

25 22nd Street in Hermosa Beach (310) 376-7786 marthashermosabeach.com

Healthy Simple Dishes with Fresh, Beachside Flavors @marthashermosabeach #MeetAtMarthas

+add bread & butter \$5 / + add guacamole or avocado \$4 / + add extra sauce \$2 / + add extra compound butter \$2

# SIMPLY PLATES

All dishes include your choice of protein: Chicken \$23.50 • Steak \$29.50 Salmon \$25.50 • Vegan Sausage \$21.50 • Tofu Steak \$21.50

## FAJITA @ O @

"the rub" seasoning - sautéed bell peppers, onions & mushrooms - steamed wild & brown rice shredded slaw - guacamole - pico de gallo - salsa verde

### MEDITERRANEAN @@

simply salt + pepper seasoning - hummus - steamed wild & brown rice - greek salad feta - fresh herbs - herb-infused EVOO (go vegan, no feta)

## **BEACH BBQ** 👓

"the rub" seasoning - broccoli - miso maple roasted carrots - white corn - quinoa fresh herbs - beach bbq sauce

### BANGKOK ©©@

teriyaki seasoning - broccoli - sautéed bell peppers, onions & mushrooms - shredded slaw steamed wild & brown rice - roasted peanuts - thai peanut dressing

#### SIMPLY SOUTHERN @

cajun seasoning - succotash - sautéed spinach - candied jalapeños hot honey butter - gluten free toast

### THE VEGGIE @@

simply salt + pepper seasoning - broccoli - miso maple roasted carrots - avocado sautéed bell peppers, onions & mushrooms - red quinoa - garlic aioli

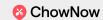
### ITALIAN @

balsamic + herbs seasoning - miso maple roasted carrots - creamy polenta sautéed spinach - sundried tomato - truffle butter

Exclusively available for delivery on all your favorite apps:

**DOORDASH** 

Uber Eats



**GRUBHUB** 

**Postmates** 

# SIMPLY SALADS

Add a protein: Chicken \$8 • Steak \$15 • Salmon \$10 Shrimp \$10 • Vegan Sausage \$10 • Tofu Steak \$8

### MALIBU RAINBOW @ \$15.50

mixed greens - red bell peppers - carrots - corn - japanese cucumber blueberries - purple cabbage - radish - quinoa - green goddess dressing

### CREAMY CILANTRO TACO SALAD @ \$17.00

romaine lettuce - kidney beans - garbanzo beans - avocado - white cheddar white corn - cherry tomatoes - crispy shallots - housemade tortilla chips candied jalapeños - cilantro parmesan vinaigrette

### CRISPY RICE CRUNCH @ \$17.00

romaine lettuce - shredded cabbage - crispy fried brown rice shredded deep fried tofu - edamame - carrots - basil - cilantro - parsley green onion - toasted sesame seeds - almonds - wonton strips chinese dressing

### SUNDAY SEASONAL FARMER'S \$18.50

mixed greens + kale mix - fig - apple - sweet potato - cherry tomatoes beets - pickled red onions - candied walnuts - spinach rosemary tarragon vinaigrette - served with a rye crostini

#### SUPER CAESAR © \$15.50

romaine + kale mix - shaved parmesan - cherry tomatoes - chia seeds bacon crumbles - avocado - crispy garbanzos - crispy potatoes lemon wedge - caesar dressing

## **SIMPLY KIDS**

kids chicken + mashed potatoes + broccoli \$10 kids steak + mashed potatoes + broccoli \$10 kids butter noodles + broccoli + carrots \$10 kids cheese quesadilla + broccoli + carrots \$10





## SIMPLY BUILD YOUR OWN

Mix + Match your favorites to build a bowl just the way you like it!

STEP 1: CHOOSE A PROTEIN  CHICKEN © All-Natural Chicken Breast \$23.50  STEAK © Top Sirloin \$26.50  SALMON © Atlantic Salmon \$25.50  VEGAN SAUSAGE © ™ Impossible™ Sausage Patty \$21.50  TOFU STEAK © Marinated \$21.50  STEP 2: PICK A SEASONING  vegan, gluten free, dairy free  TERIYAKI  SIMPLY SALT + PEPPER
STEAK  Top Sirloin \$26.50  SALMON  Atlantic Salmon \$25.50  VEGAN SAUSAGE  Mpossible™ Sausage Patty \$21.50  TOFU STEAK  Marinated \$21.50  STEP 2: PICK A SEASONING vegan, gluten free, dairy free
3 /3   / /
☐ TERIYAKI ☐ SIMPLY SALT + PEPPER
☐ CAJUN ☐ "THE RUB" salt, white ☐ BALSAMIC + HERBS pepper, cumin, garlic, onion
STEP 3: SELECT UP TO 3 TRIM + FILL SIDE DISHES
TRIM: vegetable sides
☐ CARROTS ⑤ ❷ Ø miso maple roasted
■ BROCCOLI <b>© © ®</b> sautéed with garlic
☐ FAJITAS <sup>©</sup> <sup>©</sup> sautéed bell peppers, onion, mushrooms, & corn tortillas
☐ SAUTÉED SPINACH @ ♥ @ sautéed with garlic
GREEK SALAD @ cucumber, tomato, red onion, feta, parsley, lemon juice, & olive oil go vegan (no feta)
FILL: starch sides
POLENTA 🎯 smooth polenta with cream & butter
RED QUINOA @ O steamed with fresh herbs
□ SUCCOTASH ⑤ ⑥ ⑥ sweet potato, black beans, white corn, & green onion
☐ STEAMED RICE ③ ♥ ⑤ wild & brown rice
☐ SWEET POTATO MASHED ◎ ◎ ◎
STEP 4: ADD A SAUCE + BUTTER choose 1 of each
□ Beach BBQ Sauce     □ Garlic + Herb Butter       □ Salsa Verde Sauce     □ Hot Honey Butter       □ Garlic Aioli Sauce     □ Truffle Butter       □ Thai Peanut Sauce     □ Horseradish Butter       □ Simply EVOO Sauce     □ Simply Sea Salt Butter