

INSALATA'S

Restaurant, Takeout and Catering

Sunday Brunch

cocktails & juices

spicy bloody mary 12
mimosa 12
virgin mary 5
champagne cocktail 12
spicy bloody maria 12
kir royale 12
fresh orange or grapefruit juice 4

tapas, mezze & piccoli

mediterranean trio of dips
chickpea hummus, red lentil ful,
turkish carrot with warm pita 13
served individually 6
crispy herb falafel
tahini yogurt, tomato sumac relish 8

marinated olives
preserved lemon, chili marash 5

anchovy stuffed spanish olives 5

greens & things

grilled salmon salad
beets, avocado, pickled onion, olives, spiced yogurt,
almond, sesame, cilantro* 22

autumn salad
fennel, grapes, red endive, kale, pt. reyes bay blue,
candied walnuts, pomegranate, quinoa 17

mista salad
baby organic mixed greens, prosciutto,
pickled red onions, pine nuts, grana cheese,
balsamic vinaigrette 10

add grilled fillet of salmon * 22

syrian chicken fattoush salad
romaine, toasted pita, feta cheese, onions, cherry
tomatoes, olives, cucumber, cilantro, mint,
lemon vinaigrette 16

split fattoush additional 3

substitute grilled filet of salmon* 22

today's seasonal soup 8

entrées

smoked pork loin eggs benedict
two poached eggs, chive scones, mushrooms,
spinach, hollandaise, skillet potatoes 15

shakshouka
two eggs baked in a spiced tomato sauce,
roasted peppers, yogurt, cilantro, cherry tomatoes,
grilled flatbread 15

house corned beef hash
sweet corn, fennel, crispy potatoes,
poached eggs, dijon hollandaise 17

grilled lamb tenderloin on flatbread
lemony greens, tomatoes, cucumbers, sumac
onions, cilantro, cumin yogurt, za'atar* 17

middle eastern inspired vegetarian platter
lemony lentils, acorn squash, curried
spinach, turkish yogurt, couscous 18

heirloom tomato B.L.T
j & k smith farms tomatoes, hobbs smoked bacon,
fresh mozzarella, arugula, pesto, calabrian chili
aioli, served with house made
sour cream n' onion potato chips 16

insalata's burger
ground chuck, sharp white cheddar cheese, zhoug
pickles, harissa aioli, red onion, housemade bun,
shoestring potatoes * 14

steamed prince edward island mussels
sweet herbs, shallots, white wine, cream,
shoestring potatoes 16

sides

clover honey-almond granola
redwood farms yogurt, market fruit 9

french fries 6

breakfast potatoes 5

hobb's bacon 5

toast with jam 2

market fruit 4

one egg any style 4

bread and water served on request

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