

CARA *Los Feliz*

DINNER \$95 pp

LITTLE GEM LETTUCE

organic honeycrisp apples, dates, Marcona almonds,
parmesan, golden balsamic v, gf

PROSCIUTTO & BURATTA

grilled Jyan Isaac sourdough, olive oil v, gf

YUCATECAN CEVICHE

snapper, Schaner Farms organic avocado,
serrano chili, lime, tomatillo gf

LAMB SKERERS

mint sauce, cumin yogurt gf

LEMON PASTA

24-month-aged parmesan v

GRILLED SHRIMP

corn & yuzu coulis, asparagus, snap pea, cucumber, corn,
Fresno chili, white balsamic dressing gf

CHARCOAL SMOKED CHICKEN

Free-range half chicken, whipped potatoes gf

HOT STICKY TOFFEE PUDDING

dark caramel, mascarpone cream v

CHOCOLATE BROWNIE

chocolate sauce, caramel, vanilla ice cream

OLIVE OIL CAKE

crème fraîche, organic strawberries v

Served family style to share
excl. tax and service charge

CARA *Loa Feliz*

DINNER - \$125 pp

FIRST COURSE – Choice of 4

PROSCIUTTO & BURATTA

grilled Jyan Isaac sourdough

YUCATECAN CEVICHE

snapper, organic avocado, serrano chili, lime, tomatillo gf

BUFALA MOZZARELLA & TOMATOES

Schaner Farms organic cherry tomatoes, basil, grilled sourdough v

LITTLE GEM LETTUCE

organic Honeycrisp apples, dates, Marcona almonds, parmesan, golden balsamic v, gf

AVOCADO BEET GRAPEFRUIT SALAD

roasted hazelnuts, beet vinaigrette ve, gf

CAESAR SALAD

baby gem lettuce, 24-month-aged parmesan, anchovy dressing, caper breadcrumbs, croutons

CRAB CAKE

yellow pepper coulis, orange, fennel, frisée

LAMB SKEWERS

mint sauce, cumin yogurt gf

MAIN COURSE – Choice of 3

LEMON PASTA

24-month-aged parmesan v

BLACK TRUFFLE PAPPARDELLE

housemade pappardelle, Adams Ranch olive oil, 24-month aged parmesan v

GRILLED SHRIMP

corn & yuzu coulis, asparagus, snap pea, cucumber, corn, Fresno chili, white balsamic dressing gf

CHARCOAL SMOKED CHICKEN

Free-range half chicken, whipped potatoes gf

PAN ROASTED SALMON

Mediterranean couscous, confit Sungold tomatoes, charcoal grilled zucchini, cucumber yogurt

NEW YORK STRIP

Tasmanian barley fed Black Angus MS 5 +, 14 oz, served sliced, sautéed spinach & snap peas, French fries

SIDES – Choice of 2

CHARCOAL GRILLED BROCCOLINI

lemon, olive oil ve, gf

CHARCOAL GRILLED ORGANIC MAITAKE MUSHROOMS

Champagne vinaigrette ve, gf

CARAMELIZED BRUSSEL SPROUTS

toasted almonds, 24-month aged parmesan, mustard caviar, cabernet vinaigrette, v, gf

DESSERT

HOT STICKY TOFFEE PUDDING

dark caramel, mascarpone cream v

BERRIES & CREAM

JG Farms seasonal berries, vanilla Chantilly cream v, gf

OLIVE OIL CAKE

crème fraîche, organic strawberries v

Served family style to share
excl. tax and service charge

CARA *Loa Feliz*

DINNER \$165pp

FIRST COURSE - Choice of 4

WAGYU BRIOCHE

Japanese A5 Wagyu, black truffle, potato, horseradish cream, chive

LAMB SKEWERS

mint sauce, cumin yogurt gf

CRAB CAKE

yellow pepper coulis, orange, fennel and frisée yellow pepper coulis, orange, fennel and frisée

BUFALA MOZZARELLA & TOMATOES

Schaner Farms 'Early Girl' and sungold tomatoes, basil, grilled sourdough v

YUCATECAN CEVICHE

snapper, Schaner Farms organic avocado, serrano chili, lime, tomatillo gf

PROSCIUTTO & BURATTA

with grilled Jyan Isaac sourdough, Adams Ranch olive oil

YELLOWTAIL CRUDO

yuzu kosho, ginger, cilantro, serrano chili gf

SECOND COURSE - Choice of 2

LITTLE GEM LETTUCE

organic Honeycrisp apples, dates, Marcona almonds, parmesan, golden balsamic v, gf

AVOCADO BEET GRAPEFRUIT SALAD

roasted hazelnuts, beet vinaigrette ve, gf

CAESAR SALAD

baby gem lettuce, 24-month-aged parmesan, anchovy dressing, caper breadcrumbs, croutons

ARUGULA SALAD

Schaner Farms organic wild arugula, 24-month aged parmesan, lemon, Adams Ranch olive oil v, gf

THIRD COURSE - Choice of 4

LEMON PASTA

24-month-aged parmesan v

BLACK TRUFFLE PAPPARDELLE

house-made pappardelle, Adams Ranch olive oil, 24-month aged parmesan v

HARVEST GRAIN BOWL

quinoa, farro, roasted peppers, sauteed kale, Maitake mushrooms, beets, bean conserva ve

GRILLED SHRIMP

corn & yuzu coulis, asparagus, snap pea, cucumber, corn, Fresno chili, white balsamic dressing gf

PAN ROASTED SCOTTISH SALMON

Mediterranean couscous, confit Sungold tomatoes, charcoal grilled zucchini, cucumber yogurt

CHARCOAL SMOKED CHICKEN

Free-range half chicken, whipped potatoes gf

RACK OF LAMB

Australian, grass-fed, Chimichurri, Irish whipped potatoes with kale & cabbage

NEW YORK STRIP

Tasmanian barley fed Black Angus MS 5+, 14 oz, served sliced, sautéed spinach & snap peas, French fries

SIDES - Choice of 2

CHARCOAL GRILLED BROCCOLINI

lemon, olive oil ve, gf

CHARCOAL GRILLED ORGANIC MAITAKE MUSHROOMS

Champagne vinaigrette ve, gf

CARAMELIZED BRUSSEL SPROUTS

toasted almonds, 24-month aged parmesan, mustard caviar, Cabernet vinaigrette v, gf

DESSERT

BERRIES & CREAM

JG Farms seasonal berries, vanilla Chantilly cream v, gf

OLIVE OIL CAKE

crème fraîche, organic strawberries v

HOT STICKY TOFFEE PUDDING

Dark caramel, mascarpone cream v

Served family style to share
excl. tax and service charge

CARA *Los Feliz*

BRUNCH \$75 pp

WARM BAKED BANANA BREAD

dark chocolate with crème fraîche v

AVOCADO TOAST

Schaner Farms organic avocado & tomatoes, mozzarella, basil v

CLASSIC FRENCH TOAST

vanilla brioche, maple whipped mascarpone v

LEMON PASTA

24-month aged parmesan v

SALMON BENEDICT

smoked salmon, grilled sourdough,
Hollandaise sauce, breakfast potatoes

HARVEST GRAIN BOWL

quinoa, farro, roasted peppers, sauteed kale,
Maitake mushrooms, beets, bean conserva ve

CHOCOLATE BROWNIE

chocolate sauce, caramel, vanilla ice cream

OLIVE OIL CAKE

crème fraîche, organic strawberries v

HOT STICKY TOFFEE PUDDING

dark caramel, mascarpone cream v

Served family style to share
excl. tax and service charge

CARA *Los Feliz*

BRUNCH \$115 PP

WARM BAKED BANANA BREAD

dark Valrhona chocolate with crème fraîche v

AVOCADO TOAST

Schaner Farms organic avocado & tomatoes, mozzarella, basil v

CLASSIC FRENCH TOAST

vanilla brioche, maple whipped mascarpone v

SALMON BENEDICT

smoked salmon, grilled Jyan Isaac sourdough,
Hollandaise sauce, breakfast potatoes

BLACK TRUFFLE PAPPARDELLE

house-made pappardelle, Adams Ranch olive oil, 24-month aged parmesan v

LITTLE GEM LETTUCE

organic Honeycrisp apples, dates, Marcona almonds,
parmesan, golden balsamic v, gf

NEW YORK STRIP

Tasmanian barley fed Black Angus MS 5 +, 14 oz, served sliced,
sautéed spinach & snap peas, French fries

GRILLED SHRIMP

corn & yuzu coulis, asparagus, snap pea, cucumber, corn,
Fresno chili, white balsamic dressing gf

BERRIES & CREAM

JG Farms organic seasonal berries, vanilla Chantilly cream v, gf

OLIVE OIL CAKE

crème fraîche, organic strawberries v

CHOCOLATE BROWNIE

chocolate sauce, caramel, vanilla ice cream

Served family style to share
excl. tax and service charge

CARA *Los Feliz*

BRUNCH \$95 pp

WARM BAKED BANANA BREAD

dark Valrhona chocolate with crème fraîche v

BUFALA MOZZARELLA & TOMATOES

Schaner Farms organic cherry tomatoes, basil, grilled Jyan Isaac sourdough v

HUEVOS RANCHEROS

bean conserva, crispy tortilla, queso fresco, heritage pork bacon, chili salsa

AVOCADO BEET GRAPEFRUIT SALAD

roasted hazelnuts, beet vinaigrette ve, gf

LEMON PASTA

24-month-aged parmesan v

NEW YORK STRIP

Tasmanian barley fed Black Angus MS 5+, 14 oz,
served sliced, sautéed spinach & snap peas, French fries

SALMON BENEDICT

smoked salmon, grilled Jyan Isaac sourdough,
hollandaise sauce, breakfast potatoes

BERRIES & CREAM

JG Farms organic seasonal berries, vanilla Chantilly cream v, gf

OLIVE OIL CAKE

crème fraîche, organic strawberries v

HOT STICKY TOFFEE PUDDING

dark caramel, mascarpone cream v

Served family style to share
excl. tax and service charge

CARA *Los Feliz*

LUNCH \$95 pp

AVOCADO BEET & GRAPEFRUIT

roasted hazelnuts, beet vinaigrette ve, gf

YUCATECAN CEVICHE

snapper, organic avocado, serrano chili, lime, tomatillo gf

PROSCIUTTO BURATTA

with grilled Jyan Isaac sourdough

LAMB SKEWERS

mint sauce, cumin yogurt

LEMON PASTA

24-month-aged parmesan v

CHICKEN SHAWARMA

cucumber & tomato salad, rice, pita, herbed yogurt

PAN ROASTED SCOTTISH SALMON

Mediterranean couscous, confit sungold tomatoes,
charcoal grilled zucchini, cucumber yogurt

CHOCOLATE BROWNIE

chocolate sauce, caramel, vanilla ice cream

OLIVE OIL CAKE

crème fraîche, organic strawberries v

BERRIES & CREAM

JG Farms organic seasonal berries, vanilla Chantilly cream v, gf

Served family style to share
excl. tax and service charge

CARA *Los Feliz*

LUNCH \$75 pp

BUFALA MOZZARELLA & TOMATOES

organic cherry tomatoes, basil, grilled Jyan Isaac sourdough v

YUCATECAN CEVICHE

snapper, organic avocado, serrano chili, lime, tomatillo gf

LITTLE GEM LETTUCE

organic apples, dates, almonds, parmesan, golden balsamic v, gf

LEMON PASTA

24-month-aged parmesan v

HARVEST GRAIN BOWL

quinoa, farro, roasted peppers, sauteed kale,
Maitake mushrooms, beets, bean conserva ve

GRILLED SHRIMP

corn & yuzu coulis, asparagus, snap peas, cucumber,
corn, Fresno chili, white balsamic dressing gf

CHOCOLATE BROWNIE

chocolate sauce, caramel, vanilla ice cream

OLIVE OIL CAKE

crème fraîche, organic strawberries v

HOT STICKY TOFFEE PUDDING

dark caramel, mascarpone cream v

Served family style to share
excl. tax and service charge

CARA *Los Feliz*

LUNCH \$115 pp

CHOPPED SALAD

gem lettuce, salami, provolone, cherry tomatoes, olives, chickpeas,
red onion, red wine vinaigrette

YUCATECAN CEVICHE

snapper, organic avocado, serrano chili, lime, tomatillo gf

PROSCIUTTO BURATTA

grilled Jyan Isaac sourdough

CRAB CAKE

yellow pepper coulis, orange, fennel, frisée

BLACK TRUFFLE PAPPARDELLE

house made pappardelle, 24-month-aged parmesan

NEW YORK STRIP

Tasmanian barley fed Black Angus MS 5 + , 14 oz, served sliced,
sautéed spinach & snap peas, French fries gf

PAN ROASTED SCOTTISH SALMON

Mediterranean couscous, confit tomatoes,
charcoal grilled zucchini, cucumber yogurt

CHOCOLATE BROWNIE

chocolate sauce, caramel, vanilla ice cream

OLIVE OIL CAKE

crème fraîche, organic strawberries v

BERRIES & CREAM

organic seasonal berries, vanilla Chantilly cream v, gf

Served family style to share
excl. tax and service charge