

INSALATA'S

Restaurant and Takeout

lunch

tapas, mezze, and piccolo

house baked focaccia

whipped feta, za'atar 7

hummus

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

kremedesalata

lebne, smoked and caramelized onions, roasted garlic,
miso, dill, crispy shallots 10

mezze plate

falafel with tahini, hummus, smokey chickpeas, olives,
cucumber, fennel and quinoa salad, sumac onions,
za'atar pita 21

eggplant fries

crispy eggplant, mint cilantro chutney 10

marinated olives 6

anchovy stuffed spanish olives 5

greens and things

tombo tuna and beet "nicoise"

zaatar crusted and seared tomba tuna, spring beets,
asparagus, gem lettuces, quinoa, green olives, persian
cucumbers, pickled onions, soft boiled egg, crispy
shallots, caper mustard vinaigrette 28

springsalata

organic mixed greens, baby kale, persian cucumber,
sliced fennel, snap peas, radish, avocado, fried lentils,
sunflower seeds, dill, manouri cheese, croutons,
harissa honey vinaigrette 24

mista salad

organic lettuces, prosciutto, pickled red onions, grana
padano cheese, pine nuts, radish, balsamic
dressing 12
add grilled fillet of salmon * 27

syrian chicken fattoush salad

romaine lettuce, toasted pita, feta cheese, onions,
cherry tomatoes, olives, cucumber, cilantro, mint,
lemon vinaigrette 24
salmon fattoush * 30
split fattoush additional 4

combination plate 22

soup of the day with chicken fattoush
substitute salmon* 29

today's seasonally inspired soup 11

pasta and grains

orecchiette

rock shrimp, dungeness crab, tomato, green olives,
calabrian chilies, basil, fennel bread crumbs 27

middle eastern inspired vegetarian platter

lemony lentils, curried spinach, roasted acorn squash,
tomato-pistachio relish, turkish yogurt, couscous 23

sandwiches and flatbread

insalata's burger

ground chuck, sharp white cheddar cheese,
zhoug pickles, harissa aioli, red onion,
house made brioche bun, shoestring potatoes * 19

merguez lamb burger

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

grilled lamb on grilled flatbread

za'atar, lemony greens, tomatoes, cucumbers,
sumac onions, cumin yogurt * 24

fried green tomato blt

fried green tomatoes, crispy hobbs bacon, pickled
onions, calabrian chili aioli, fresh mozzarella cheese,
little gem lettuces, basil, toasted ciabatta roll,
french fries 22

seafood

steamed prince edward island mussels

sweet herbs, shallots, white wine, cream,
shoestring potatoes 18

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

peach bellini white peach puree, prosecco 13

strawberry dream strawberry solstice aperitif, aperol, grapefruit, cava 13

paloma spritz mommenpop ruby grapefruit & makrut limepop aperitif, grapefruit juice, soda 12

mimosa fresh squeezed orange juice, sparkling wine 12

gin & tonic gin, fever tree tonic, juniper berries, grapefruit, thyme 13

bloody mary vodka, tomato, horseradish, worcestershire, lemon, aleppo salt 12

spirit free spritz ghia aperitif, soda, grapefruit, orange, thyme non-alcoholic 8

wine by the glass

sparkling

2018 brut cava reserva roger goulart, penedes, spain 13

MV rosé of pinot noir poe 'ultraviolet' napa, california 14

NV sparkling chenin blanc maitre-de-chai, 'wilson vineyard' clarksburg, california 18

white

2020 albariño marimar estate, don miguel vineyard, russian river valley, california 14

2021 verdicchio di matelica bisci, marche, italy 14

2021 pinot gris maloof, willamette valley, oregon 16

2020 chenin blanc le rocher des violettes, montlouis, loire, france 16

2021 sauvignon blanc preston, dry creek valley, california 14

2021 sauvignon blanc domaine des vieux pruniers, sancerre, france 18

2021 gewürztraminer blue quail, mcfadden family vineyard, potter valley, california 12

2021 chardonnay jax y3, napa valley, california 16

pink & skin contact white wine

2022 rosé of pinot noir private property, monterey, california 15

2021 moscatel de alejandria cacique maravilla, chile 15

red

2021 ruchè 'sant'eufemia' ferraris, castagnole monferrato, italy 13

2021 pinot noir private property, santa lucia highlands, california 20

2021 syrah/grenache 'cotillion' frenchtown farms, north yuba, california 18

2021 zinfandel/pinot noir 'post flirtation' martha stoumen, sonoma, california 20

2020 barbera/syrah 'violae' tenuta montemagno, monferrato, italy 14

2021 cabernet sauvignon jax y3, north coast, california 16

2020 mourvèdre la clarine farm, sierra foothills, california 17

beer

cans 16 oz.

temescal especial mexican style lager temescal, oakland, california 7

true kolsch german kolsch-style ale almanac beer co. alameda, california 8

east brother blonde ale richmond, california 8

cold ipa cooperage, santa rosa, california 9

moment of truth west coast ipa cooperage, santa rosa, california 9

hazy ipa cooperage, santa rosa, california 9

candied orange sour ale untitled art, waunakee, wisconsin 9

non alcoholic pilsner einbecker, germany 6

cider

350 ml. bottle cider scar of the sea 'bear valley ranch' aptos, california 20

house soda

strawberry-coriander shrub 7

grapefruit-thyme 6

ginger-cardamom 6