



DINNER  
WEEK OF 03.08.26

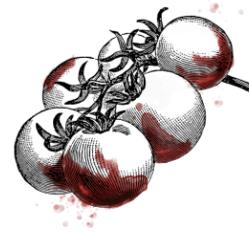
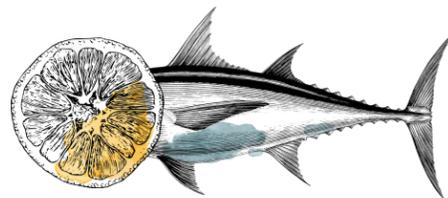
**sbe**

TUNA AS  
SERVED IN  
ANDALUSIA

HARVEST/SALADS

MEDITERRANEAN STARTERS

<b>CASA DANI BREAD</b> warm house-made bread, butter dusted with burnt leek ash	8
<b>CLASSIC TAPAS</b>	10
<b>Spanish Tortilla Slice</b>	14
<b>Pimientos del Padrón</b> blistered shishito peppers, hummus	16
<b>Ibérico Ham Croquettes</b> 5J Ibérico ham	16
<b>Chorizo &amp; Ají Empanadas</b> TOMA! by Sofia and Manolo Vergara	18
<b>Oxtail Brioche</b> Bull sauce	23
<b>Gamba Frita</b> prawns, basil, kimchi aioli	55
<b>5J Ibérico Ham</b> pan con tomate	
<b>CASA DANI SIGNATURES</b>	
<b>Casa Dani Bravas</b> crispy potatoes, spicy tomato sauce, garlic aioli	16
<b>Tomato Tartare</b> from sun-dried to fresh	18
<b>Pez Limón</b> hamachi, heirloom tomatoes, Carlsbad strawberry vinaigrette	20
<b>Fritto Misto</b> calamari, zucchini, cucumber yogurt	23
<b>Gambas al Ajillo</b> garlic, chilli, grilled sourdough	28
<b>Sea Bass in Adobo</b> whole crispy sea bass, garlic aioli	32
<b>Grilled Octopus</b> hummus, gremolata	36
<b>Kale and Broccoli Salad</b> black sesame, peanuts, honey mustard vinaigrette	16
<b>California Citrus Salad</b> blood orange, cara cara orange, sumac vinaigrette	18
<b>Grilled California Avocado</b> bell peppers, feta “salpicón,” cilantro pesto, pine nuts	20
<b>Fig Salad</b> labneh, candied walnuts, sumac	20
<b>Roasted Leek</b> Di Stefano burrata, mortadella, pistachios	22
<b>Roasted Eggplant</b> Los Feliz honey mustard dressing, pine nuts	22
<b>Caesar Salad</b> +4 grilled chicken   +12 prawns	22
<b>Spicy Tuna Croquettes*</b> toro slice, yondu	16
<b>Tomato Carpaccio*</b> heirloom tomatoes, akami tuna, oregano, EVOO	20
<b>Avocado and Bluefin Tuna Tartare*</b> white soy sauce, cilantro pesto, pine nuts	24
<b>Tuna Porterhouse Carpaccio*</b> akami, chu'toro, o'toro, from Baja California	39



MAINS

PAELLAS

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**BASQUE FEAST\*** 32 oz Bone-In Australian Wagyu Tomahawk choice of 2 sides 160

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SIDES

<b>The Burger That Made It All Make Sense*</b> wagyu beef, Dani's signature sauce	32
<b>Heirloom Chicken in Adobo</b> crispy artichokes, lemon yogurt	38
<b>Grilled Sea Bass</b> Mediterranean vinaigrette, cauliflower citrus salad	40
<b>Wagyu Flat Iron Steak*</b> 10oz steak, grilled cabbage glazed with raw honey	44
<b>Harissa Lamb Chops</b> New Zealand lamb rib chops, crispy kale, baby carrots	48
<b>Today's Catch</b> whole fish or shellfish selection <i>prepared "al pilpil", grilled, sautéed, or pan seared</i>	MP
<b>Spaghetti with Prawns</b> lemon butter sauce, chili, garlic <i>Add Whole Maine Lobster +MP</i>	36
<b>"La Fiesta Mediterranea"</b> lobster, scallops, prawns, clams, paccheri <i>Price per person, minimum 2</i>	38
<b>Ribeye</b> 16oz Australian Wagyu Ribeye	126
<b>Bone Marrow &amp; Wagyu</b> 8oz Wagyu Skirt Steak, crispy broccolini	146
<b>Lobster</b> whole Maine lobster, scallops, prawns, mussels, saffron <i>Limited quantities available - serves 2 people</i>	176
<b>Roasted Broccoli</b> with romesco	12
<b>Crispy Brussels Sprouts</b> with chistorra	12
<b>Endive Salad</b> pears, gorgonzola cream, candied walnuts	12
<b>Baby Gem Salad</b> heirloom tomatoes, watermelon radish, honey mustard	12
<b>French Fries</b> crispy rosemary, Dani's signature sauce	12



\*The consumption of raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase the risk of food-borne illness.