

INSALATA'S

Restaurant, Takeout and Catering

Dinner

tapas, mezze and piccoli

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

crispy eggplant fries
cilantro-mint chutney 8

jimmy nardello peppers
green harissa, pumpkin seeds, feta cheese,
preserved lemon 9

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

summer chopped salad
kale, corn, quinoa, sungold cherry tomatoes, radish,
cilantro, pistachio, manouri cheese 11

heirloom tomato salad
avocado, pickled onion, tzatziki, crispy shallots,
sunflower seeds, dill 13

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

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

today's soup 8

pasta and grains

saffron chitarra
calamari, pine-nut putanesca, roasted sungold
tomatoes, mint, aleppo chili 19

casareccia
golden tomato sauce, chanterelles, pancetta, corn,
basil, grana padano cheese 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,
jimmy nardello peppers, tahini yogurt, zhoug 21

honey glazed duck breast
camargue red rice, glazed baby carrots, fig-ginger
chutney, pistachios* 25

grilled pork chop
smoked romesco sauce, grilled peaches, almond
dulkah, pickled radish, chorizo jus* 24

grilled wagyu bavette steak
tomato fondue, shishito peppers, maitake
mushrooms, haricot verts, roasted roma tomatoes,
salsa verde* 28

seafood

pan seared salmon
baby squash and corn with golden spices, sweet
corn puree, radish, cilantro* 27

grilled swordfish
spiced eggplant, quinoa, preserved lemon, baba
ganoush, brown butter, pine nuts, dill* 26

bread and water served on request

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