

À LA CARTE

STARTERS

little gems with cucumber, meyer lemon, cherry tomatoes and basil buttermilk 18 moroccan chopped salad with radicchio, kale, chickpeas, golden raisins and charmoula 20 smashed carrots and marinated beets with tahini yogurt, dandelion and toasted seeds 19 seared albacore with weiser potatoes, braised leeks, salsa verde and dijon 22 cheese and salumi with olives, almonds, mostarda and grilled toast 32

MAIN COURSES

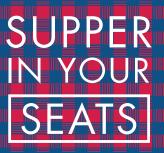
spiced vegetable tagine with saffron cous cous, harissa, dried apricots and almonds 26 grilled asparagus with soft polenta, wild mushrooms, young spinach and gremolata 28 torchio pasta with heirloom tomatoes, pancetta, parmigiano reggiano and garlic breadcrumbs 31 chicken under a brick with chickpeas, piperade, black olive and saffron 36 salmon with freekah, sugar snap peas, pea shoots and green goddess 41 seabass with white beans, rapini, coriander crushed almonds and piri piri 44 veal osso buco with saffron risotto, asparagus, pea shoots and meyer lemon salsa 50 tenderloin steak with olive oil potatoes, watercress, capers and dijon mustard 55/ 14 oz. ribeye available 68

DESSERTS

cookies + milk 15 cornmeal shortcake with strawberries and vanilla whipped cream 16 basque cheesecake with blueberries and candied lemon 15 bittersweet chocolate torta with coffee cream and cookie crumble 15 olive oil cake with pistachios and bittersweet chocolate 15 three cheese with dried fruit and nuts 20

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SUSHI

nigiri plate 10 pieces 55

10 assorted Nigiri (Tuna, Salmon, Albacore, Shrimp, Eel)

endless love for two 60

salmon & avocado roll – 4 pieces spicy shrimp roll – 4 pieces spicy tuna roll – 4 pieces tuna roll – 4 pieces

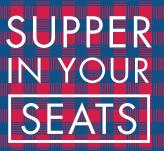
sunset blvd for four 100

rainbow roll – 4 pieces spicy tuna & avocado roll – 8 pieces spicy shrimp & avocado roll – 8 pieces assorted nigiri sushi – 8 pieces

hollywood bowl platter for six 150

caterpillar roll – 8 pieces tuna rainbow roll – 8 pieces shrimp avocado roll – 8 pieces salmon rainbow roll – 8 pieces dragon vegetarian roll – 8 pieces seared albacore rainbow roll – 8 pieces





3-COURSE MENUS

THE 101

55

THE ANGELENO

64

red and green little gems with cucumbers, meyer lemon, cherry tomatoes and basil buttermilk

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torchio pasta with heirloom tomatoes, pancetta, parmigiano reggiano and garlic breadcrumbs (can be prepared vegan) *or*

chicken under a brick with chickpeas, piperade, black olive and saffron

basque cheesecake with blueberries and candied lemon

moroccan chopped salad with radicchio, kale, chickpeas, golden raisins and charmoula

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grilled asparagus with soft polenta, wild mushrooms, young spinach and gremolata *or* salmon with freekah, sugar snap peas,

pea shoots and green goddess

cornmeal shortcake with strawberries and vanilla whipped cream

THE MULHOLLAND DRIVE

72

smashed carrots and marinated beets with tahini yogurt, dandelion and toasted seeds

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seabass with fennel gratin, tangerine, green olives in harissa or

tenderloin steak with olive oil potatoes, watercress, capers and dijon mustard

bittersweet chocolate torta with coffee cream and cookie crumble



SUPPER IN YOUR SEATS

FAMILY-STYLE DINING

MOROCCAN FEAST FOR TWO 115

three hummus: fava bean, chickpea and beet · zaatar lavash · spiced carrot salad · shaved summer squash with preserved lemon · labneh with toasted seeds, parsley and mint · chicken tagine with apricots, saffron couscous, almonds and harissa · olive oil cake with pistachios and bittersweet chocolate

VEGETARIAN MOROCCAN FEAST FOR TWO 105

three hummus: fava bean, chickpea and beet · zaatar lavash · spiced carrot salad · shaved summer squash with preserved lemon · labneh with toasted seeds, parsley and mint · grilled market vegetables, saffron couscous, almonds and harissa · olive oil cake with pistachios and bittersweet chocolate

BBQ IN YOUR BOX FOR TWO 130

sweet tea-brined fried chicken \cdot st. louis-style pork ribs \cdot braised beef brisket \cdot combread & rolls \cdot tomato & watermelon salad \cdot coleslaw \cdot long-cooked greens \cdot magpie's original fried soft serve pie

SEAFOOD EXTRAVAGANZA FOR TWO 145

maryland crab cakes with old bay aïoli· lobster and shrimp rolls with meyer lemon and soft herbs · spiced steamed shrimp with cocktail sauce · succotash salad · coleslaw · potato salad · cornmeal shortcake with strawberries and vanilla whipped cream





PICNIC BOXES

THE HOLLYWOOD VEGAN 40

grilled summer vegetables with chimichurri farro with cucumbers and cherry tomatoes chickpea purée toasted crostini, olives and almonds farmers market fruit and berries

THE WESTSIDE STORY 42

grilled chicken breast with almond sofrito fregola with chickpeas, carrots and spinach marinated beets with horseradish and parsley baguette with tapenade chocolate chip cookie

THE ALL-AMERICAN 44

fried chicken with buttermilk dressing potato salad with mustard and scallions summer succotash salad cornbread and honey butter cornmeal shortcake with strawberries and vanilla whipped cream

THE BURTON WAY 46

slow-roasted salmon with cucumber yogurt quinoa with turmeric, kale and snap peas tomato and watermelon salad root veggie chips basque cheesecake with blueberries and candied lemon

THE MAPLE DRIVE 52

slow-roasted beef tenderloin with horseradish cream rapini with garlic, shallot and chile early girl tomato and red onion salad with pesto roquefort, dried fig and walnuts caramel chocolate brownie

*All picnics are served cold to room temperature.



HOLLYWOOD BOWL FOOD + WINE