

Cassia

APPETIZERS

Select 3 for the table

Raw Oysters

Lime-black pepper mignonette & sambal cocktail sauce

Vietnamese 'Sunbathing' Prawns

Fresno chiles, garlic, Vietnamese hot sauce

Raw Spicy Scallops

Dried shrimp, ham, scallion, mint, chile oil

Pork Meatballs

Cashew curry, tomato, house-made clay oven bread

*Organic Chickpea Curry

Coconut milk, cilantro, house-made clay oven bread

"Hainan Chicken" Egg Rolls

Roasted ginger & scallion chicken, cabbage, vermicelli noodles, Bibb. lettuce, herbs, sweet & sour sauce

Egg Drop Soup

Scallops, shrimp, tofu, cucumber, country ham, scallions

Grilled Pig's Tail

Bibb lettuce, herbs, fish sauce

Seafood Platter

A variety of cooked & raw seafood
(\$10 supplement per person; add 1/2 chilled lobster for \$40)

MAINS

Select 2 for the table

Beef Cheek Rendang

Coconut curry, sambal, kaffir lime, peanuts, jasmine rice

Whole Grilled Sea Bass

Turmeric, dill, lime
(\$3 supplement per person)

Grilled Organic Flattened Half Chicken

Honey, lemongrass, mashed potatoes

"Typhoon Shelter"

Grilled Lobster, toasted breadcrumbs, lobster roe, garlic, fermented black beans, dried chiles, scallions
(\$12 supplement per person)

Laksa

Rice noodles, spicy coconut-seafood soup

*Kon Loh Mee

Egg noodles, Chinese broccoli, ground pork, pork belly char siu

All poultry and dairy is organic and all meat is antibiotic free and responsibly farmed.

* Denotes vegetarian or can be made vegetarian.

SALADS

Select 1 for the table

*Green Papaya Salad

Herbs, spiced walnuts

*Glass Noodle Salad

Spicy smoked tofu, mushrooms, spinach

Vietnamese Caesar

Anchovy croutons, dried Black Mission figs, herbs, red onion, white anchovies

VEGETABLES

Select 1 for the table

*Grilled Sweet Potatoes

Ginger-honey butter, roasted chile oil sour cream, scallions, Capelin roe

*Grilled Chinese Broccoli

Caramelized fish sauce*

*Wok-tossed Snow Peas & Avocado

Preserved turnips, ginger, chile oil

DESSERT

Yuzu Custard

Cookies

ph 310-393-6699

info@cassiala.com

1314 7th

SANTA MONICA

CASSIALA.COM

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

A 3% charge is added by the restaurant to all checks to help offer fully covered health care to our employees. Please let us know if you have questions. Thanks for supporting a healthier staff.

VEGETARIAN

Cassia

NEW YEAR'S EVE 2018

***Organic Chickpea Curry**

Coconut milk, cilantro, house-made clay oven bread

***Green Papaya Salad**

Herbs, spiced walnuts

***Glass Noodle Salad**

Spicy smoked tofu, mushrooms, spinach

***Kon Loh Mee**

Egg noodles, Chinese broccoli

***Grilled Sweet Potatoes**

Ginger-honey butter, roasted chile oil sour cream, scallions

***Grilled Chinese Broccoli**

Caramelized fish sauce*

***Wok-tossed Snow Peas & Avocado**

Preserved turnips, ginger, chile oil

DESSERT

Yuzu Custard

Cookies