

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!

— LET US FEED YOU —

chef's signature
BRUNCH

Presenting Weekend Brunch at Cleo, with bottomless mimosas, sangria, champagne, and juices, combined with our signature mezze appetizers and farm fresh a la carte brunch entrées.

\$65 PER PERSON

Inquire about our daily seasonal specials



«OPAAA!»



BRUNCH



@CLEORESTAURANT



CHEF DANNY ELMALEH



Cleo

MEDITERRÁNEO

Third Street

CLEO MEZZE

FOR THE TABLE

PETITE SEASONAL FRUIT SELECTION

GREEK YOGURT PARFAIT

CRISPY SQUASH BLOSSOMS

filled with haloumi cheese, mint, and ginger

LOCAL MARKET RAINBOW CRUDITÉS

SIGNATURE DIPS

HUMMUS

"masabacha" style, chickpeas, cumin, lemon, laffa bread

BABAGANOUSH

smoked eggplant, sumac, caper, laffa bread

LEBANEH

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

CUCUMBER YOGURT

greek yogurt, dill, pickled cucumbers, laffa bread

DESSERT BAR

BRIOCHE MINI DOUGHNUTS

sour cream glaze

PANNA COTTA

served with seasonal fruit

STICKY MINI TOFFEE PUDDING

ICE CREAMS & SORBETS

HOUSE MADE CANDIES & PATÉ DE FRUITS

🌱 VEGAN

🌿 VEGETARIAN

GF GLUTEN FREE

ENTRÉES

CHOOSE YOUR MAIN
ALL SERVED WITH TWICE COOKED POTATOES OR TABOULEH

3 EGGS & BACON

eggs any style, twice cooked potatoes, tzaziki, roasted tomato, toast

GREEK OMELETTE

grilled artichokes, heirloom tomatoes, cucumber, feta, oregano

MUSHROOM OMELETTE

taleggio, hen of the woods, shimeiji, truffle, parmesan, chives, grilled bread

RED SHAKSHOUKA

spiced tomato sauce, merguez, egg, feta, cilantro, challah thick toast

QUINOA BREAKFAST BOWL

roasted vegetables, kale, braised chickpeas, yogurt, almonds, zhug

SMOKED SALMON BENEDICT

crispy potato cake, spinach, hollandaise

AVOCADO TOAST BENEDICT

feta, zaatar, scallions, lemon evoo

RICOTTA & BLUEBERRY PANCAKES

lemon curd, orange blossom syrup, honeycomb butter

LAMB SHEWARMA

10 hour roasted lamb, grilled laffa, caramelized onion

WAGYU CALI BURGER

double patties, cheddar, bacon, avocado, egg

BOTTOMLESS CHAMPAGNE

\$55 PER PERSON

INDULGE IN A BUBBLY BRUNCH WITH
YOUR CHOICE OF OUR PREMIUM CHAMPAGNES

«OPAAA!»

BEVERAGES

COLD PRESSED JUICES

GREENS

kale, ginger, cayenne, spinach, lemon, celery

ROOT 1

carrot, turmeric, apple, lemon

ROOT 2

beets, basil, lemon, cucumber, ginger

CITRUS

grapefruit, aloe vera, mint

FRUIT

classic orange

SIGNATURE COCKTAILS

WHITE PEACH BELLINI

prosecco, white peach, japanese baby peach

JESSICA RABBIT

gin, carrot juice, lemon, thyme

CHAMPAGNE MULE

champagne, vodka, lime, ginger beer

SHARBAT ALBALOO

bacardí rum, cherry, lime, rose water

BEERMOSA

hoegaarden, orange, lemon

HOUSE BLOODY MARY

choice of vodka, gin, tequila, mezcal

PORTHOLE CARAFES

SANGRIA

white wine or rosé

*CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS.