

The original Cleo founded
in 2010 in Hollywood, is Los Angeles'
most acclaimed Mediterranean
restaurant drawing from Chef Danny Elmaleh's
rich family heritage. Enjoy signature mezze
style dining rooted in our passion for the highest
quality of local, organic
and sustainable ingredients. 'Opa!

LET US FEED YOU

chef's signature
MENU FOR THE TABLE

hummus, babaganoush,
lebaneh, spicy cigars, brussels sprouts,
madras curried cauliflower,
skillet haloumi, seared scallops,
kebab sampler and chef's dessert sampler

\$65 PER PERSON

Inquire about our daily seasonal specials

«OPAAA!»

@CLEORESTAURANT

CHEF DANNY ELMALEH

Cleo
MEDITERRÁNEO

CLEO MEZZE

A LA CARTE \$11

HUMMUS * V

"masabacha" style, chickpeas, cumin, lemon, laffa bread

BABAGAN OUSH * V

smoked eggplant, sumac, caper, laffa bread

LEBANEH V

feta, za'atar, extra virgin olive oil, laffa bread

CUCUMBER YOGURT V

greek yogurt, dill, pickled cucumbers, laffa bread

SPICY CIGARS

brik pastry, spiced beef, lebaneh, feta

SESAME CRUSTED SPANAKO PITA V

spinach & feta pastry wrapped in filo

BRUSSELS SPROUT CHIPS GF

capers, almonds, vinaigrette

GREEN FALAFEL * V

tabouleh salad, pickled fennel, lemon tahini

"HORIIATIKI SALATA" GREEK SALAD V

rosso bruno, cucumber, feta, kalamata, red wine vinaigrette

CRISPY POTATO MILLEFEUILLE V GF

béarnaise sauce

BURRATA & HEIRLOOM TOMATO V

shallot marmalade, capers, panko, balsamic reduction

WATERMELON & FETA SALAD V GF

watermelon, mint, feta, shaved cucumber

BABY BEETS & AVOCADO SALAD * V GF

candied walnuts, pomegranate reduction, dill

CHARRED GREEN BEANS V

almonds, fresno

MADRAS CURRIED CAULIFLOWER * V GF

tahini, curried cashews, silan, currants, cilantro

* VEGAN

V VEGETARIAN

GF GLUTEN FREE

CHEF DANNY'S SIGNATURE NISH NUSH

A LA CARTE \$18

SKILLET HALLOUMI V

brandy, honey, chimichurri, walnuts, orange

POTATO & SAUERKRAUT LATKES V

pecorino, apple chutney, horseradish

CEVICHE* GF

leche de tigre, local fish, thai basil, sweet 100 tomato

CRISPY BUTTERMILK CALAMARI

spiced tomato relish, lemon aioli, oregano, capers

EGGPLANT MOUSSAKA

pine nut bolognese, béchamel, gruyère, feta

MUSHROOM FLAT BREAD V

caramelized onion, mozzarella, crème fraîche, truffle

SPANISH GRILLED OCTOPUS GF

grilled potato, chimichurri

LAMB SHAWARMA

10 hour roasted lamb, grilled laffa, caramelized onion

HARISSA TUNA TARTARE*

avocado, orange, olive tapenade, lavash chips

MOROCCAN FRIED CHICKEN

apricot mustard, spiced duck fat

MEZZE DINNER

\$55 PER PERSON

CHOOSE ANY ITEM FROM EACH CATEGORY
INQUIRE ABOUT OUR DAILY SEASONAL SPECIALS

2 MEZZE
+ 1 SIGNATURE NISH NUSH
+ 1 SHARED MAIN

«OPAAA!»

SHARED MAINS

A LA CARTE \$34

APRICOT LAMB TAGINE

apple, silan, sesame seeds, basmati rice

GRILLED BRANZINO GF

cauliflower couscous, lebaneh, currants, vadouvan

IMPOSSIBLE MEATBALL TAGINE * V

eggplant, basil, spiced tomato shakshuka sauce
add organic poached egg for an additional \$2.50

PETITE FILET STEAK*

potato millefeuille, béarnaise sauce

SEARED SCALLOPS* GF

piquillo brown butter sauce

SAFFRON CHICKEN TAGINE

preserved lemon, almonds, olives, roasted tomato

GRILLED LAMB CHOPS + \$6

tzatziki, peewee potato, salsa verde

KEBABS ALL SERVED WITH HARISSA AND HOUSE PICKLED VEGETABLES

CHOICE OF 3 A LA CARTE \$31

TANDOORI MARINATED CHICKEN

rosemary, garlic oil, parsley, onions

GRILLED LAMB KEFTA

rosemary, garlic oil, parsley, onions

MARINATED SKIRT STEAK

cilantro, extra virgin olive oil, onions

SPICY MOROCCAN MERGUEZ

parsley, paprika

CURRIED SCOTTISH SALMON* GF

dill, lemon, harissa

SPICY CHARMOULA SHRIMP GF

garlic oil, lemon juice, cilantro

PEPPERED FILET MIGNON* GF

garlic, black pepper

18% Service Charge

*CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS.