

BREAKFAST	7AM - 2:30PM
EGG SANDWICH - english muffin, collards, gruyere, bacon, hot sauce	12
HAM & EGG SANDWICH - pain de mie, tasso ham, gruyere, harissa ketchup	12
BREAKFAST BURRITO - egg, smoked bacon, fingerling potato, poblano, mozzarella, ranchero salsa ADD AVOCADO 3	14
CROQUE MADAME - sourdough, tasso ham, gruyere, fried egg, mornay sauce	18
VEGGIE MADAME - sourdough, heirloom tomato, gruyere, fried egg, mornay sauce	17
GRAIN BOWL - choice of salmon or avocado, kale, kimchi, pickled turnips, soft egg, dashi vinaigrette	18
MUSHROOM BOWL - roasted mushrooms, sautéed greens, fried egg, brown rice, harissa	18
HUEVOS RANCHEROS - beans, braised greens, two fried eggs, corn tortilla, ranchero salsa, cotija cheese, cilantro	17
BAKED EGGS - roasted cherry tomatoes, sweet peppers, aleppo, garlic confit, grilled ciabatta	17
LOX & POTATO - pickled onions, cucumber, radish, poached egg, creme fraiche, horseradish, dill	20
SALMON ROE BAGEL - sesame bagel, salmon roe, labneh, dill	16
SOFT SCRAMBLE - dill, parsley, labneh, toast	9
FRUIT, GRANOLA, YOGURT	12
MULTI-GRAIN PORRIDGE - oat milk, stewed fruit	14
MULTI-GRAIN PORRIDGE WAFFLE - stewed fruit	15

BUILD YOUR OWN FISH SANDWICH

BIALY, BAGEL OR BREAD	
AVAILABLE OPEN FACED LOADED	ADD 2 ADD 3

HOUSE CURED & SMOKED FISH

CLASSIC LOX	HERB GRAVLOX	PASTRAMI GRAVLOX
BEET GRAVLOX	SMOKED TROUT	SMOKED MACKEREL
KIPPERED SALMON	SALMON BELLY	SARDINE
KAMPACHI (HOT OR COLD SMOKED)		ANCHOVY

DAIRY SPREADS

HERBED CREAM CHEESE	.75	WHIPPED BURRATA	1.5
SCALLION LABNEH	1		

SOUPS

AVAILABLE AFTER 11AM

INCLUDES GRILLED BREAD

CHICKEN DUMPLING	13
MINISTRONE - parmesan, pesto	13
POZOLE VERDE - braised pork shoulder, tomatillo, jalapeno, radish, red cabbage, hominy, cilantro	13

SANDWICHES

AVAILABLE AFTER 11AM

VEGGIE BURGER - seeded pain de mie bun, mayo, tomato, pickled red onion, sprouts, emmentaler cheese	18
CHEESE BURGER - seeded pain de mie bun, mayo, smoked tomato, arugula, pickles, gruyere	19
SALMON BURGER - pain de mie, celery root remoulade, horseradish, arugula	18
TURKEY REUBEN - pumpernickel, gruyère, sauerkraut, russian dressing	20
PASTRAMI REUBEN - pumpernickel, gruyère, sauerkraut, russian dressing	20
ITALIAN - ciabatta baguette, sopressa, mortadella, ham, chopped escarole, pickled peppers, fontina, mayo, red wine vinegar	18
MEATBALL SANDWICH - ciabatta baguette, pork & beef meatballs, burrata, parmesan, pomodoro	18
BANH MI AMERICANO - baguette, paté, rotisserie chicken, pickled daikon-carrot-cucumber, cilantro, chili dressing, mayo	19
SMOKED BRISKET BANH MI - baguette, smoked brisket, pickled daikon-carrot-cucumber, cilantro, chili dressing, mayo	19
TUNA CONSERVA - sourdough, mayo, roasted peppers, salted cucumber & radish, sprouts, tapenade	18
TURKEY CLUB - whole wheat, tomato, avocado, bacon, mayo, butter lettuce, pickles	20
VEGGIE SANDWICH - whole wheat, avocado, fennel, radish, pickled turnips, sprouts, roasted peppers, tahini	17
PORCHETTA MELT - ciabatta baguette, rapini, onions, fontina	20
TOMATO CONFIT - baguette, tomato confit	8
ADD BURRATA 5	ADD PROSCIUTTO 3

BUILD YOUR OWN DELI SANDWICH

CHOOSE ANY MEAT - ON ANY BREAD STARTS AT 12
AVAILABLE OPEN FACED **ADD 2**

ROASTED TURKEY	POACHED ALBACORE
HOUSE-CURED HAM	CHICKEN LIVER PATÉ
MORTADELLA	PASTRAMI
ROAST BEEF	

VEGETABLES

ADD .50	ADD 1
CAPERS	ARUGULA
SALTED CUCUMBER & RADISH	TOMATO
RAW RED ONION	HERBS & SPROUTS
PICKLED RED ONION	ROASTED PEPPERS
DILL PICKLE	

SPREADS

HUMMUS 1	TAPENADE
TAHINI .5	DIJON
MOSTARDA .5	GRAINY MUSTARD

CHEESES

EMMENTALER 1	FONTINA 1
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LETTUCES

AVAILABLE AFTER 11AM

SELECTION OF SALADS	10 / 18
ask your server	
LITTLE GEM CAESAR - anchovy dressing, crouton, white anchovy, shaved parmesan	14
TREVISIO FENNEL - arugula, olive oil, lemon, parmesan	14

SMALL PLATES

AVAILABLE AFTER 11AM

BREAD & CULTURED BUTTER	7
daily selection of bread, sea salt	
MARINATED SPANISH OLIVES - lemon zest, roasted garlic, wild oregano	7
FIGS & SAN DANIEL PROSCIUTTO	16
MEZZE PLATE - baba ganoush, heirloom tomato, marinated feta, cucumbers, pickled shishito, olives, zaatar, grilled flatbread	18
ANCHOVY TOAST - sourdough, salt-cured anchovies	14
SALMON ROE TOAST - pumpernickel, cultured butter, salmon roe, chives	16
TOMATO CONFIT TOAST - white anchovies, oregano	14
DUCK CONFIT TOAST - ciabatta, fermented leek, fresno, jalapeno, apricot mostarda, parsley	14
CHOPPED LIVER - baguette, chives	14
TOMATO CONFIT TOAST - white anchovies, wild oregano	14
FISH PLATE - bread, pickles, labneh, fresh vegetables	24 / 45
CHARCUTERIE PLATE - bread, pickles and mustards	24 / 45
CHEESE PLATE - bread, nuts, seasonal fruit, honey comb	24 / 45
FRENCH FRIES - hand-cut fries, parmesan	9

FLATBREAD PIZZA

PER SLICE	7.5
MUSHROOM, PEPPERONI OLIVE, or SQUASH BLOSSOM	

CLASSIC SANDWICHES & PLATES

AVAILABLE AS A SANDWICH OR PLATE	S	P
PASTRAMI SANDWICH - pumpernickel, pastrami, mustard	20	26
CHICKEN PARMESAN - ciabatta, pomodoro, burrata & parmesan	20	24
FALAFEL PITA - israeli salad, shaved cabbage, fennel, pickled turnips, tahini, tzatziki, harissa	17	18

HOUSE SMOKED & ROTISSERIE MEATS

BUTCHER STYLE - BAGUETTE, MEAT, OLIVE OIL, SALT & PEPPER

AVAILABLE AS A BUTCHER SANDWICH OR PLATE	S	P
BRISKET - au jus	20	26
ROAST TURKEY - au jus	18	22
STRAUS GRASS FED PRIME RIB - horseradish	22	28

AVAILABLE AS HALF OR WHOLE	H	W
PASTURE RAISED CHICKEN	24	36

HERBED OR CHILI RUB
tzatziki, harissa & chimichurri

DINNER PLATES

AVAILABLE AFTER 5PM

MOULES FRITES - white wine, shallot, lemon	22
CHICKPEA STEW - yogurt, harissa, preserve lemon	22
BUCATINI - shrimp, white wine, cherry tomato, calabrian chili, basil	26
SWEET POTATO AGNOLOTTI - sweet pepper, golden raisin, pine nut, parmesan	, 22
WILD STRIPED BASS - braised leeks, saffron aioli	32
PORK & BEEF MEATBALL - burrata, parmesan, ciabatta	20
NY STEAK FRITES AU POIVRE	36

DESSERT

SEASONAL GALETTE	10
CARROT CAKE	8
PANNA COTTA - seasonal fruit	7.5
BUTTERSCOTCH POT DE CREME	7.5
CHOCOLATE AVOCADO PUDDING	7.5
CHOCOLATE ALMOND TART	8
BANANA CREAM PIE	8
SEASONAL PIE	8
GERMAN CHOCOLATE RYE CAKE	8
BASQUE CHEESECAKE	8
NATAS	3

GELATO & SORBET

SEASONAL SELECTIONS ask your server	5
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WINE

CORKAGE FEE	30
AVAILABLE BY THE GLASS OR BOTTLE	G B

WHITE

THIERRY WEBBER	14	65
GRUNER, KREMSTAL, AUSTRIA 2016		
MACHHERNDL	15	70
CHARDONNAY, WACHAU, AUSTRIA 2018		
CHATEAU ROQUEFORT PETIT SALE	15	65
VERMINTINO/CLAIRETTE, PROVENCE 2019		
TCHOTIASHVILI	14	65
SKIN CONTACT KAKHETI, GEORGIA 2016		

RED

HOLLYHOCK LODGE	13	60
GAMAY, SANTA BARBARA COUNTY, CALIFORNIA 2019		
CAMERANO	25	90
NEBBIOLO, BAROLO, PIEDMONT, ITALY 2012		
CAMERANO	14	65
BARBERA D'ALBA, PIEDMONT, ITALY 2015		
VIEILLE CHAPPELLE	14	65
RIGHT BANK BLEND, BORDEAUX, FRANCE 2017		

ROSE

BIRDS OF PASSAGE	14	65
REFOSCO, PASO ROBLES, CALIFORNIA 2018		

SPARKLING

DOMAINE DE LA BERGERIE	12	55
CREMANT DE LOIRE, FRANCE		
LUDOVKA	14	65
SPARKLING ROSE OF PINOT NOIR, FRIULI, ITALY NV		
DOMAINE CHARTOGNE TAILLET	100	
CHAMPAGNE, FRANCE, NV		

COCKTAILS

MIMOSA	12
CONTRATTO SPRITZ	12
BLOODY MARY	14
TEQUILA SANGRITA - tequila, ghost pepper, vermouth, orange juice, honey	14
NEGRONI - gin, contratto, sweet vermoth	14
MANHATTAN - rye whiskey, sweet vermouth, bitters	14
IT'S A PLUM PLUM - vodka, ume shochu, triple sec, ancho reyes	14
OLD FASHIONED - whiskey or mezcal, bitters, sugar	14

BEER

BROUWERIJ WEST PILSNER	8
COMMON SPACE IPA	8
BELLS AMBER ALE	8

HOUSE-MADE SODAS

SHRUB (SEASONAL OFFERINGS)	6
SPARKLING LIMEADE	5
SPARKLING PASSIONFRUIT LIMEADE	5
SPARKLING HUACATAY LIMEADE	5
SPARKLING GINGER LEMONADE	5
SPARKLING GOLDEN LEMONADE	5
ORANGE CREAM SODA	5
HOUSE-MADE ROOTBEER	5

JUICES

FRESH SQUEEZED VALENCIA ORANGE JUICE	6
FRESH SQUEEZED GRAPEFRUIT JUICE	6
ROOT JUICE	8
SUNRISE JUICE	8
GREEN SUPREME JUICE	8

PASTRIES

7AM-2:30PM

BUTTER CROISSANT	3.75
CROISSANT ROLL	5
TAHINI CROISSANT	5
CHOCOLATE CROISSANT	5
HAM & CHEESE CROISSANT	5.5
BAKLAVA CROISSANT	5
ALMOND CROISSANT	5
FRUIT DANISH	5
SCONE	4.5
BANANA BUCKWHEAT TEACAKE	6
LEMON RICOTTA TEACAKE	6
CHOCOLATE CHIP COOKIE	3.75
MISO DATE COOKIE	3.75
PISTACHIO ORANGE COOKIE	3.75
PEANUT BUTTER COOKIE	3.75
BROWNIE	5

COFFEE & TEA

ESPRESSO	3.75
CORTADO	4.25
CAPPUCCINO	5
MOCHA	5.5
SPICED MOCHA - ghost pepper salt	5.5
SALTED MOCHA - red clay salt	5.5
CAFÉ CON LECHE	5
COLD-BREWED COFFEE	5
DRIP COFFEE	3.75
HOT TEA (OFFERINGS)	4
ICED TEA - green, black, or hibiscus	4
CHAI TEA LATTE	6
MATCHA TEA	5.5
MATCHA LATTE	6
GOLDEN MILK LATTE - oatmilk	8

GJUSTA MARKET DELIVERY

We offer next day delivery all over LA - from Malibu to Silverlake, Topanga to West Adams. A \$5 delivery fee applies for orders under \$100, there is no delivery fee over \$100, nor is there a minimum charge - yes we will deliver that 1 Gjusta baguette to your door. Delivery fees differ for the valley and dtla currently, and our catering team can give you more information when you place your order.

To place an order please [email catering@gjusta.com](mailto:catering@gjusta.com) by 7pm each evening, or call 310-314-0320, and we will deliver it the following morning. For any home goods or gifting needs, gjusta goods is offering the same delivery options. To see a list of ceramics, linens or gifting options please visit www.gjustagoods.com.



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GJUSTA.COM
@GJUSTABAKERY

OPEN DAILY 7:00 AM-10:00 PM
FOR BREAKFAST, LUNCH & DINNER

A 15% MANDATORY SERVICE CHARGE
IS ADDED TO ALL ORDERS.

SERVICE CHARGES ARE DISTRIBUTED
AMONGST ALL HOURLY EMPLOYEES

PRE-ORDER IS AVAILABLE FOR ALL ITEMS.
PLEASE CONTACT US TO PLAN FOR YOUR GROUP EVENT.

LARGE ORDERS AND CERTAIN PASTRY ITEMS
MAY REQUIRE ADVANCED NOTICE.