



Toma
restaurant • bar

◦ Starters ◦

Caprese Salad *GF	19
Heirloom Tomatoes, Buffalo Mozzarella, Strawberries, Persian Cucumber Vinaigrette, Opal Basil, Balsamic Glaze	
Little Gem Salad*GF	17
Grilled Local Gem Lettuce, Cucumber, Turmeric Cured Soft Egg, Shaved Red Onion, Crisp Prosciutto, Garlic & Lemon Dressing	
Arugula Salad*GF	14
Baby Arugula, Lemon Garlic Olive Oil, Shaved Red Onion, Parmesan, Pine Nuts, Balsamic Glaze	
Classic Caesar*GFO	16
Baby Gem Lettuce, Toasted Croutons, Shaved Parmesan, Anchovies	
Tuna Cones	20
Ahi Sashimi with Ginger, Sesame, Soy, Chile, & Chive in Crisp Sesame Cones* (4 Pieces)	
Grilled Spanish Octopus*GFO	25
Romanesco, Fregola Pasta, Olive, Gremolata, Smoked Tomato Remoulade, Tobiko Roe	
Calamari	18
Crispy Flash Fried Squid, Green Onion Remoulade, Grilled Lemon	
Crispy Artichokes	18
Semolina Crusted Artichokes, Pickled Sweet Peppers, Lemon Aioli, Gremolata	
Squash Blossoms	18
Stuffed with Preserved Lemon, Goat Cheese, Pine Nuts, Shelling Peas, Orange Citronette	

◦ Seasonal Specials ◦

House-made Pasta	39
Tagliatelle, Scallops, Shrimp, Salmon, Crispy Prosciutto, Oven Roasted Tomatoes, Lemon Butter Sauce	
Local Catch of the Day	MP
Paired with farmer's market vegetables.	
Seasonal Flatbread	MP
Combinations inspired by the weekly farmer's market.	
Sides: Market Vegetables, Braised Tuscan Kale, Sauteed Broccolini, Garlic Fries, Whipped Potato, Mushroom Risotto	11

◦ Pasta ◦

Ravioli	28
Stuffed with Fresh Ricotta, Tuscan Kale, Parmesan, Roasted Garlic, Dried Tomatoes, Roasted San Marzano Tomato Sauce, Basil	
Black Spaghetti	30
Fresh Squid Ink Pasta, Clams, Pork Calabrese Salami, Garlic, Wine, Butter, Parsley	
Gnocchi	32
Argentinian Red Shrimp, Dried Tomato, Fava Beans, Roasted Garlic, Pomodoro, Black Truffle Butter	
Lasagna	28
Braised Beef & Pork Ragu, Spinach, Fresh Ricotta, Mozzarella, Pomodoro, Parmesan	
Rigatoni	28
Italian Sausage, Parmesan, Pomodoro, Garlic, Touch of Cream, Oregano, Grape Tomatoes	

◦ Entrées ◦

Crispy Skin Salmon*GF	39
Cannellini Beans, Pork Guanciale, Lemon Aioli, Tuscan Kale, Smokey Tomato Remoulade	
Cioppino *GFO	43
Pacific Whitefish, Prawns, Clams, Calamari, and Scallops, Spiced Tomato Broth, Rouille	
New Zealand Rack of Lamb*GF	48
Herb Crusted, Braised Fennel, Peppers, Borettane Onions, Crispy Chickpeas, Harissa & Pomegranate Molasses	
Grilled Pork Chop*GF	39
Thick Cut, Spice Rubbed, Honey-Carrot Puree, Green Beans, Roasted Turnips, Pickled Red Onion, Wine Demi-Glaze	
Braised Beef Short Rib*GF	42
Whipped Potato, Red Onion Confit, Baby Carrots, Broccolini, Natural Pan Jus	
Roasted Chicken *GF	36
Mushroom Risotto, Grilled Asparagus, Port Wine Demi-Glaze	

Chef Gregorio Bonilla visits the Santa Barbara farmers market weekly and supports our local fishermen.
 *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*GF Indicates Gluten Free, Gluten Free Pasta Also Available-
 *GFO Indicates Gluten Free Option Available Upon REQUEST-
 Kitchen Split Plate Charge - 8