

margot

margot is situated at the stunning rooftop of platform in culver city, los angeles - the epicenter of fashion, culinary talent and creative entrepreneurs. with a market driven menu inspired by coastal mediterranean cuisine, regional wines and craft cocktails, margot offers a lively and immersive dining experience. as a striking indoor and outdoor rooftop venue with 360 degree views, 120 seats, ample natural light and a variety of flexible experiences, margot offers the perfect space and opportunity for all special occasions.



## the menu

open for brunch and dinner, margot's fresh mediterranean menu draws inspiration from the region, layering in beautiful west coast produce and seasonal seafood.

the dishes are bright and creative and composed to be shared.

our menu is complemented by a cocktail list focus on exquisitely crafted classics and exciting variations. our extensive wine list features intentional selections that encourage exploration.

all of our menus may be customized for your guests' needs and dietary restrictions.





**events**

events@margot.la

**reservations**

resy.com/cities/la/margot

310 . 643 . 5853

**press**

info@margot.la

**hours of operation**

dinner daily

5pm - 10pm

**brunch / lunch**

wednesday to sunday

11am - 3pm



main patio



## sample menu

### first course

#### yellowtail crudo

calabrian kosho, radish, citrus

#### potatoes bravas

crispy fingerlings, smoked paprika aioli

### second course

#### wild arugula salad

hazelnut vinaigrette, seasonal fruit, shaved manchego

#### charred broccoli

garlic yogurt, black garlic vinaigrette, feta

### third course

#### bombolotti

pomodoro, basil, parmesan

#### grilled prawns

calabrian chili butter, pickled shallots

#### ora king salmon

black rice, serrano aoli, avocado mousse

#### bone-in pork chop

cavolo, cranberry beans, bacon, parsnip puree

### dessert

#### chef's selection

### to go dessert

#### cookies (+\$5 per person)

chocolate chip, sea salt

as a market driven restaurant, item availability and pricing is subject to change



## tray & station sample

### cold trays

#### yellowtail crudo

calabrian kosho, radish, citrus

#### spanish pimento cheese crostini

chili oil

#### eggplant caponata crostini

### hot trays

#### marinated & grilled chicken skewers

leek aoli, chimichurri

#### chili marinated shrimp skewers

ancho chili paste, herbs, lime

#### truffle arancini

crispy risotto fritters, black truffle conserva

## cold station

#### charcuterie & cheese

market selection of spanish and italian meats and cheeses served with crostini and chef's selection of accompaniments  
grilled prawns

#### little gems

roasted garlic vinaigrette, fried capers, anchovy breadcrumbs, parmesan

#### wild arugula

hazelnut vinaigrette, seasonal fruit, manchego

#### marinated olives

castelvetrano, picholine, kalamata

#### charred broccoli

garlic yogurt, crispy quinoa, black garlic vinaigrette feta

## hot station

#### grilled chicken

seasonal accompaniments

#### lamb meatballs

pepperoncini, olive salsa verde, feta, shakshuka

#### bone-in pork chop

black garlic miso, corn cream, pickled chillies

#### grilled prawns

calabrian chili butter

#### seafood risotto

saffron rice, chorizo, clams, shrimp, scallops

#### ora king salmon

seasonal accompaniments

#### bombolloti

pomodoro sauce, parmesan

#### conchiglie

truffle butter sauce

## dessert station

#### flourless chocolate torte

hazelnuts, nutella creme fraiche, salted caramel

#### tiramisu tres leches

whipped mascarpone, condensed milk, espresso



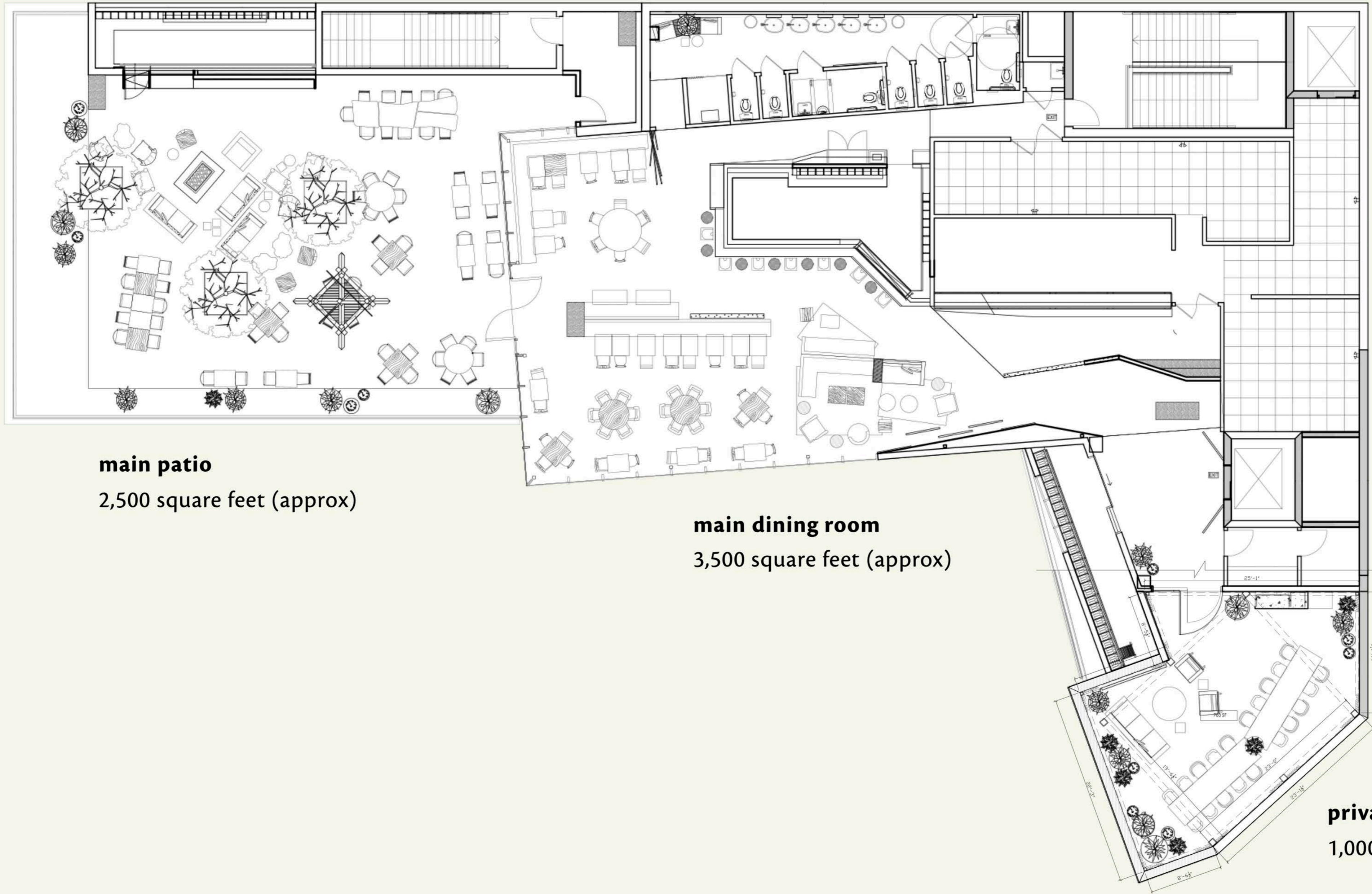


## highlights

- 7,000 square feet of flexible venue space
- accommodates up to 120 seated or 300 for a standing reception
- private patio available for 24 seated guests
- access to two full service bars with classic cocktails made with fresh, seasonal ingredients
- valet parking available







**main patio**  
2,500 square feet (approx)

**main dining room**  
3,500 square feet (approx)

**private dining patio**  
1,000 square feet (approx)



**thank you**

we look forward to hosting your next event.

margot | **8820 washington blvd suite 301, culver city, ca 90232** | 310 . 643 . 5853