



# CAFE FIG

ALL DAY MENU | 12 PM - 10 PM

## 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 oxaxaca & 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

**PAPPARDELLE 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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