

PALMA

DINNER MENU

Palma is guided by the seasons and rooted in Southern California's bounty. Working closely with local farmers and purveyors, our chefs select ingredients at their peak to reflect our coastal landscape. We source responsibly raised, non-GMO meats and sustainably caught seafood. Our kitchen cooks exclusively with non-seed oils, including avocado and olive oil.

MARKET

Perfect for sharing or grazing

PALMA HOUSE BAKED BREAD 14 vg
Pistachio & Ash Honey Butter, Smoked Sea Salt

WHIPPED FAVA 18 n v
Black Sesame, Pistachios, Lemon Oil,
Flaxseed Lavash

MARKET VEGETABLE CRUDITES 24 n v
Herb Cashew Cream, Quinoa Crumble

HEN OF THE WOODS MUSHROOM 26 gf v
Scallion, Green Garlic-Basil Purée,
Meyer Lemon

BURRATA & STRAWBERRIES 28 vg
Harry's Berries Strawberries, Basil,
Croutons, Miso

THE GARDEN OF GEM SALAD 21 vg
Green Garlic Goddess, Avocado, Mint
Breadcrumbs, Persian Cucumbers

COASTAL

Small bites that showcase pristine local seafood

BAY SCALLOPS 24 n rf
Yuzu Leche De Tigre, Marcona Almonds,
Serrano

KING CRAB GAZPACHO 26 rf
Avocado, Cucumber, Green Apple-Dashi

HAMACHI CEVICHE 29 df rf
Tomato Vinaigrette, Lime, Ginger,
Cilantro Blossoms

BLUE PRAWNS 34
Fig & Pumpkin Seed Pipian, Scallion Salsa Verde

PLATES

Seasonal dishes celebrating local ingredients from land & sea

CRISPY JIDORI CHICKEN 26
Chile Vinaigrette, Herb Salad, Cucumbers,
Lime

RICOTTA CAVATELLI 34 vg
Sungold Tomatoes, Zucchini, Squash
Blossoms, Green Garlic-Breadcrumbs

ASPARAGUS & BLACK TRUFFLES 35 vg
Weiser Farms Purple Potatoes, Ramps

LOCAL STRIPED BASS 42 n
Pistachio Pistou, Blistered Shishitos, Herb Salad

PALMA BURGER 34
Pear & Barnet Dry-Aged Beef, White Cheddar,
Red Onion, Special Sauce
Plant-Based Option Available

PRIME BAVETTE STEAK 45 gf
Artichokes, Spring Onion-Chimichurri

v | vegan gf | gluten free vg | vegetarian
df | dairy free rf | rawfood n | contains nuts

For parties of 6 or more guests, Santa Monica Proper adds a 20% service charge that goes directly to its colleagues

WARNING : Some foods and beverages served here may contain trace elements found naturally in the environment, which are known to the State of California to cause cancer or reproductive harm. Learn more at www.P65Warnings.ca.gov.

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BEVERAGE

PALMA SIGNATURE COCKTAILS

THE LEMON DROP TREE 24

Citrus Vodka, Limoncello, Jasmine, Honey, Lemon

WEST SIDE SOUR-LOW ABV 20

Webber Ranch Vodka, Snap Pea Syrup, Lemon, Optimist Fresh

STRAWBERRY CANYON 22

Ilegal Mezcal, Rosso Vermouth, Strawberry Brandy, Rhubarbaro

PRICKLY PEAR TRAIL 22

Condessa Prickly Pear Gin, St. Germain, Lemon, Cucumber, Soda

Red Bull Peach Spritz 18

Vodka, Lemon, Orange Cointreau, Red Bull Peach Edition

PALMA SIGNATURE SPIRIT-FREE

SUNBURST SPRITZ 15

Lapos Aperitivo, Grapefruit, Honey, Grapefruit Soda

GOLDEN STATE COLLINS 15

Aplos Arise, Ginger Turmeric Honey Syrup, Lemon, Ginger Beer

PHONY NEGRONI 14

Tuscan Juniper, Southern Italian Citrus & Florals

APLÓS ARISE 12

Kola Nut, Smoked Cherrywood, Cardamom, Toasted Coconut, Ginger

PROPER SIGNATURE COCKTAILS

PROPER MARTINI 28

Avocado Oil-Washed Grey Goose Vodka, Condesa Gin, Fino Sherry, Vermouths, Fennel

PROPER PALOMA 25

Choice of Patrón Silver Tequila or Ilegal Joven Mezcal, Basil, Salted Agave, Grapefruit, Soda

PROPER MARGARITA 25

LALO Tequila, Fino Sherry, Aloe Liqueur, Lime, Agave

PROPER SPRITZ - LOW ABV 23

St-Germain, Aplos Ease, Mint, Cucumber, Prosecco, Soda

PROPER GOLD RUSH 20

Angel's Envy Bourbon, Ginger Turmeric Honey Syrup

WINE BY THE GLASS

SPARKLING

RUIPART 'BLANC DE BLANCS', Champagne Brut, Champagne, FRA NV 40 / 155

GAMBINO, Prosecco, Valdobbiadene, ITA NV 18 / 67

RUIPART ROSÉ, Champagne Brut Rosé, Champagne, FRA NV 40 / 155

JULES, Sparkling Rosé, Manzoni Moscato, Veneto, ITA NV 18 / 67

BI FRI, Frizzante Secco, Trebbiano Modenese, Sauvignon Blanc, ITA NV 22 / 83

WHITE

CLOS DU ROY, Sauvignon Blanc, Sancerre, FRA 2023 21 / 79

PRESQU'ILE, Chardonnay, Santa Barbara, USA 2021 25 / 95

IL MASSO, Pinot Grigio, Friuli, ITA NV 16 / 60

LA FETE, Blanc de Blancs, FRA 2022 19 / 70

ROSE / ORANGE

LE FETE, Cotes de Provence, FRA 2022 18 / 67

CÔTÉ MAS ORANGE, Languedoc, FRA 2023 20 / 75

RED

PANZANELLO, 1427 Chianti Classico, Sangiovese, Tuscany, ITA 2019 18 / 67

FLOWERS, Pinot Noir, Sonoma Coast, CA, USA 2022 22 / 83

FOLEY JOHNSON, Cabernet Sauvignon, Napa Valley, USA 2021 25 / 95

RISPETTO, Cabernet, Puglia, ITA 2023 22 / 83

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