

CARA *Loa Feliz*

DINNER Spring 2024

Butternut squash soup – rosemary cream (v)	15
Lamb skewers- mint sauce, cumin yogurt (gf)	20
Yucatecan ceviche* - snapper, organic avocado, serrano chili, lime, tomatillo (gf)	26
Crab cake - yellow pepper coulis, orange , fennel and frisée	28
Prosciutto & burrata - grilled sourdough, olive oil	25
Yellowtail crudo* - yuzu kosho, ginger, cilantro, serrano chili (gf)	24
Salmon carpaccio* - serrano chili, radish, raspberry ponzu, aji amarillo	22
Little gem lettuce - organic honeycrisp apples, dates, marcona almonds, aged parmesan, golden balsamic (v, gf)	22
Chopped salad - gem lettuce, salami, provolone, cherry tomatoes, olives, chickpeas, red onion, red wine vinaigrette	25
Avocado beet grapefruit salad - roasted hazelnuts, beet vinaigrette (ve, gf)	22
Caesar salad - baby gem lettuce, 24-month-aged parmesan, anchovy dressing, caper breadcrumbs, croutons	20
Arugula salad - organic wild arugula, 24-month-aged parmesan, lemon, olive oil (v, gf)	18

Grilled organic chicken breast 12 Roasted Scottish salmon 16 Marinated grilled shrimp (4) 16

Lemon pasta - 24-month-aged parmesan (v)	24
Black truffle pappardelle - house made pappardelle, olive oil, 24-month aged parmesan (v)	38
Smoked spaghetti - house made spaghetti, organic heirloom tomato passata, stracciatella (v)	28
Chicken shawarma – cucumber & tomato salad, rice, pita, herbed yogurt	36
Harvest grain bowl - quinoa, farro, roasted peppers, sauteed kale, maitake mushrooms, beets, bean conserva (ve)	28
Grilled shrimp - corn & yuzu coulis, asparagus, snap pea, cucumber, corn, Fresno chili, white balsamic dressing (gf)	34
Pan roasted salmon - Mediterranean couscous, confit sungold tomatoes , charcoal grilled zucchini, cucumber yogurt	38
Branzino en papillote – thinly sliced potatoes, organic cherry tomatoes, olives, capers, lemon, thyme	45
Charcoal smoked Lily's chicken - (limited availability) free-range half chicken, whipped potatoes (gf)	38
Pork chop - Kurobuta pork, grilled broccolini , balsamic cippolini onions, cremini mushrooms, whipped potatoes (gf)	44
Braised lamb shank – creamy polenta, au jus	64
New York strip - (served sliced) Tasmanian barley fed Black Angus MS 5 +, 14 oz, sautéed spinach & snap peas, French fries	72
Ribeye - Tasmanian barley fed Black Angus MS 5 +, 16oz, cippolini onions, crispy fingerling potatoes (gf)	78
40oz tomahawk - (served sliced) grass fed prime ribeye, sautéed spinach & snap peas, chimichurri	175
Cara cheeseburger - cheddar, gem lettuce, tomato, onion, pickles, Cara sauce, brioche bun, French fries	24

SIDES

House-made French fries	8
House-made Truffle fries - white truffle oil, black truffle shavings, 24-month aged parmesan	18
Crispy fingerling potatoes (ve, gf)	12
Whipped potatoes - kale, cabbage (gf)	14
Charcoal grilled broccolini - lemon, olive oil (ve, gf)	15
Charcoal grilled organic maitake mushrooms - Champagne vinaigrette (ve, gf)	16
Caramelized brussels sprouts - toasted almonds, 24-month aged parmesan, mustard caviar, cabernet vinaigrette (v, gf)	15

DESSERTS

Olive oil cake - crème fraîche, organic strawberries (v)	15
Hot sticky toffee pudding - dark caramel, mascarpone cream (v)	15
Baked chocolate chip cookie - fresh from the oven, vanilla bean ice cream (v)	15
Churros - vanilla ice cream, caramel sauce (v)	15
Warm apple pie - Granny Smith apples, cinnamon, brown sugar oatmeal crust, vanilla bean ice cream (v)	15
Chocolate brownie - chocolate sauce, caramel, vanilla ice cream	15
Selection of house made sorbets - mango, blood orange, raspberry (ve, gf)	15

v – vegetarian

gf – gluten free

ve – vegan

Our ingredients are sourced from some of the most inspiring farmers in California practicing biodynamic and organic methods.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We are a cashless establishment

CARA *Los Feliz*

COCKTAILS

Cara Mezcalita - siete misterios doba-yej mezcal, tamarind infused hibiscus, agave, cava, fresh lime	18
The Extended Stay - grey goose, st. germain, lillet blanc, lemongrass, galanga, butterfly pea flower, honey, lemon	18
The Cactus - 400 conejos mezcal, pineapple infusion, cucumber, ginger, avocado, agave & lime	18
Dangerous Liaison - 'le rouge' red blend, ten to one rum, alma finca, oleo saccharum, coconut, citrus, whey clarification	17
Wake Up Call - belvedere organic vodka, mario's hard espresso, black salt saline, chocolate chili bitters	18
Los Feliz Margarita - maestro dobel diamante, blood orange, pineapple gomme, coconut oil, garam masala, lime	18
The Cali - cazadores silver, prickly pear cali water, aperol, passion fruit purée, lime	18
Make Me Famous - tito's vodka, select apertivo, seedless watermelon, raspberry, saline, fresh lime	18
Lady M - barr hill gin, mujen shochu, giffard lychee, yuzu, evaporated cane sugar	18
Southern Bellhop - old forester 86 bourbon, diplomatico reserva, banana & raisin infusion, angostura bitters	18
Red Hot Rendezvous - patron silver, licor 43, cynar, crème de mûre, ginger, allspice, thai chili, agave, lime	21

MOCKTAILS

Natalia - pineapple, coconut milk, fresh lime, blue pea flower	15
Georgina - hibiscus, lemon, agave, fresh mint	15
Faux-groni - (non-alcoholic negroni) dry London spirit, Italian orange, Italian spritz	16

SPARKLING

Poema - brut cava, Pendes, SP, NV	14
Baron de Seillac - sparkling rosé, Grand Cuvée Brignoles, FR, NV	14
Monthuys - brut réserve, Champagne, FR, NV	24

ROSÉ

Rosé d'une Nuit - grenache, Château La Coste, Provence, FR, '20	15
Rosé de Provence - grenache/syrah, Château La Coste, Provence, FR, '20	17
Grand Vin Rosé - grenache/syrah, Château La Coste, Provence, FR, '19	19

WHITE

Domaine Maison - sauvignon blanc, Cheverny, Loire Valley FR, '19	14
Casa Lunardi - pinot grigio, Monteforte D'Alpone, IT, '21	14
Le Blanc - viognier/grenache blanc, Château La Coste, Provence, FR '20	15
Bourgogne - chardonnay, Fabrice Larochette, Burgundy '18	15
Andillian - chardonnay, La Coste de Los Andes, Mendoza, AR '18	16
Onward - orange muscat canelli, Sierra Foothills, CA, '21	17

CHILLED RED

Bibine - gamay, Vignobles Bulliat, Beaujolais Villages, FR, '20	14
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RED

Rive Sud - pinot noir, Pays d'Oc, FR, '21	14
Lyeth - cabernet sauvignon, Sonoma CA '19	15
Le Rouge - cabernet sauvignon/Syrah, Château La Coste, Provence, FR '19	16
Andillian - malbec, La Coste de Los Andes, Mendoza, AR '17	16
Harvey & Harriet - red blend, Booker Vineyards, Paso Robles, CA '19	18
Turnbull - cabernet sauvignon, Napa Valley, CA '19	22

BEER

Mic Czech - Bohemian Style Pilsner, 5.6% ABV	9
Bruery - Helles Lager, 5.2% ABV	9
Trustworthy - Alpenglow IPA, 5.9% ABV	9
Stiegl - Radler Grapefruit, 2.5% ABV	9
Bitburger - NA Pilsner, 0% ABV	8

SODAS

Mexican Coke - 12 oz	8
Mexican Sprite - 12 oz	8
Diet Coke - 8 oz	5
Fentiman's Rose Lemonade - 9.3 oz	8
Fentiman's Curiosity Cola - 9.3 oz	8