

INSALATA'S

Restaurant and Takeout

brunch

tapas, mezze, and piccolo

hummus

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

baba ganoush

turkish pepper ragout, grated tomato, preserved lemon, chili urfa, dill, warm pita 10

mezze plate

falafel with tahini, hummus, 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

greens and things

tombo tuna beet nicoise

chermoula rubbed tuna, beets, little gem lettuces, snap peas, haricot verts, radish, cucumber, olives, croutons, green goddess dressing, soft boiled egg* 28

springsalata

spiced salmon skewer, asparagus, fennel, baby kale, tangelo, shaved cucumber, carrot ribbons, radish, tiny croutons, manouri cheese, mint, five seed crunch, cumin caper vinaigrette 27

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

moroccan seven vegetable tagine

tomato chickpea stew, spinach cous cous pilaf, turkish yogurt, preserved lemon, pistachios, golden raisins 24

today's seasonally inspired soup 11

breakfast

custard french toast

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

turkish omelet

three egg omelet, wild mushrooms, corn, roasted cherry tomatoes, manouri cheese, soft herbs, crème fraiche, house potatoes, mixed green salad* 21

avocado toast

two poached eggs, hass avocado, calabrian chile, five seed crunch, daikon radish, mandarin orange, grilled sourdough, crème fraiche* 17
add smoked salmon* 22

shakshouka

two baked eggs, spiced tomato sauce, potatoes, olives, roasted red peppers, yogurt, preserved lemon, pickled fresno chillies, grilled levain* 19

eggs benedict

two poached eggs, choice of canadian bacon or smoked salmon, sautéed spinach and mushrooms, house made chive biscuit, potatoes, hollandaise sauce* 21

spring cassoulet

braised white beans, porchetta, lamb merguez, english peas, baby artichokes, poached eggs, basil pistou, crème fraiche, preserved lemon* 24

sandwiches

porchetta sandwich

house made porchetta, white cheddar, caramelized onions, arugula, garlic aioli, french fries 22
add fried egg 3

insalata's burger

ground chuck, sharp white cheddar cheese, zhoug pickles, harissa aioli, red onion, seeded buttermilk bun, french fries* 19

merguez lamb burger

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

sides

hobbs bacon 6

brunch potatoes, crème fraiche, 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

mimosa fresh squeezed orange juice, prosecco 12

grapefruit spritz mommenpop ruby grapefruit aperitif, elderflower, sparkling wine 13

espresso martini vodka, equator espresso, st. george nola coffee liqueur, vanilla bean, cream 15

banana bread old fashioned bourbon, crème de banana, black walnut, angostura bitters 14

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

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

spirit free spritz ghia aperitif, soda, grapefruit, orange, thyme non-alcoholic 9

wine by the glass

sparkling

2021 brut prosecco millesimato, ardenghi, italy 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 melon de bourgogne domaine de la geraudrie, muscadet, loire, france 13

2023 albariño marimar estate, don miguel vineyard, russian river valley, california 15

2023 sauvignon blanc stolpman, santa barbara, california 16

2022 sauvignon blanc jean-jacques auchere, sancerre, france 18

2022 chardonnay jax y3, napa valley, california 16

pink & chilled red

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

2022 chilled zinfandel 'deux punx', del barba vineyard, contra costa county, california 15

red

2022 pinot noir handley, anderson valley, california 18

2021 dolcetto d'alba fratelli serio & battista borgogno, piedmonte, italy 14

2021 cesanese 'argeo' cincinnato, lazio, italy 14

2022 montepulciano cirelli la collina, abruzzo, italy 14

2021 syrah p.s. piedrasassi, santa barbara, california 18

2017 malbec siesta, tahuantinsuyu, mendoza, argentina 19

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

beer

cans 16 oz.

temescal pilsner temescal brewing, oakland, ca 9

flow west coast pale ale almanac, alameda, ca 9

eruption of disruption west coast double ipa original pattern & ghost town brewing, oakland, ca 9

s'mosaic west coast ipa parliament, rohnert park, ca 9

batteries not included hazy ipa original pattern, oakland, ca 9

strawberry kiwi smash sour ale alvarado street brewery, monterey, ca 10

12 oz.

cider le père jules, normandie, france 8

non alcoholic pilsner einbecker, germany 6

house soda

grapefruit-thyme 6

ginger-cardamom 6