



CAFE FIG

ALL DAY MENU | 11:30AM - 10:00PM

TO SHARE

GUACAMOLE 12

pico de gallo & warm tortilla chips

MASABACHA HUMMUS 12

with tahini & fresh warm laffa bread

CAFE FIG CHARCUTERIE BOARD 27

bresaola, duck prosciutto, parmigiano & stracchino, grilled ciabatta, giardiniera vegetables & house-made seasonal jam

MEZZE PLATTER 22

whipped roasted eggplant, hummus, crudite, warm olives & laffa bread
(vegan upon request)

THE DIP 14

spinach & artichoke, crumbled feta & pico de gallo served with warm tortilla chips

CAULIFLOWER BITES 14 (V)

smokey honey sriracha, scallions & roasted sesame seeds

TUNA TARTARE TOSTADA 18

fresno peppers, avocado mousse, watermelon radish & sesame dressing

SEASONAL SOUP 10

THE GREENS

CLASSIC CAESAR 15

baby gem lettuce, parmigiano crisp & herb croutons, creamy caesar dressing

ASIAN CHICKEN SALAD 16

napa cabbage, radicchio, watercress, wonton crisp, rice noodles & roasted jidori chicken, plum vinaigrette

MEDITERRANEO 16

romaine lettuce, kumato tomatoes, olives, crumbled feta, banana peppers, red onions & croutons, house vinaigrette

THE COBB 18

romaine & iceberg lettuce, avocado, hard boiled egg, cherry tomatoes, crispy turkey bacon, blue cheese crumbled & grilled jidori chicken, house-made cobb dressing

ANCIENT GRAINS 18

quinoa, wheat berries, farro, baby kale & local farm vegetables, green goddess dressing & balsamic drizzle

THE BURGERS & BUNS

**all served on brioche bun*

THE CLASSIC 22

double chef's blend patty, bib lettuce, tomatoes, grilled onions, white american cheese & "cafe fig" secret sauce

EN FUEGO 24

double chef's blend patty, bib lettuce, grilled red onions & jalapeños, smoked chile cheddar, fresno ketchup & dijon

CRISPY CHICKEN SANDWICH 22

buffalo sauce, sweet pickles & coleslaw

**add egg 3, add bacon 3*

**impossible burger upon request*

**gluten free bun upon request*

MENU BY: CHEF JAN CLAUDIO
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SANDWICHES

**all served with herb fries*

AL PASTOR BBQ CHICKEN 18
roasted pineapple, caramelized onions, tomatoes, BBQ sauce & grilled jidori chicken on ciabatta bread

CAPRESE 17
buffalo mozzarella, pesto, local heirloom tomatoes & aged balsamic on ciabatta bread

THE CALI 18
baby spinach, avocado, roasted tomato salsa, queso oaxaca & grilled jidori chicken on ciabatta bread

TOSH'S GRILLED CHEESE 20
local heirloom tomatoes, mozzarella, smoked gouda, truffle cheddar.ç served with a side of tomato bisque on brioche bread

TURKEY CLUB MELT 18
smoked turkey, bib lettuce, tomatoes, crispy turkey bacon, sharp white cheddar & sriracha aioli on sourdough bread

FALAFEL PITA 17
romaine lettuce, cherry tomatoes, cucumbers, red onions & hummus served with israeli shug

ENTREES

STEAK FRITES 35
8oz grilled flat iron, truffle butter, bordelaise & herb fries

ROASTED SALMON 32
caramelized fennel, san marzano tomatoes, olives & capers

JIDORI CHICKEN 30
fingerling potatoes, wild mushrooms & preserved truffle jus with herb salad

BRAISED MEATBALL 30 **IMPOSSIBLE™**
crispy polenta, saffron, fresno peppers & herb salad

PAPPADELLE 28
braised short rib bolognese, truffle pecorino & pangrattato

DESSERTS 12

LEMON BLUEBERRY LAYERED CAKE

CHOCOLATE PEANUT BUTTER CREAM PIE

VANILLA BEAN CHEESECAKE

CHOCOLATE RASPBERRY RED VELVET CAKE (V,GF)

MIKEY'S COOKIES & ICE CREAM

CITRUS PANNA COTTA

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