



## 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** 17 vg n  
Pistachio & Ash Honey Butter, Smoked Sea Salt

**WHIPPED FAVA** 20 n v  
Black Sesame, Pistachios, Lemon Oil,  
Flaxseed Lavash

**MARKET VEGETABLE CRUDITÉS** 24 n v gf  
Herb Cashew Cream, Quinoa Crumble  
Beylik Farm | Munak Ranch  
Murray Family Farms | Terry Ranch

**HEN OF THE WOODS MUSHROOM** 27 gf v  
Scallion, Green Garlic-Basil Purée,  
Meyer Lemon

**BURRATA & STRAWBERRIES** 29 vg  
Harry's Berries Strawberries, Basil,  
Croutons, Miso

**THE GARDEN OF GEM SALAD** 23 vg  
Green Garlic Goddess, Avocado,  
Mint Breadcrumbs, Persian Cucumbers

### COASTAL

*Small bites that showcase pristine local seafood*

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

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

**HAMACHI CEVICHE** 30 df rf  
Tomato Vinaigrette, Lime, Ginger,  
Cilantro Blossoms

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

### PLATES

*Seasonal dishes celebrating local ingredients from land & sea*

**CRISPY JIDORI CHICKEN** 27  
Chile Vinaigrette, Herb Salad, Cucumbers, Lime

**RICOTTA CAVATELLI** 37 vg  
Sungold Tomatoes, Zucchini,  
Squash Blossoms, Green Garlic-Breadcrumbs

**FAROE ISLAND SALMON** 40 df  
Munak Ranch Marinated Tomatoes,  
Couscous, Lemon, Basil

**SEREMONI MISO COD** 43  
Miso Glazed Black Cod, Wild Rice,  
Grilled Broccoli, Chili Garlic Crunch

**CHICKPEA FALAFEL BURGER** 28 v  
Yellow Tahini, Cucumber, Pickled Cabbage,  
Tomato, Herb Salad

**PALMA BURGER** 36  
Peads & Barnett Dry-Aged Beef, White Cheddar,  
Red Onion Jam, Special Sauce  
*served with choice of fries or market green salad*  
*gluten-free bun available upon request*

**PRIME BAVETTE STEAK** 46  
Suncoast Farms, 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*

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## PALMA SIGNATURE COCKTAILS

### THE LEMON DROP TREE 24

Citrus Vodka, Limoncello, Jasmine, Honey, Lemon

### WEST SIDE SOUR-LOW ABV 20

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

### STRAWBERRY CANYON 22

Nosotros Blanco Tequila, Rosso Vermouth, Strawberry Brandy, Rhubarbaro

### PRICKLY PEAR TRAIL 22

Condesa Prickly Pear Gin, St-Germain, Lemon, Cucumber, Soda

## 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 KOLA 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

RUIINART 'BLANC DE BLANCS', Champagne Brut, Champagne, FRA NV 40 / 155  
GAMBINO, Prosecco, Valdobbiadene, ITA NV 18 / 67  
RUIINART 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 18 / 72  
LA FETE, Blanc de Blancs, FRA 2022 19 / 70

### ROSÉ / ORANGE

LE FETE, Côtes de Provence, FRA 2022 18 / 67  
CÔTÉ MAS ORANGE, Languedoc, FRA 2023 20 / 75  
AVALINE ROSÉ, Provence, FRA 16 / 48

### RED

PANZANELLO, 1427 Chianti Classico, Sangiovese, Tuscany, ITA 2019 18 / 67  
FLOWERS, Pinot Noir, Sonoma Coast, CA, USA 2022 27/120  
FOLEY JOHNSON, Cabernet Sauvignon, Napa Valley, USA 2021 25 / 95  
RISPETTO, Cabernet, Puglia, ITA 2023 22 / 83

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