

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!

MEZZE DINNER

\$55 PER PERSON

3 MEZZE
+ 1 SIGNATURE NISH NUSH
+ 1 SHARED MAIN

Inquire about our daily seasonal specials

«OPAAA!»

sbe

@CLEORESTAURANT

CHEF DANNY ELMALEH

Cleo
MEDITERRÁNEO
Third Street

CLEO MEZZE

ALL SERVED WITH
FRESHLY BAKED LAFFA BREAD

A LA CARTE \$12

HUMMUS * V GF

"masabacha" style, chickpeas, cumin, lemon

BABAGANOUSH * V GF

smoked eggplant, sumac, caper

LEBANEH V GF

feta, za'atar, extra virgin olive oil

CUCUMBER YOGURT V GF

greek yogurt, dill, pickled cucumbers

SPICY CIGARS

brik pastry, spiced beef, lebaneh, feta

SESAME CRUSTED SPANAKOPITA V

spinach & feta pastry wrapped in filo

BRUSSELS SPROUT CHIPS GF

capers, almonds, vinaigrette

GREEN FALAFEL * V

tabouleh salad, pickled fennel, lemon tahini

"HORIATIKI 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

ROASTED CARROTS & HAZELNUT DUKKAH V GF

harissa, mint pesto, yogurt, carrot tops

MADRAS CURRIED CAULIFLOWER * V GF

tahini, curried cashews, silan, currants, cilantro

* VEGAN

V VEGETARIAN

GF GLUTEN FREE

CHEF DANNY'S SIGNATURE NISH NUSH

ALL SERVED WITH SWISS CHARD GREENS, PICKLED VEGETABLES,
MARINATED OLIVES AND HARISSA

A LA CARTE \$18

SKILLET HALLOUMI V

brandy, honey, chimichurri, walnuts, orange

POTATO & SAUERKRAUT LATKES V

pecorino, apple chutney, horseradish

SNAPPER CEVICHE GF

leche de tigre, snapper, 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

LET US FEED YOU

chef's signature MENU FOR THE TABLE

\$65 PER PERSON

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

«OPAAA!»

SHARED MAINS

ALL SERVED WITH CHOICE OF
SAFFRON BASMATI RICE OR SUMAC GARLIC FRIES

A LA CARTE \$28

APRICOT LAMB TAGINE

apple, silan, sesame seeds

GRILLED BRANZINO GF

cauliflower couscous, lebaneh, currants, vadouvan

MOROCCAN FRIED CHICKEN

apricot mustard, spiced duck fat

MUSHROOMS, SPINACH & RICOTTA RAVIOLO V

chives, peas, pecorino, egg yolk

SEARED SNAPPER

citrus fruit, thai basil, yuzu

PETITE FILET STEAK

potato millefeuille, béarnaise sauce

SEARED SCALLOPS GF

piquillo brown butter sauce

CURRIED SCOTTISH SALMON GF

dill, lemon, harissa

KEBABS ALL SERVED WITH HARISSA AND HOUSE PICKLED VEGETABLES

CHOICE OF 3

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

SPICY CHARMOULA SHRIMP GF

garlic oil, lemon juice, cilantro

PEPPERED FILET MIGNON GF

garlic, black pepper

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