

# PAPER OR PLASTIK CAFE

## AUTUMN 2018



### BREAKFAST 7AM - 2PM

<b>YOGURT AND GRANOLA</b>	House-Made Granola, Organic Straus Greek Yogurt, Market Berries - GF, VG	\$10.00
<b>SEASONAL VEGGIE FRITTATA</b>	Served with Side Salad - GF, VG	\$12.00
<b>BLUEBERRY OAT GRIDDLE CAKES</b>	With Blueberries and Buttermilk Syrup - GF, VG	\$12.00
<b>SWEET POTATO LATKE</b>	With House Creme Fraiche, Apple Sauce, Chives - GF, VG	\$13.00
<b>AVOCADO TOAST</b>	Soft Scrambled Egg, Japanese Turnips, Baby Heirloom Carrots, Parmesan Cheese, Chili Oil - VG+	\$11.00
<b>SMOKED SALMON AND AVOCADO TARTINE</b>	Wild Caught Alaskan Salmon, Grapefruit, Fennel, Dill, Pickled Red Onion, Side Salad	\$14.00
<b>SHAKSHUKA</b>	Pepper and Tomato Stew, Two Baked Eggs, Parsley, Toast, Feta Cheese - GF+, VG	\$12.00
<b>BREAKFAST PLATE</b>	Two Eggs, House-made Herbed Biscuit, Niman Ranch Bacon, Potatoes, Seasonal Jam - GF+, VG+	\$12.00
<b>HUEVOS RANCHEROS</b>	Two Sunny Fried Eggs, Turkey Chorizo, Queso Fresco, Salsa Roja, Red Onions, Black Beans, Cilantro - VG+, GF	\$12.00
<b>BREAKFAST BURRITO</b>	Scrambled Eggs, Queso Fresco, Roasted Potatoes, Salsa Roja, House-made Turkey Chorizo, Baby Kale, Side Salad - VG+, GF+	\$13.00
<b>CROQUE MADAME</b>	House-Smoked Ham, Gruyere, Mornay Sauce, Sunny Fried Egg	\$14.00

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
TWO EGGS	\$4.00

### LUNCH 11AM - 4PM

<b>SMASHED FALAFEL TOAST</b>	with Cumin Yogurt, Sunny Fried Egg, Herb Salad - VG, V+	\$14.00
<b>LOCAL YELLOWTAIL CONSERVA TARTINE</b>	with Roasted and Shaved Root Vegetables, House Pickles, Aioli, Side Salad	\$12.00
<b>SMOKED SALMON AND AVOCADO TARTINE</b>	Wild Caught Alaskan Salmon, Grapefruit, Fennel, Dill, Pickled Red Onion, Side Salad	\$14.00
<b>BROCCOLINI PANZANELLA</b>	Blood Orange, Torn Croutons, Red Onion, Peanut Dressing - GF+, V+	\$13.00
<b>TOASTED KALE BOWL</b>	Carrot Harissa, Pepitas, Shaved Root Vegetables, Flax Cracker - GF, V	\$12.00
<b>ROSEMARY CHICKEN SALAD</b>	Heirloom Lettuces with Radicchio, Fennel, Frisee, Roasted Squash, Mozzarella, Walnuts, Pomegranate Vin - GF, V+	\$13.50
<b>MANDARIN ORANGE CHICKEN SALAD</b>	Napa Cabbage, Mandarin Orange, Chicken, Toasted Almonds, Jicama, Lotus Chips, Sesame Citronette - GF, V+	\$13.00

### 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?  
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Open 7 days a week  
7AM - 10PM  
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.com

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We are committed to using the best possible ingredients. Our eggs are cage-free, hormone-free from Chino Valley Farms and our bacon, which has very little sodium nitrate, comes from Niman Ranch. All of our produce and dry goods are organic when possible and the majority of our products are locally grown, from the Farmers' Markets when possible. We pride ourselves on providing the best products to our customers.

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### LUNCH (CONT'D) 11AM - 4PM

<b>TURKEY AVOCADO SANDWICH</b>	48hr Herb Brined Free Range Turkey Breast, Provolone, Spinach, Green Goddess, Market Apples, Side Salad	\$15.00
<b>POP VEGGIE BURGER</b>	Organic Koda Farm Brown Rice, Mushroom, and Bean Patty on Brioche with Provolone, Roasted and Pickled Beet, Arugula, Aioli, Served with Fries - VG	\$15.00
<b>B.L.A.A.P!</b>	Bacon, Lettuce, Avocado, Aioli, Roasted Pear, Served with Side Salad	\$14.00
<b>BEER BATTERED FRIED CHICKEN SANDWICH</b>	on Ciabatta with Mayo and Seasonal Pickles, Served with Side Salad	\$13.00
<b>AKASA* CRUNCHY RICE BOWL</b>	GABA** Sprouted Brown Rice with Savory Mochi and Shaved Raw Vegetables Dressed in Lemon Vinaigrette - GF, V	\$14.00

\$2 from each bowl donated to Akasa\*

### DINNER 4PM to close

#### SMALL PLATES

<b>6 LAYER DIP</b>	with Beans, Turkey Chorizo, Avocado, Sour Cream, Salsa Roja, Cheese Served with Tortilla Chips - GF	\$8.00
<b>CORN QUESADILLA</b>	with Rajas - GF, VG Add Chicken or Avocado <b>ADD ONS \$4</b>	\$7.00
<b>RANCHO FRESCO FRIES</b>	Served with Ranch Dip - VG, GF	\$8.00
<b>HAM AND CHEESE BOARD</b>	House-Smoked Ham, Prosciutto, House Pickles Served with Toast and Seasonal Garnish - GF+	\$10.00
<b>BROCCOLINI PANZANELLA</b>	Blood Orange, Torn Croutons, Red Onion, Peanut Dressing - GF+, V+	\$13.00
<b>PUMPKIN TORTELLONI</b>	with Ricotta, Apple, Brown Butter, Sage, Parmesan	\$15.00
<b>SAVORY JAPANESE PANCAKE</b>	with Sauerkraut, Fried Egg, Furikake Bonito and Black Garlic Aiolis - GF, VG	\$13.00

#### LARGE PLATES

<b>ROSEMARY CHICKEN SALAD</b>	Heirloom Lettuces with Radicchio, Fennel, Frisee, Roasted Squash, Mozzarella, Walnuts, Pomegranate Vin - GF, V+	\$13.50
<b>RICOTTA CAVATELLI</b>	Seasonal Veggies, Parmesan, Lemon Butter Sauce - VG+	\$13.50
<b>LOCAL, SUSTAINABLE FISH</b>	See Our Specials Menu!	M. P.
<b>KIMCHI CHICKEN &amp; WAFFLES</b>	Chicken Nuggs, Assorted Banchan, Maple Chili Sauce	\$13.00
<b>BEER-BRAISED PORK SHOULDER</b>	Ranched Green Beans, Mustard Greens, Buttermilk Sopes	\$13.00
<b>POP BURGER</b>	Dry-Aged Custom Blend from Standings Butchery, With Smoked Onions and Aioli Served with Fries ADD: Bacon, Avocado, Fried Egg, Provolone, Arugula, House Pickles <b>ALL ADD ONS \$2</b>	\$13.00
<b>BAVETTE STEAK</b>	Creamed Spinach, Cornbread - GF	\$17.00

\* Akasa is a local nonprofit that provides a wellness curriculum to low-income youth and families in Los Angeles. Through the process of cooking, gardening, harvesting and sourcing food, students and families learn to make informed decisions about their overall health and wellness.

\*\* Sprouted brown rice, aka GABA, has increased nutritional value. Research shows that increasing our GABA intake has demonstrated health benefits such as lower anxiety, deeper sleep, lower blood pressure, and improved cardiovascular functioning.

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