

INSALATA'S

Restaurant, Takeout and Catering

Dinner

tapas, mezze and piccoli

bruschetta

boquerones, kale, remoulade, soft-cooked egg, caraway-caper salsa verde 9

crispy eggplant fries

cilantro-mint chutney 8

mediterranean mezze plate

market vegetable salad, marinated feta, olives, falafels, grain salad, choice of dip, warm flatbread 18

grilled and roasted eggplant

red lentil ful, cumin yogurt, roasted peppers, preserved lemon, cilantro 11

crispy herb falafel

tahini yogurt, tomato sumac relish 8

cataplana

manila clams, chili jam, tomato, chorizo, grilled bread, rouille 14

trio of mediterranean dips

hummus, haydari, zaalouk with warm pita 13

served individually 6

moroccan lamb kefta

lamb meatballs in spicy tomato shakshuka, manouri cheese, pickled chilies, grilled flatbread 11

marinated olives

with thyme and orange 5

anchovy stuffed spanish olives 5

greens and things

today's soup 8

mista

organic greens, prosciutto, pickled red onions, grana padano cheese, pine nuts, balsamic vinaigrette 10

melon salad

cherry tomato, persian cucumber, pickled red onion, bergamot mint, almond dukkah, sumac yogurt, chili lime vinaigrette 13

syrian fattoush salad

romaine, toasted pita, feta cheese, onions, cherry tomatoes, olives, cucumber, cilantro, mint, lemon vinaigrette 10

pasta and grains

saffron chitarra

calamari, pine-nut putanesca, roasted sungold tomatoes, basil, aleppo chili 19

casareccia

lamb bolognese, english peas, tomato, chili, mint, lemon ricotta 19

middle eastern inspired vegetarian platter

lemony lentils, japanese eggplant, curried spinach, tomato-pistachio relish, turkish yogurt, couscous 18

meat and poultry

yogurt marinated and grilled chicken

za'atar, roasted red onion and lemons, baby kale, tahini yogurt, zhoug 21

honey glazed duck breast

camargue red rice, pickled cherries, glazed baby carrots, cherry-ginger puree, pistachios * 25

grilled pork chop

smoked green romesco sauce, grilled peaches, pumpkin seeds, radish* 24

grilled wagyu bavette steak

tomato fondue, shishito peppers, morel mushrooms, haricot verts, sweet 100 tomatoes, black garlic, salsa verde* 28

seafood

pan seared salmon

baby squash and corn with golden spices, sweet corn puree, radish, cilantro* 28

grilled swordfish

spiced eggplant, quinoa, preserved lemon, baba ganoush, brown butter, pine nuts, dill* 25

bread and water served on request

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