

PAPER OR PLASTIK CAFE

MENU WINTER 2017/2018



BREAKFAST 7AM - 3PM

YOGURT AND GRANOLA	House-made Granola, Organic Straus Greek Yogurt, Market Berries - GF, VG	\$10.00
COCONUT RICE PORRIDGE	Organic Koda Farm Brown Rice, Coconut Milk, Pure Madagascar Vanilla, Market Fruit, Cinnamon, Sliced Almonds, Micro Greens - V	\$11.00
POP RICE BOWL	Organic Koda Farm Brown Rice, Market Vegetables, Chimichurri - GF, V	\$10.00
BUTTERMILK PANCAKE	Maple Bacon Butter, Market Fruit, Maple Syrup - VG	\$9.75
BREAKFAST PLATE	Organic Chino Valley Eggs, House-made Biscuit, Niman Ranch Bacon, Chimichurri Peewee Potato, Seasonal Jam - GF+, VG+	\$12.00
SHAKSHUKA	Feta Cheese, Organic Chino Valley Eggs, Parsley Toast - GF+, V+	\$12.00
AVOCADO TOAST	Organic Soft Scrambled Egg, Watermelon Radish, Parmesan Reggiano, Chili Oil - VG	\$10.75
HUEVOS RANCHEROS	Black Bean Puree, Organic Chino Valley Eggs, Queso Fresco, Salsa Roja, Red Onions, Turkey Chorizo, Cilantro - VG+	\$11.50
CROISSANT SANDWICH	Organic Soft Scramble Egg, Niman Ranch Bacon, Avocado, Calabrian Chili Oil, Side Salad - VG+	\$12.00
BREAKFAST BURRITO	Organic Chino Valley Eggs, Queso Fresco, Weiser Peewee Potato, Salsa Roja, House-made Turkey Chorizo, Spinach, Side Salad - VG+	\$12.00
SMOKED SALMON AND AVOCADO TARTINE	Wild Caught Alaskan Salmon, Persian Cucumber, Red Onion, Fried Capers, Pickled Fresno Chili, Dill, Side Salad	\$13.00

GF gluten-free
VG vegetarian
V vegan
+ optional

BREAKFAST SIDES

ROASTED BREAKFAST POTATOES	\$5.00
TOAST OR BISCUIT W/ BUTTER AND JAM	\$4.00
MIXED FRUIT BOWL	\$5.00
NIMAN RANCH BACON	\$5.00
SLICED AVOCADO	\$4.00
SIDE SALAD	\$4.00
HOUSE-MADE TURKEY CHORIZO	\$5.00
TWO EGGS	\$4.00

LUNCH 11AM - 5PM

ROSEMARY CHICKEN SALAD	The Garden of Salanova Lettuce, Organic Arugula, Fennel, Radicchio, Jicama, Persian Cucumber, Pickled Fresno Chili, Roasted Spiced Garbanzo, Red Wine Vin - GF+, V+	\$13.50
CHINESE CHICKEN SALAD	Red Cabbage, Romaine, Carrots, Water Chestnut, Mandarin Orange, Chicken, Crispy Wonton, Toasted Almonds, Sesame Ginger Vin - GF+, V+	\$13.00
ROASTED BEET AND BRUSSELS SPROUT SALAD	Herb Roasted Beets, Shaved Brussels, Market Apples, Goat Cheese, Toasted Walnuts, Dried Cranberry, Apple Cider & Maple Vin - GF, V+	\$13.00
WARM SPINACH & QUINOA SALAD	Sautéed Spinach, Wild Mushrooms, Quinoa, Tarragon Croutons, Lemon Mayo - GF+, V+	\$12.00
KALE AND BUTTERNUT SQUASH SALAD	Organic Tuscan Kale, Organic Butternut Squash, Organic Pomegranate, Feta, Toasted Pepita, Roasted Garlic & Lemon Vin - GF, V+	\$12.50
CHICKEN CAESAR WRAP	Romaine, Cherry Tomato, Croutons, Parmesan, Caesar Dressing, Cous Cous Salad	\$13.00
VEGGIE WRAP	Organic Tuscan Kale, Carrots, Market Apples, Spinach Chickpea Hummus, Avocado, Lemon Vin, Cous Cous Salad - V	\$12.00

FLIP TO THE BACK FOR MORE LUNCH!

5772 West Pico Blvd
Los Angeles, CA 90019
Tel. 323 935 0268

Order take-out on our website.
Interested in drop-off catering or private parties at PoP?
Ask us for details!

Open 7 days a week
7AM - 10PM
paperorplastikcafe
.com

Follow us on
Instagram
@paper_plastik

We are committed in using the best possible ingredients. Our eggs are organic from Chino Valley Farm and our bacon comes from Niman Ranch which has very little sodium nitrate. All of our produce and dry goods are organic when possible and majority of our products are locally grown and comes from the Farmers Market. We pride ourselves in providing the best products to our customers.

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LUNCH (CONT'D) 11AM - 5PM

SMOKED SALMON AND AVOCADO TARTINE	Wild Caught Alaskan Salmon, Persian Cucumber, Red Onion, Fried Capers, Pickled Fresno Chili, Dill, Side Salad	\$13.00
TURKEY AVOCADO SANDWICH	48hr Herb Brined Free Range Turkey Breast, Provolone, Spinach, Green Goddess, Market Apples, Side Salad	\$14.00
BEER BATTERED FRIED CHICKEN SANDWICH	Free Range Chicken Breast, Cabbage, Pickled Fresno Chili, Cilantro, Sriracha Aioli	\$12.00
CUBANO	Pulled Pork Shoulder, Genoa Salami, Niman Ranch Applewood Smoked Ham, Kosher Dill, Dijon Mustard, Provolone, Side Salad	\$14.00
POP VEGGIE BURGER	Organic Koda Farm Brown Rice and Mushroom Patty, Salanova Lettuce, Heirloom Tomato, Avocado, Sharp Cheddar, Lemon Mayo, Beet Ketchup, French Fries - VG, GF+	\$15.00

DINNER 5PM - CLOSE

SALMON BOWL	Organic Koda Farm Brown Rice, Market Vegetables, Miso-Glazed Salmon, Soy Vin, Chili Flakes - V+	\$15.00
BULGOGI BOWL	USDA Prime Chuck Roll, Organic Koda Farm Brown Rice, Market Vegetables, Sesame Seed, Scallions - V+	\$16.00
MUSHROOM RISOTTO	Wild Mushrooms, Parmesan Reggiano, Parsley Oil - V+	\$12.00
SPAGHETTI BOLOGNESE	Parmesan Reggiano, Parsley	\$15.00
STEAK FRITES	Hangar Steak, Béarnaise, Sauteed Arugula, French Fries	\$17.00
POP BURGER	House-made Chuck Roast Patty, Sharp Cheddar, Heirloom Tomato, Arugula, Fried Onion Rings, Lemon Mayo, French Fries	\$15.00
POP VEGGIE BURGER	Organic Koda Farm Brown Rice and Mushroom Patty, Salanova Lettuce, Heirloom Tomato, Avocado, Lemon Mayo, Beet Ketchup, French Fries - VG, GF+	\$15.00
TURKEY AVOCADO SANDWICH	48hr Herb Brined Turkey Breast, Provolone, Spinach, Green Goddess Dressing, Side Salad	\$14.00
ROSEMARY CHICKEN SALAD	The Garden of Salanova Lettuce, Arugula, Fennel, Radicchio, Jicama, Persian Cucumber, Pickled Fresno Chili, Fried Spiced Garbanzo, Red Wine Vin - GF, V+	\$13.50
KALE AND BUTTERNUT SQUASH SALAD	Organic Tuscan Kale, Organic Butternut Squash, Organic Pomegranate, Feta, Toasted Pepita, Roasted Garlic & Lemon Vin - GF, V+	\$12.50

SMALL PLATES MENU 4PM - CLOSE

CHEESE QUESADILLA	Sour Cream, Sals Roja, Add Chicken + \$4, Add Turkey Chorizo + \$2.50, Add Vegetables +\$3	\$7.00
SPINACH AND ARTICHOKE DIP	W/House-made Corn Tortilla Chips	\$7.00
GARLIC AND SOY CHICKEN WINGS	Pickled Daikon Radish, Sesame Seed, Scallion	\$8.00
TRUFFLE FRIES	White Truffle Oil, Parmesan Reggiano	\$8.00
GARLIC FRIES	Garlic Oil, Parsley, Parmesan Reggiano	\$7.00
CHEESE BOARD	Chefs Selection, Quince Paste, Nuts, Market Fruit, Toast	\$10.00

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