

General Manager
Taylor Trendera

Executive Chef
Gary Ly

DINNER

Superba Food + Bread
Restaurant, Bakery, Coffee Counter
Sunday - Thursday 8a - 9p
Friday - Saturday 8a - 10p

OUR DAILY BREAD

We bake over 20 varieties of pastries and 10 different breads, several times a day at our Venice Bakehouse

Selection of Freshly Baked Breads	9
charred levain with butter + chives, porridge + polenta levain, poppy baguette	
Really Good Butter + Salt	3
Romesco	6
fried pepitas	
Fresh Cheese	8
honey, salsa macha	
Smoked Trout	9
pickled onion, roe	
Bread + All Four Spreads	28
Snaps + Peas + Burrata Toast	15
sprouted wheat, preserved lemon	

VEGGIES

Jumbo Delta Asparagus	14
miso butter, superba crunch	
Roasted Carrots	14
sumac yogurt, pickled raisins, fennel	
Chilled Candy Cane Beets	14
goat cheese, pomegranate, pistachio, sourdough breadcrumbs	
Fried Brussels Sprouts	15
red flame grapes, walnuts, pecorino	
French Fries	9.5
rice wine vinegar, chili flakes, parsley	

RAW BAR

SEAFOOD

Shrimp Cocktail	19
Littleneck Clams 1/2 doz	15
West Coast Oysters 1/2 doz	20
East Coast Oysters 1/2 doz	23
Shellfish Platter	80
w + e oysters, shrimp, clams, ceviche	

VEGGIES

Dipping Lettuces	14
smoked beet tahini, puffed rice	
Jicama + Chili Crunch	11
burnt scallion ranch	
Market Platter	45
dipping lettuces, jicama, farmer's market crudite, 3 dips	

THE GRAND PLATTER 120

1 tier of seafood + 1 tier of market veggies

PASTAS + GRAINS

Angel Hair Pomodoro	23
garlic confit, parmesan, basil	
Cacio e Pepe	24
pasta alla chitarra, pecorino, tellicherry peppercorn	
Braised Lentils + Lamb	24
brown rice, warm spice, yogurt, pickled red onion	
Rigatoni Bolognese	25
pork + veal ragu, parsley	

MAINS

Vegetable Enchiladas Suizas	23
summer squash, squash blossoms, salsa verde	
Kvaroy Island Salmon	31
meyer lemon soubise, chermuola, watercress	
Slow Cooked Local Halibut	32
peas, asparagus, mushrooms	
Roasted Mary's Chicken	29
garlic rub, spring lettuces, radish, green goddess dressing	
Chicken Schnitzel	27
grainy mustard, beet tahini, basil salad	
Beef Tagine	30
israeli cous cous, harissa carrots, preserved lemon, almonds	
Grilled Hanger Steak	32
romesco, grilled onions, sprouting broccoli	
Double Cheeseburger	21
everything brioche, yellow cheese, superba sauce, onion, pickle, french fries	

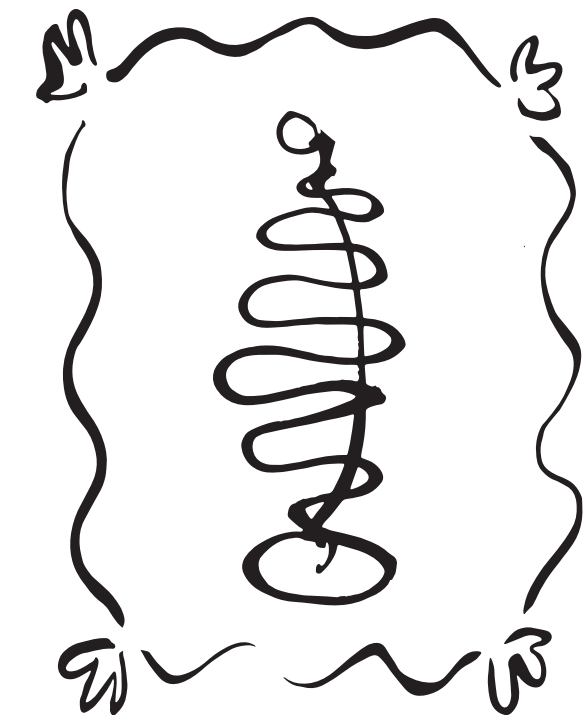
FIRST THINGS FIRST

Deviled Eggs	9
bacon jam, jalapeño + shallot condiment	
Fontina Croquettes	12
fondue, black peper	
Matzo Ball Soup	14
chicken broth, dill pistou	
Fried Cauliflower	16
tamarind chutney, mint sauce	
Black Kale Salad	18
pickled raisins, pecorino, pine nuts, levain croutons	
Little Gem Caesar Salad	18
vegan dressing, charred romano beans, cashew "parm", bakehouse levain croutons	
Kanpachi Crudo	21
market citrus, schug, almond dukkah	



DAILIES

MONDAY	
Lasagna Dinner	26
house salad, sesame garlic bread	
TUESDAY	
House Smoked Brisket Dip	25
sesame baguette, dressed watercress, fresh + whipped horseradish, jus, french fries	
WEDNESDAY	
Duroc Pork Chops	29
castelvetrano olives, blackberries, kuri squash mustard	
THURSDAY	
Russet Potato Gnocchi	24
rapini pesto, pecorino	
FRIDAY	
Fish + Chips	27
icelandic cod, minted peas, tartar sauce, triple cooked chips	
SATURDAY	
Cioppino	35
dungeness, shrimp, mussels, branzino	
SUNDAY	
Fried Chicken	29
collard slaw, cheddar biscuit, honey	



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We have added a 3% Happy and Healthy Surcharge to your bill. This charge is not a gratuity, but rather supports our ability to provide sustainable earnings and benefits for our team. This charge is optional so please let us know if you'd like it removed from your bill.

superba
FOOD + BREAD

VENICE 1900 Lincoln Boulevard
HOLLYWOOD 6530 W Sunset Boulevard

WINES BY THE GLASS

BUBBLES

Caves Naveran Cava Brut Nature '20 (Catalonia, ES)	16 64
Apres Sol Brut Rosé NV (Ravenna, IT)	15 60
Vinovore 'Cosmic Juice' NV (Emilia Romagna, IT)	17 68

WHITE

Pulpe Fiction Muscadet '21 (Loire Valley, FR)	15 60
Columna Albariño '20 (Rias Baixas, ES)	15 60
Nicolas Idiart Sancerre Sauvignon Blanc '22 (Sancerre, FR)	19 80
Nigl 'Freiheit' Grüner Veltliner '21 (Kremstal, AT)	15 60
Diatom Chardonnay '22 (Santa Barbara County, CA)	16 64

ROSÉ + ORANGE

Fabre an Provence Rosé '21 (Côtes de Provence, FR)	14 60
Fallen Grape 'Mother' Skin Contact Grenache Blanc '21 (Santa Ynez Valley, CA)	16 64
Folktale Winery 'Lion For Real' Skin Contact Chardonnay NV (Monterey, CA)	17 68

RED

Folk Tree Pinot Noir '18 (Central Coast, CA)	14 56
EZY TGR Pinot Noir '21 (Willamette Valley, OR)	16 64
Subject to Change 'Lune Juice' Hillside Vinyard Zinfandel '22 <i>served chilled</i> (Mendocino County, CA)	18 74
Domaine du Seminaire Grenache '18 (Rhône, FR)	15 64
Tentua Sette Cieli 'Yantra' Super Tuscan '21 (Tuscany, IT)	17 70
Viña Santurnia 'Rioja Reserva' Tempranillo '16 (Brinas, ES)	16 65
Lo-Fi Malbec '20 (Santa Barbara County, CA)	17 66
Oeno Cabernet Sauvignon '20 (Russian River, CA)	17 65

FRESHLY SQUEEZED

Valencia Orange Juice	6.5
Farmer's Market Beet Juice carrot, apple, orange, lemon, basil, cayenne	9
Organic Kale Juice celery, apple, orange, cucumber, ginger, lemon, mint	9
Juice Flight orange, beet, kale	10

VITALITY SHOT
turmeric, ginger, black pepper
5.5

TEA

featuring Lamill Loose Leaf Teas,
an independent, family owned
LA business

Black <i>iced</i>	5
Green <i>iced</i>	3.5
Crimson Berry <i>iced</i>	5.5
Chai	5
Green/Black/Rooibos	3.5
Decaf Earl Grey	3.5
Matcha	5.5
Westside Fog	6.5

SODA

Cane Sugar Coca Cola	3.5
Fever Tree Ginger Beer	4.5
Hanks Rootbeer	3.5
Diet Coke	3
Better Booch	6.5
De la Calle Tepache	5.5
Grapefruit Spindrifit	4.5
Mela Watermelon Passionfruit	5.5
Jarritos Mandarin	3.5



COCKTAILS

CLASSIC

Pomegranate Sangria red wine, port, pomegranate molasses, citrus juice	12.5
Espresso Martini 49th Parallel espresso, valrhona chocolate, sabe vodka, sweet milk	11
Bloody Mary plum tomatoes, togarashi, hot sauce	10
Mimosa fresh squeezed orange juice, sparkling wine	14

SPRITZES

Basil Spritz fermented gin, basil, prosecco, lemon	11
Cappeletti Spritz cappeletti, sparkling wine, orange twist	11
Mission Fig Spritz fig infused fermented gin, sparkling wine, lemon	11

ALL DAY SLUSHIES

Superba Frosé rosé, sabe vodka, strawberry	13
Prickly Pear Margarita tequila la paz, prickly pear, agave, pink salt	14

NO ABV

Ginger Thyme Lemonade lemonade, ginger, thyme	6
Matcha Mojito matcha, mint, soda	5
Apple Cider Soda house infused apple cider syrup	7
Regenerative Soda celery juice, aloe vera, buckwheat honey, lime	7

BEER

Anderson Valley <i>draft</i> 'Boont' Amber Ale, CA	8	Boomtown <i>draft</i> 'Mic-Czech' Pilsner, CA	9
Beachwood Brewing <i>draft</i> Blonde Ale, CA	9	Topa Topa <i>draft</i> 'Spectro Hazy' IPA, CA	9
Tecate Mexican Lager, MX	6	Pacifico 'Clara' Mexican Lager, CA	7
Bavik 'Super Pils' Pilsner, BE	8	Two Coast Brewing Hefeweisen, CA	10
Pizza Port 'Chronic' Amber Ale, CA	7	21st Amendment 'Hell or High Mango' Wheat Ale, CA	8
Three Weavers 'Knotty' Double IPA, CA	8	Freemont Brewing Stout, WA	8
Three Weavers Passionfruit Sour, CA	7	Coronado Brewing Cider, CA	11
JuneShine 'Grapefruit Paloma' Hard Kombucha, CA	9	Athletic Brewing NA Golden Ale, CA	7

COFFEE

Drip: Regular/Decaf	4	Horchata Latte	7
Cold Brew	5	Pecan Cold Brew	6.5
Espresso	3.5	Strawberry Matcha Latte	6.5
Americano	4	Golden Latte	6.5
Gibraltar	4.5	Spanish Latte	6.5
Cappuccino	5	Matcha Latte	6.5
Bee's Knees Cortado	4.5	Mocha	6
Latte	5.5	Mushroom Cappuccino w CBD	9

Milk Alternative: Oat/Almond .50

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