

# Malibu Scorpios menu



## Pitas and tostadas \$12

Sourdough Flatbread and Blue Corn Tostadas served with olives, tomatillo salsa (vegetarian)

## Mezze all served with crudities

Hummus "Lemonato", nutty and lemony chickpea cream with crunchy-spiced chickpeas (contains sesame) (plant based) \$14

Scorpios Tzatziki, greek yogurt, avocado cream and herbs (vegetarian) \$16

Muhammara, red pepper and almond spread with chili compote (contains nuts) \$16

Guacamole, smashed avocado with pico de gallo (plant based) \$16

Selection of 3 \$40

## Appetizers

Chicken Soup, vegetables, brown rice, celery dill \$14

Flame-Grilled Meatballs, smoked yogurt and grated tomato \$26

Crispy Salamari, shishito pepper, lemon \$24

Bbq Octopus, charred onion, oregano-infused extra virgin olive oil and vinegar \$28

Slow-Baked Eggplant, caramelized feta, balsamic and almond pesto contains nuts, (vegetarian) \$30

Zucchini Fritters, shredded zucchini, feta cheese, fresh herbs, served with a double dip of tomato and greek yogurt (vegetarian) \$20

## Crudos and ceviches

Oysters, served with lemon, habanero sauce and mignonette, half dozen \$28 | full dozen \$50

Hamachi Crudo, fermented citrus, avocado, lime, orange \$28

Dorade Ceviche, aji amarillo pepper, sweet potato, corn, coriander and lime \$30

Ahi Tuna, mango, achiote, cherry tomatoes and fresh basil \$28

Fish and Veg "Tacos", hamachi tartare marinated with citrus and chili served in baby gem leaf \$24

Beef Carpaccio, served with crispy artichokes, tonnato sauce and capers \$42

Poke Bowl, brown rice, burnt avocado, pico de gallo, roasted sesame, spicy-lime dressing contains sesame \$28

## Lunch Combo available 11:30-3pm \$20

Daily Sandwich, soup or salad

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**Salads** add on to your salad: +grilled prawns \$14 | +grilled chicken \$12 | +grilled halloumi \$12

Greek, variety of local tomatoes, feta cheese and capers (vegetarian) \$30

Butter Lettuce, butter lettuce, avocado, sherry vinaigrette (plant based) 18

Quinoa and Kale, chickpeas and black truffle pecorino (vegetarian) \$22

Heirloom Beets, whipped labneh, lemon, cara cara orange, pistachio (vegetarian) (contains nuts) \$22

Winter Grain Bowl, sweet potato, cauliflower, quinoa, & black rice, kale, apple, turmeric hummus (pb) \$20

## Wood Fired Pizza

Margherita, mozzarella, tomato, basil, parmesan \$26

Spicy Salami, mushroom, mozzarella, parmesan \$30

Winter Black Truffle, wild mushroom, guanciale, stracciatella cheese, blue cheese \$58

Delicata Squash, goat cheese, parmesan, sage \$30

## Pasta

Penne Arrabbiata, whole-baked san marzano cherry tomatoes, garlic and chili (plant based) \$24

Tagliolini alle Vongole, clams, white wine, parsley and garlic oil \$38

Garganelli Pesto, basil pesto, cherry tomato, panagratato (contains nuts) (vegetarian) \$24

Maine Lobster Pasta, bucatini cooked in a spicy bisque sauce \$90

## From our Open Fire and Grill

Wood-Fired Cauliflower, spice rub, aged saba, pomegranate seeds and tahini sauce (contains sesame) (plant based) \$26

Branzino, served with pico de gallo and lemon olive oil sauce \$48 | \$85

Alaskan Halibut, roasted mushrooms, bok choy, porcini broth, topped with ginger scallion vinaigrette \$52

LBH Brick Chicken, spicy yogurt, grape, basil, mint \$42

Creekstone Farms Filet Mignon, variety of charred sweet peppers, smoked sea salt and avocado tzatziki \$50

Fish Tacos, cod, coleslaw, pickled onions, salsa roja \$22

LBH Cheeseburger, "creekstone farms" beef, tomato, fancy sauce, lettuce, potato bun, pickle, fries \$28

## Sides

Baby Potatoes, sea salt and thyme (plant based) \$14

Broccoli, charred with lemon and olive oil (plant based) \$17

Spinach Garlic Chili (plant based) \$13

Fries (plant based) | Sweet Potato Fries (plant based) \$13

# Malibu Scorpions menu



## House Tonics

Soho Mule, 42 Below, lime, ginger, soda \$19

Calle Ocho, Bacardi 8, Bacardi Coconut, lime, creme de cacao, prosecco \$19

Picante de la Casa, Cazadores Reposado, fresno, cilantro, lime, agave \$19

Eastern Standard, 42 Below or Bombay Sapphire, lime, cucumber, mint \$20

## House Specials all \$22

Under the Boardwalk, chamomile infused Amass vodka, lemon, ginger, peach, egg white

Fall for It, Monkey 47, grapefruit juice, lime juice, Creme De Cassis, rose water

Little O Bird, 818 Blanco, Yellow Chartreuse, lemon, pineapple, serrano chile

Angel's Water, Angel's Envy, lemon juice, sage simple syrup, fig butter

Nirvana, Suntory Toki, lemon juice, honey water, zinfandel

Soho Sunset, Patron Reposado, Illegal Mezcal, passion fruit, thai chili blood orange, carrot, lemon

Luna Eclipse, Rosaluna, Hibiscus tea, agave, lemon, pineapple, pomegranate

Oaxacan Ruby, Illegal Joven, Campari, orange peel expression, Spicy Tincture \$19

## Coffee

House espresso, by Grind, Shoreditch, London \$7 | Filter by Grind, Shoreditch, London \$7

Cappuccino \$7 | Latte \$7 | Macchiato \$7 | Flat white \$7 | Cortado \$7

Matcha \$8 | Turmeric latte \$8 | Chai \$8

Cold brew \$11

## Tea all \$7

English Breakfast | Earl Grey | Fresh Mint | Chamomile | Green | Jasmine | Turmeric Ginger

Saint James Iced Tea, Green | Pineapple & Mango | Blueberry & Raspberry | Passion Fruit & Peach

## Non-Alcoholic

Pretty Boy Floyd, passion fruit, lime, fresno chile, cucumber, sumac \$11

Trip CBD, elderflower & mint | lemon & basil | peach & ginger \$11

Pentire, house tonics available with Pentire botanical non-alcoholic spirit \$12

Green Goddess, Martini & Rossi non-alcoholic, pineapple, lemon, fresno chile, green tea \$12

## Beer all \$12

Sandy Blonde Pilsner, easy drinking Cali lager, Moteuka aroma hops, hint of lime, 5.4% abv

Peroni Bottle, Italy, 5.1% abv

Boomtown Nose Job, IPA CAN CA, 7.0% abv

Guinness, Ireland, 4.5% abv

Calidad, CA, 4.5% abv

## Press Juice all \$12

Green, cucumber, apple, celery, spinach, romaine, kale, lemon

Hard Green, cucumber, lemon, celery, ginger, kale, romaine, spinach

Berry, strawberry, apple, beetroot, lemon, mint

Citrus, orange, lemon, mandarin, grapefruit, turmeric, cayenne

Ginger, apple, lemon