

SALATIM

dinner

Grated tomato	9
har bracha tahini topped with grated tomato, fresh basil & california olive oil	
Hummus	10
rancho gordo chickpea hummus with syrian pepper	
Burnt eggplant	10
mixed with charred greens, bonito flakes & seasonal fruit	
Pickles	8
seasonal plate of pickled & fermented vegetables	
Cucumber	9
smashed cucumber with sesame, chili oil & fennel	
Arabic salad	10
cucumber, tomato, sumac, onion, palestinian olive oil & citrus	
Citrus salad	10
moroccan carrot vinaigrette, tokyo turnip, smoked hazelnut & fennel pollen	
Albacore tartare	16
aguachile, yogurt, santa barbara pistachio & la boite shabazi spice	
Labneh	9
crispy jerusalem artichoke, bagna cauda, honey dates & nigella	

Avocado	11
cubed avocado, feta black sesame, long hot peppers & seasonal fruit	
Beets	10
bbq beets, barberry, pink peppercorn, mint & aged goat cheese	
Red cabbage	9
chopped red cabbage, peanut, lime, herbs & dukkah	
Pate	12
chicken liver & foie gras mousse with tangerine jam & fermented date honey	
Salatim platter	25
three of chef's daily selections, pickles, olives & house-made bread	



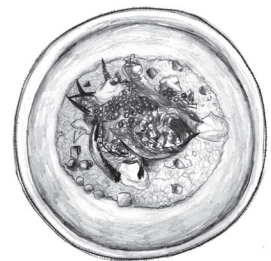
PLATES

Daily catch	MP
grilled branzino with black olive & seaweed chermoula, smoked lemon ponzu, radish & labneh	
Sweet potato	18
grilled o'henry sweet potato, creamy almond, chile morita & cilantro	
Pargiyot (chicken)	28
grilled chicken with shawarma spice, carrot mole & yogurt additional kebab 16	
Yellow tail collar	23
amba marinade, habanero salsa, pickled red onion, sungold tomatoes & raw tahini	
Lamb kebab	32
grilled lamb kebab, ayocote morado beans, cilantro, mint, tomatillo salsa & pistachio additional kebab 18	
Exchange chraime	35
spicy tomato sauce, new caledonia prawns, kale & toasted bread	
Hanger steak	32
grilled hanger steak with black harissa, fingerling potatoes & charred onion	
Dry aged bone-in new york strip	MP
wood grilled reserve holstein beef with charcoal roasted vegetables, zhoug & pecorino	



SABABA SIDES

Fries hand cut shoestring with amba mayo	9
Fried rice chef chang's blue crab fried rice	16
Cauliflower preserved lemon aioli, almond, pecorino & pita breadcrumbs	10
Roasted sugar snap peas dill, green chile & yogurt	12



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COCKTAILS

Coconut & Tahini 15
 har bracha tahini milk punch,
 featuring arak el rif,
 hennessey & ron zacapa.
 Served on a large rock with la
 boite za'atar rim

Pickles & Flowers 14
 recado pickle gastrique, fresh
 lemon juice & bergamot with
 capurro pisco & bonal. Served
 long with fresh sage leaves &
 dried rosebuds

Strawberry & Sumac 14
 organic strawberries combined
 with sumac & served up with
 bombay gin, aperol &
 luxardo maraschino, finished
 with a spritz of arak

Rosemary & Mandarin 14
 california mandarin juice &
 fresh local rosemary shaken &
 served on the rocks with
 paranubes oaxcan rum, bacardi
 heritage and velvet falernum

Wine & Parsley 15
 parsley, lemongrass &
 tahitian vanilla bean, mixed
 with fresh grapefruit & lemon
 juices. Served long with
 absolut, krogstadt aquavit &
 hops, topped with santa barbara
 chenin blanc

Celery & Sorrel 14
 organic celery juice,
 sorrel, olmeca altos
 tequila, del maguey mezcal,
 saler's gentiane aperitif,
 white pepper & celery salt.
 Served tall with celery
 leaf

Old Fashioned 15
 roasted sunchoke russels
 reserve 10yr stirred with
 infused lavender local honey &
 chocolate bitters. Served on a
 large rock



drinks

BEER

Goldstar 7
 amber lager, 4.9 abv
 Tempo Beer Co, Israel

Tecate 5
 american style lager,
 4.5 abv, Mexico

Heineken 6
 pale lager, 5.0 abv,
 Netherlands

White Rascal 8
 belgian style white,
 5.6 abv, Avery Brewing Co.,
 Boulder, CO

American Kolsch 8
 koln style golden ale,
 4.6 abv, Boulevard Brewing
 Co., Kansas City, MO

Tangerine Express 8
 IPA, 6.7 abv,
 Stone Brewery,
 Escondido, CA

Swami's 10
 IPA, 6.8 abv,
 Pizza Port Brewing Co.,
 San Diego, CA

Westfalia 8
 dark amber ale, 5.6 abv,
 Fort Point Beer Co.,
 San Francisco



daily squeeze
 seasonal juice
 8

NON-ALCOHOLIC 8

Turmeric & Pineapple
 honey, fresh pineapple,
 turmeric, bee pollen

Fennel Limonana
 fennel shrub, seedlip,
 citrus

Still or Sparkling
 Water
 8



WINES BTG

SPARKLING

'15 **Chenin Blanc** - Domaine du Facteur, Loire Valley, FRA 15
 NV **Podere il Saliceto** - Lambrusco, Emilia Romagna, Modena, ITA 13
 NV **Perrier Jouet Grand Brut** - Champagne, FRA 19

ROSE

'16 **Gamay/Grolleau** - Les Tetes, Loire Valley, FRA 12

WHITE

'15 **Ribolla Gialla** - Azienda Grillo, Friuli, ITA 13
 '15 **Riesling** - Hofgut Falkenstein, Mosel. GER 15
 '16 **Chenin Blanc** - Lo-Fi, Santa Barbara, CA 16
 '15 **Auxerrois/Sylvaner** - Les Vins Pirouettes, Alsace, FRA 14

RED

'15 **Tempranillo** - Bodegas Moraza, Rioja, ESP 15
 '17 **Malbec** - Fabien Jouves, Vin de France, FRA 16
 '15 **Gamay** - Georges Descombes, Beaujolais, Brouilly, FRA 14
 '15 **Merlot/Cabernet Sauvignon** - Chateau la Grolet, Cotes de Bourg, Bordeaux, FRA 16

THE EXCHANGE REST