

INSALATA'S

Restaurant and Takeout

brunch

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

moutabal

roasted eggplant, labneh, cherry tomatoes, cilantro,
preserved lemon, chili urfa, warm pita 10

mezze plate

falafel with tahini, eggplant walnut muhammara,
smokey chickpeas, olives, cucumber, fennel and
quinoa corn salad, sumac onions,
za'atar grilled flatbread 22

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, heirloom
tomato, haricot verts, gem lettuces, quinoa, green
olives, persian cucumbers, pickled onions, soft boiled
egg, crispy shallots, caper mustard vinaigrette 28

summersalata

organic mixed greens, baby kale, persian cucumber,
sliced fennel, corn, snap peas, radish, tomato, 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, red onion,
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

middle eastern inspired vegetarian platter

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

today's seasonally inspired soup 11

breakfast

shakshouka

two baked eggs, spiced tomato sauce, potatoes, olives,
roasted red peppers, yogurt, preserved lemon, pickled
fresno chilies, grilled bread* 17

eggs benedict

poached eggs, smoked pork loin, sautéed spinach and
mushrooms, house made chive biscuit, potatoes,
hollandaise sauce* 19

turkish omelet

three egg omelet, chanterelle mushrooms, manouri
cheese, soft herbs, crème fraîche, house potatoes,
mixed green salad* 19

custard french toast

house made brioche, vanilla-almond custard, hobbs
bacon, market fruit, maple syrup* 17

sandwiches

insalata's burger

ground chuck, sharp white cheddar cheese,
zhoug pickles, harissa aioli, red onion,
seeded buttermilk 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

harissa dusted fish sandwich

beer battered rock fish, crème fraîche tartar sauce,
iceberg lettuce, pickles, tomato, dill, cilantro, seeded
buttermilk bun, choice of regular or zoug fries 23

sides

hobbs bacon 6

side of brunch potatoes

with crème fraîche and green onions 7

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

2019 riesling/pinot noir extra brut domaine christophe mittnacht, crémant d'alsace, france 17

white

2021 kerner niklas, süditrol, alto adige, italy 15

2022 verdicchio di matelica bisci, marche, italy 14

2021 falanghina la sibilla, campi flegrei, campania, italy 14

2022 sauvignon blanc domaine jean-paul et jean-luc millet, sancerre, france 18

2021 vinho branco joão pato, bairrada, portugal 13

2021 chardonnay jax y3, napa valley, california 16

pink & chilled red

2021 rosé of pinot noir private property, monterey, california 15

2022 carbonic carignan 'wiley' two shepherds, trimble vineyard, mendocino county, california 16

red

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

2021 pinot noir private property, santa lucia highlands, california 18

2021 frappato gurrieri, sicily, italy 15

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

2017 malbec siesta, tahuantinsuyu, mendoza, argentina 19

2020 cabernet sauvignon/merlot 'taureau' jax y3, north coast, california 18

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

dortmunder export lager cooperage x wonderful, santa rosa california 7

mellow sunshine apricot wheat ale cooperage, santa rosa, california 7

hazy ipa cooperage, santa rosa, california 9

smelltron 3030 double ipa cooperage, santa rosa, california 9

12 oz.

og orange passionfruit sour ale untitled art, waunakee, wisconsin 6

12 oz. bottle cider le père jules, normandie, france 8

non alcoholic pilsner einbecker, germany 6

house soda

strawberry-coriander shrub 7

grapefruit-thyme 6

ginger-cardamom 6