamay noir** arnot roberts, california 15
- 2021 carignan/pinot blanc** vinca minor, mendocino, california 16

### red

- 2019 pinot noir** two messengers, maison l'envoye, willamette valley, oregon 16
- 2020 pinot noir** siduri, sta. rita hills, california 20
- 2019 vespolina** francesco brigatti 'maria' colline novaresi, piémont, italy 15
- 2018 zinfandel** macauley. napa valley, california 18
- 2020 tempranillo** 'diego magaña' anza, rioja, spain 17
- 2016 malbec** siesta, tahuantinsuyu, mendoza, argentina 19
- 2021 cabernet sauvignon** luuma. napa valley, california 17
- NV bordeaux blend** cain 'nv 17 cuvée' napa valley, california 18

### beer

- cans 16 oz.
- water way czech style pilsner** drowned lands, warwick, new york 8
- daisy cutter pale ale** half acre, chicago, illinois 7
- classic rewind west coast ipa** grimm, brooklyn, new york 9
- perpetual love ipa** common space, hawthorne, california 9
- stress dissolver mango lemonade sour ale** common space, hawthorne, california 8

bottle 12 oz.

**cider** le père jules, normandie, france 6

**non alcoholic hazy ipa** brewdog, ellon, scotland 6

### house soda

- plum-yuzu shrub 7
- grapefruit-thyme 6
- ginger-cardamom 6