

Elf Cafe

2135 W Sunset Blvd 90026-3124 · +12134846829 · Updated: Jan 14, 2026

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STARTERS 6

Crispy Haloumin and Grilled Lemon	\$14.00
black cumin, crushed chickpeas and carrot, yogurt, greens	
Tahini Avocado Puree	AVAILABLE OPTIONS
tahini, castlevetrano olives, pita, garlic confit	
	\$11.00
	Sub gluten free crackers: \$2.00
Cilantro Hummus and Fava Bessar	AVAILABLE OPTIONS
chickpea, tahini, olives, pita, mint preserved lemon, garlic confit	
	\$11.00
	Sub gluten free crackers: \$2.00
Fried Oyster Mushroom and Market Vegetable Fritto Misto	\$13.00
arugula, citrus bouillabaisse reduction, lemon, chile, mustard-garlic aioli	
Grilled Summer Corn and Romesco	\$9.00
harissa dust, scallion sauce, olives, sumac, fresh herbs	
Grilled Batatas with Horseradish Yogurt	\$9.00
mojo verde, spicy mojo rojo, olive sauce, coriander	

SALADS 4

Smoked Market Vegetable Fattoush	AVAILABLE OPTIONS
sumac, lentils, cucumber, tomato, shallot, za'atar croutons, green herb tahini dressing	
	\$12.00
	Add feta: \$2.00
Kale and Red Charmoula	\$14.00
black radish, feta, sumac, avocado mousse, harissa dust	
Butter Lettuce and Moroccan Carrot	\$12.00
cornishon salmarillo, cumin salt, champagne vinagrette, micro herbs	
Charred Broccolini, Grains and Avocado	\$13.00
black quinoa, herbed goat cheese, crushed cinnamon walnuts, spinach, mint-sherry vinaigrette	

MAINS 6

Fattayer	\$20.00
house made organic puff pastry, Chef's weekly filling, leaf and vegetable salad	

Turlu Turlu with Keftes	\$19.00
oyster mushroom meat balls, smoked sweet tomato sauce, fava, market vegetables, leaves	
Fusilli Rigati and Corn Carbonara	\$18.00
shaved summer squash, egg yolk, kale, pecorino romano, smoked black pepper	
Kofta with Saffron Cous Cous	\$21.00
king oyster mushroom, cilantro, scallion yogurt, orange blossom dates, smoky tomato sauce, lemon puree, crispy chickpeas	
House Risotto	
chef's daily choice	
Socca Cake and Fennel	\$18.00
Ajawain Tomato Sauce. fresh fennel, sumac feta, capers, za"atar basil oil, kale	