

The original Cleo founded
in 2010 in Hollywood, is Los Angeles'
most acclaimed Mediterranean
restaurant drawing from Chef Danny Elmaleh's
rich family heritage. Enjoy signature mezze
style dining rooted in our passion for the highest
quality of local, organic
and sustainable ingredients. 'Opa!

Cleo
MEDITERRÁNEO
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« OPAAA! »



@CLEORESTAURANT



CHEF DANNY ELMALEH



CLEO MEZZE

A LA CARTE \$11

HUMMUS * V

“masabacha” style, chickpeas, cumin, lemon, laffa bread

BABAGANOUSH * V

smoked eggplant, sumac, caper, laffa bread

LEBANEH V

feta, za’atar, extra virgin olive oil, laffa bread

CUCUMBER YOGURT V

greek yogurt, dill, pickled cucumbers, laffa bread

SPICY CIGARS

brik pastry, spiced beef, lebaneh, feta

SESAME CRUSTED SPANAKOPITA V

spinach & feta pastry wrapped in filo

BRUSSELS SPROUT CHIPS GF

capers, almonds, vinaigrette

GREEN FALAFEL * V

tabouleh salad, pickled fennel, lemon tahini

“HORIATIKI SALATA” GREEK SALAD V

rosso bruno, cucumber, feta, kalamata, red wine vinaigrette

CRISPY POTATO MILLEFEUILLE V GF

béarnaise sauce

BURRATA & HEIRLOOM TOMATO V

shallot marmalade, capers, panko, balsamic reduction

WATERMELON & FETA SALAD V GF

watermelon, mint, feta, shaved cucumber

BABY BEETS & AVOCADO SALAD * V GF

candied walnuts, pomegranate reduction, dill

ROASTED CARROTS & HAZELNUT DUKKAH V GF

harissa, mint pesto, yogurt, carrot tops

MADRAS CURRIED CAULIFLOWER * V GF

tahini, curried cashews, silan, currants, cilantro

* VEGAN V VEGETARIAN GF GLUTEN FREE

CHEF DANNY'S SIGNATURE NISH NUSH

A LA CARTE \$18

SKILLET HALLOUMI V

brandy, honey, chimichurri, walnuts, orange

KALE FLAT BREAD V

crème fraîche, tossed kale, chili flakes

SNAPPER CEVICHE* GF

leche de tigre, snapper, thai basil, sweet 100 tomato

CRISPY BUTTERMILK CALAMARI

spiced tomato relish, lemon aioli, oregano, capers

EGGPLANT MOUSSAKA

pine nut bolognese, béchamel, gruyère, feta

MUSHROOM FLAT BREAD V

caramelized onion, mozzarella, crème fraîche, truffle

SPANISH GRILLED OCTOPUS GF

grilled potato, chimichurri

LAMB SHAWARMA

10 hour roasted lamb, grilled laffa, caramelized onion

HARISSA TUNA TARTARE*

avocado, orange, olive tapenade, lavash chips

MOROCCAN FRIED CHICKEN

apricot mustard, harissa aioli, spiced duck fat

CLEO EXPERIENCE

\$65 PER PERSON

EXPERIENCE CLEO LIKE NEVER BEFORE

COURSES EXPERTLY DESIGNED FOR YOU
BY OUR CHEF!

«OPAAA!»

SHARED MAINS

A LA CARTE \$34

APRICOT LAMB TAGINE

apple, silan, sesame seeds, basmati rice

GRILLED BRANZINO GF

cauliflower couscous, lebaneh, currants, vadouvan

IMPOSSIBLE MEATBALL TAGINE * V

basil, spiced tomato shakshuka sauce

PETITE FILET STEAK*

potato millefeuille, béarnaise sauce

SEARED SCALLOPS*

piquillo brown butter sauce GF

SAFFRON CHICKEN TAGINE

preserved lemon, almonds, olives, roasted tomato

KEBABS

ALL SERVED WITH HARISSA
AND HOUSE PICKLED VEGETABLES

CHOICE OF 3 A LA CARTE \$31

TANDOORI MARINATED CHICKEN

rosemary, garlic oil, parsley, onions

GRILLED LAMB KEFTA

rosemary, garlic oil, parsley, onions

MARINATED SKIRT STEAK

cilantro, extra virgin olive oil, onions

SPICY MOROCCAN MERGUEZ

parsley, paprika

CURRIED SCOTTISH SALMON* GF

dill, lemon, harissa

SPICY CHARMOULA SHRIMP GF

garlic oil, lemon juice, cilantro

PEPPERED FILET MIGNON* GF

garlic, black pepper

18% SERVICE CHARGE*CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS.