

# INSALATA'S

Restaurant and Takeout

## brunch

### tapas, mezze, and piccolo

#### 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 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\* 19

#### eggs benedict

poached eggs, smoked pork loin, sautéed spinach and  
mushrooms, house made chive biscuit, potatoes,  
hollandaise sauce\* 21

#### turkish omelet

three egg omelet, chanterelle mushrooms, manouri  
cheese, soft herbs, crème fraîche, house potatoes,  
mixed green salad\* 21

#### custard french toast

house made brioche, vanilla-almond custard, hobbs  
bacon, market fruit, maple syrup\* 20

## 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, french 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 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

2022 chenin blanc maître de chai, wilson's vineyard, clarksburg, california 18

### white

2022 albariño 'vinho branco' márcio lopes, vinho verde, portugal 13

2021 kerner niklas, süditrol, alto adige, italy 15

2022 verdicchio di matelica bisci, marche, italy 14

2021 sauvignon blanc lieu dit, santa ynez valley, santa barbara, california 15

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

2021 chenin blanc limited addition, eola-amity hills, willamette, oregon 13

2021 chardonnay 'cobble and sand' j brix, riverbench vineyard, santa maria 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

2020 schiava franz gojer, süditrol, alto adige, italy 18

2021 gamay bonnet cotton, beaujolais, france 19

nv pinot noir anthill farms, north coast, california 20

2022 greneche gris/mourvèdre 'juste le rouge' la baronne, languedoc, france 13

2022 sangiovese 'il rosso' paterna, tuscan, italy 17

2021 zinfandel/petite syrah 'three valleys' ridge, sonoma, california 19

nv cabernet sauvignon/merlot 'nv12 cuvée', cain, napa valley, california 18

### beer

cans 16 oz.

chill'd out fuzzy navel imperial sour with peach & orange alvarado street, monterey, california 10

notion lite american lager great notion, portland, oregon 7

rocktoberfest german style fest bier almanac, alameda, california 7

field of vision pale ale original pattern, oakland, california 9

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

pillars of creation ipa original pattern, oakland, california 9

swell daze hazy ipa alvarado street, monterey, california 9

12 oz.

cider le père jules, normandie, france 8

non alcoholic pilsner einbecker, germany 6

### house soda

plum-yuzu shrub 7

strawberry-coriander shrub 7

grapefruit-thyme 6

ginger-cardamom 6