

Little Beach House Malibu, all day sample menu

Mezze

Pitas and tostadas, sourdough flatbread served with olives, tomatillo salsa (plant based)
Hummus "lemonato", lemony chickpea cream with crunchy-spiced chickpeas (plant based) (gluten free)
Guacamole, pico de gallo, jalapeño (plant based) (gluten free)
Tzatziki, greek yogurt, avocado cream and herbs (vegetarian) (gluten free)
Spicy feta, calabrian chili (vegetarian) (gluten free)

Appetizers

Flame-grilled meatballs, smoked yogurt and grated tomato
Crispy calamari, shishito pepper, lemon
BBQ octopus, charred onion, oregano extra virgin olive oil and vinegar (gluten free)
Zucchini fritters, served with tomato and yogurt (vegetarian)

Crudos and ceviche

Oysters, served with lemon, habanero sauce and mignonette (gluten free)
Hamachi crudo, fermented citrus, avocado, lime, cara cara orange (gluten free)
Poke bowl, brown rice, burnt avocado, pico de gallo, spicy-lime dressing (gluten free)
Fish and vegetable "tacos", marinated with citrus and served in baby gem leaf (gluten free)
Heart of palm "ceviche", lychees, cumari chili, sweet potato chips (plant based) (gluten free)

Salads

Beluga lentils, sun-dried tomatoes, baked sweet potatoes, feta cheese and aged vinegar (vegetarian) (gluten free)
Greek, tomatoes, feta cheese and capers (vegetarian) (gluten free)
Quinoa and kale, chickpeas and black truffle pecorino (vegetarian) (gluten free)

Pasta

Penne arrabbiata, San Marzano cherry tomatoes, garlic and chili (plant based)
Black truffle agnolotti, butter, parmigiano (vegetarian)
Spaghetti alle vongole, clams, white wine, parsley and garlic
Maine lobster pasta for 2, bucatini cooked in a spicy bisque sauce

From our open fire and grill

Chicken skewer, lemon oil-mustard sauce, served with tomato and grilled zucchini (gluten free)
Slow-baked eggplant, caramelized feta, balsamic and seeded pesto (vegetarian) (gluten free)
Halibut, lemongrass-mushroom broth, king oysters (gluten free)
Langoustine, pangrattata, lemon, thyme (choose one side)
Filet mignon asado, achiote sauce, lemon and thyme baby potatoes (gluten free)
Burnt corn, grilled brentwood corn with elote sauce (vegetarian)

To share

Porterhouse, USDA prime "Creek Stone farm", french fries and spinach
Whole branzino, served with pico de gallo and lemon olive oil sauce (gluten free)

Sides

Baby potatoes, sea salt, lemon and thyme (plant based) (gluten free)
Spinach, garlic, chili, spinach (plant based) (gluten free)
Broccolini, charred with lemon and olive oil (plant based) (gluten free)
Fries or truffle fries (plant based)
Sweet potato fries (plant based)

Seafood tower Half dozen oysters, ceviche, shrimps, scallops, crab claws

Caviar California white sturgeon or royal osetra, served with ruffles chips, creme fraiche and chive

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.