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h**SALATIM**

**Grated tomato** 8  
har bracha tahini topped with  
grated tomato, fresh basil &  
california olive oil

**Hummus** 10  
rancho gordo chickpea  
hummus with syrian pepper

**Burnt eggplant** 8  
mixed with blue lake  
beans

**Red cabbage** 8  
chopped red cabbage,  
with peanut, lime,  
herbs & dukkah

**Cucumber** 9  
smashed cucumber with  
sesame, chili oil &  
fennel

**Cauliflower** 9  
preserved lemon aioli,  
almond, pecorino &  
pita breadcrumbs

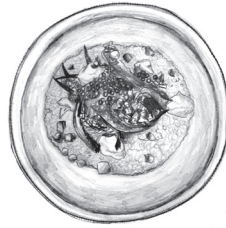
**Albacore tartare** 16  
aguachile, yogurt,  
santa barbara pistachio &  
la boite shabazi spice

**Salatim platter** 22  
three of chef's daily  
selections, pickles, olives  
& house-made bread

**Gem salad** 13  
little gem lettuce with  
green yogurt, herbs, avocado,  
cucumber & feta  
add: grilled chicken 6  
steak 8

**Asian grain salad** 13  
with cubed avocado,  
scallion, ginger & nori  
vinaigrette  
add: grilled chicken 6  
steak 8

**Warm salmon salad** 18  
west coast salmon,  
lemon vinaigrette, shishito  
pepper, umeboshi tahini, shiso,  
fennel & lemon cucumber

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Mixed Lentil Soup  
with turmeric  
& roasted baby carrots  
7

Mama's Chicken Soup  
8

**SANDWICHES**

served with fries or salad

**Tunisian sandwich** 14  
tuna conserva with preserved lemon,  
hardboiled egg, potato, olive & harissa

**Chicken schnitzel** 14  
panko crusted with sumac gribiche, mustard  
greens & za'atar

**Exchange burger** 18  
burger with brown butter, american cheese,  
lettuce & griddled onion

**Eggplant sabich** 13  
japanese marinated eggplant with seasonal amba,  
tahini, herbs & pickles

**TREATS**

Pistachio & chocolate geranium baklava 4

Chocolate chip cookie 4

Sundae with tahini-milk chocolate ice cream, kataifi,  
pistachio & caramel 8

Yogurt sorbet with orange blossom honey, bee pollen &  
baklava crumble 8

Yogurt panna cotta with seasonal fruit & rose geranium 9

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REST

drinks



## 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

- NON-ALCOHOLIC** 8
- Turmeric & Pineapple**  
Honey, fresh pineapple, turmeric, bee pollen
- Fennel Limonana**  
Fennel shrub, seedlip, citrus



*daily squeeze*  
seasonal juice  
8

## WINES BTG

- SPARKLING**
- '15 **Chenin Blanc** 15  
Domaine du Facteur, Loire Valley, FRA
- NV Perrier Jouet** 19  
Grand Brut Champagne, FRA
- WHITE**
- '15 **Ribolla Gialla** 13  
Azienda Grillo, Friuli, ITA
- '15 **Riesling** 15  
Hofgut Falkenstein, Mosel, GER
- '16 **Chenin Blanc** 16  
Lo-Fi, Santa Barbara, CA
- '15 **Auxerrois/Sylvaner** 14  
Domaine Oudin, Oudin, FRA
- RED**
- '15 **Tempranillo** 15  
Bodegas Moraza, Rioja, ESP
- '17 **Malbec** 16  
Fabien Jouves, Vin de France, FRA
- '15 **Gamay** 14  
Georges Descombes, Beaujolais, Brouilly, FRA
- '15 **Merlot/Cabernet Sauvignon** 16  
Chateau la Grolet, Cotes de Bourg, Bordeaux, FRA

### ROSE

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

## 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