

IN ROOM DINING

3:30 PM - 10:00 PM WEDNESDAY-SUNDAY
11:00 PM THURSDAY-SATURDAY

CALDO
VERDE

CEVICHE + COCO* 24

shrimp, crab, bay scallops, avocado

SMALL PLATE OF SALTY FAVORITES 19

ibérico ham, spanish anchovies, cracked aloreña olives

THREE PORTUGUESE CHEESES 26

almonds, walnuts, charred figs, doce de tomate

MARINATED OLIVES 9 DOURO ALMONDS 9

PICAQUICOS 8 A.O.C. RUSTIC BOULE 8

STONEFRUIT + MITICREMA 19

hazelnut-almond crumbs, duck prosciutto

HEIRLOOM TOMATOES 21

queso botanero, crispy quinoa, salsa morita seca

PORTUGUESE CHOPPED SALAD 22

broad beans, potato, leeks, black olives, chouriço, são jorge

MOST SIMPLE SALAD 17

walnut oil + camino red wine vinegar

MAITAKES + BOB'S POLENTA* 22

rapini, sieved egg, sherry vinegar

MESS OF LOCAL GREENS 15

garlic, chile, ESPORÃO olive oil

CHARRED YOUNG BROCCOLI 16

iberian caesar, harissa breadcrumbs

ROASTED CARROTS 16

green harissa, pistachio dukkah

PATATAS BRAVAS 15

spiced tomato + garlic aioli

PIRI PIRI FRENCH FRIES 11

PRAWNS 27

heirloom garlic, árbol chile, salsa verde

STRIPED BASS* 34

bacalhau, early girl tomatoes, pine nut crumbs

CHORIZO-STUFFED SQUID* 24

piquillo, aioli, mustard greens

GRILLED MARKET FISH* 34

calabrian chiles, preserved meyer lemon, jamón

GRASSFED BURGER* 25

mahón, grilled onions, sloppy sauce

HANGER STEAK FRITES* 35

árbol butter, french fries, arugula salad

SPAGHETTI CARBONARA* 26

bacon, pancetta, parmesan

SPICED CHICKEN CLUB* 28

avocado, aioli, bacon, heirloom tomato

PIRI PIRI CHICKEN* 49

french fries, arugula, grilled lemon

CALDO VERDE* 69

local rock crab, grilled linguica, kale, mussels, potato

18OZ PRIME RIBEYE* 115

valdeon butter, arugula, shallots

DESSERT

CHOCO FLAN 15

espresso caramel, cocoa nib toffee, cold brew coffee ice cream

FRUTEA ICE CREAM TART 15

oolong, pistachio, tamai strawberries, passion fruit

ALMOND OLIVE OIL CAKE 15

basil meringue, peach sorbet

(BIG) CHOCOLATE CHIP COOKIE 6

+4 a la mode

For parties of 6 or more guests, Downtown L.A. Proper adds a 20% service charge that goes directly to its colleagues. Downtown L.A. Proper adds a 5% wellness surcharge to assist in providing healthcare benefits for our colleagues.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.

Warning: Certain foods & beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.