

# IN ROOM DINING

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

CALDO  
VERDE

## SMALL PLATE OF SALTY FAVORITES 19 NF/DF

ibérico ham, spanish anchovies, cracked aloreña olives

## THREE CHEESES + TOMATO JAM 26 V

almonds, walnuts, charred dates

## MARINATED OLIVES 9 DOURO ALMONDS 9

## PICAQUICOS 8 A.O.C. RUSTIC BOULE 8

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## LOCAL CEVICHE\* 24 NF/DF

shrimp, crab, bay scallops, avocado, coconut

## PROPER CAESAR SALAD\* 18 NF

little gems, harissa breadcrumbs, KM 39

## SUZANNE'S CHOPPED SALAD 22 GF/NF

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

## MOST SIMPLE SALAD 17 VG/GF/DF

walnut oil + camino red wine vinegar

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## BELUGA LENTIL SOUP 12 V/GF/NF

scallion crème fraîche, aleppo

## PRAWNS 27 NF

heirloom garlic, árbol chile, salsa verde

## GRILLED MARKET FISH\* 32 NF/DF

carrot purée, crème fraîche, serrano shatta

## SPICED CHICKEN CLUB\* 28 NF/DF

avocado, aioli, bacon, heirloom tomato, french fries

## BUCATINI CARBONARA\* 26 NF

guanciale, parmesan

## THE BURGER\* 25 NF

american cheese, calabrian soffrito, aioli, french fries  
avocado +5 applewood bacon +4

## HANGER STEAK FRITES\* 35 NF/GF

árbol butter, french fries, arugula salad

## PIRI PIRI CHICKEN 49 NF/DF

french fries, arugula, grilled lemon

## CALDO VERDE 69 NF

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

## 16OZ RIBEYE\* 85 NF/GF

miso bagna cauda, arugula, radish

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## MESS OF LOCAL GREENS 15 VG/GF/DF/NF

garlic, chile, ESPORÃO olive oil

## PATATAS BRAVAS 15 V/NF/GF

spiced tomato + garlic aioli

## PIRI PIRI FRENCH FRIES 11 V/DF/NF

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## DESSERT

## CHOCOLATE STICKY TOFFEE PUDDING 15 V

candied walnuts, bourbon toffee sauce, caramel-straciatella  
espresso ice cream

## ALMOND OLIVE OIL CAKE 15 V/GF/DF

citrus salad, amaretto sorbet

## (BIG) CHOCOLATE CHIP COOKIE 6 V/NF

+4 a la mode

|V| VEGETARIAN

|VG| VEGAN

|GF| GLUTEN FREE

|NF| NUT FREE

|DF| DAIRY FREE

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/](http://www.P65Warnings.ca.gov/) restaurant.

