

PALMA

LUNCH 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.

STARTERS & SHARES

- CRISPY JIDORI CHICKEN 27

Chile Vinaigrette, Herb Salad, Cucumbers, Lime
- HAMACHI CEVICHE 30 df rf

Tomato Vinaigrette, Lime, Ginger, Cilantro Blossoms
- WHIPPED FAVA 20 n v

Black Sesame, Pistachios, Lemon Oil, Flaxseed Lavash
- BURRATA & STRAWBERRIES 29 vg

Harry’s Berries Strawberries, Basil, Croutons, Miso

SALADS & BOWLS

- Avocado +7 | Jidori Chicken +16 | Seared Salmon +22
- Baja Shrimp +18 | Prime Steak +28
- THE GARDEN OF GEM SALAD 27 vg

Green Garlic Goddess, Avocado, Mint Breadcrumbs, Shaved Persian Cucumbers
- GRILLED SHRIMP COBB 32

Grilled Corn, Shiitake Bacon, Cherry Tomato, Avocado, Meyer Lemon Dressing
- MARKET GRAIN BOWL 23 v n

Farro, Wild Rice, Heirloom Carrots, Asparagus, Pickled Radish, Crispy Chickpeas, Herb Cashew Cream
- SEREMONI MISO COD 43

Miso Glazed Black Cod, Wild Rice, Grilled Broccolini, Chili Garlic Crunch

PLATES

- FAROE ISLAND SALMON 40 df

Marinated Tomatoes, Couscous, Lemon, Basil
- PROPER CHICKEN CLUB 30

Peads & Barnett Bacon, Gem Lettuce, Heirloom Tomato, Avocado, Jammy Egg Mayo
- PALMA BURGER 38

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
- CHICKPEA FALAFEL BURGER 36 v

Yellow Tahini, Cucumber, Pickled Red Cabbage, Tomato, Herb Salad
- VODKA RIGATONI 32 vg

Calabrian Chili, San Marzano Tomato, Parmigiano Reggiano, Garden Basil

PALMA SIGNATURE COCKTAILS

- THE LEMON DROP TREE 24

St. George Citrus Vodka, Limoncello, Sakura Vermouth, Honey, Lemon
- WEST SIDE SOUR 20

Weber Ranch Vodka, Ginger Syrup, Lemon, Honey, Egg White
- STRAWBERRY CANYON 22

Bacardi White, Fresh Strawberry, Mint, Champagne
- PRICKLY PEAR TRAIL 22

Condesa Prickly Pear Gin, St. Germain, Lemon, Pear, Soda, Peychaud’s Bitters

PALMA SIGNATURE SPIRIT-FREE

- SUNBURST SPRITZ 15

Lapos Aperitivo, Grapefruit Juice, Honey Syrup, Grapefruit Soda
- GOLDEN STATE COLLINS 15

Aplos Arise, Ginger Turmeric Honey Syrup, Lemon, Ginger Beer
- PHONY NEGRONI 14

Tuscan Juniper, Southern Italian Citrus & Florals
- WOODY’S SPARKLING BLANC DE BLANC 16 / 64

BEER

- PERONI 10

Pilsner, Rome, Italy
- SANTA MONICA BREW WORKS INCLINED IPA 12
- ERDINGER 9

N/A, Hefeweizen, Germany
- BERO 10

N/A, Kingston Golden Pilsner

WINE BY THE GLASS

- SPARKLING

RUINART ‘BLANC DE BLANCS’, Champagne Brut, Champagne, FRA NV 40 / 170

GAMBINO, Prosecco, Valdobbiadene, ITA NV 18 / 80

RUINART ROSÉ, Champagne Brut Rosé, Champagne, FRA NV 45 / 225

JULES, Sparkling Rosé, Manzoni Moscato, Veneto, ITA NV 18 / 80
- WHITE

CLOS DU ROY, Sauvignon Blanc, Sancerre, FRA 2024 23 / 95

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
- ROSE / ORANGE

AVALINE ROSÉ, Provence, FRA 16 / 48

LE FETE, Cotes de Provence, FRA 2022 18 / 80

CÔTÉ MAS ORANGE, Languedoc, FRA 2023 20 / 75
- RED

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
- DESSERT

MICHELECHIARLO, ‘Nivole’ Moscato d’Asti, Piedmont, ITA 2023 18

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

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

PAIRMA

BEVERAGE MENU

FRESH SMOOTHIES

blended with your choice of plant-based organic milk
almond, coconut, oat

PACIFIC BLUE 20 v gf

Bright Energy
Blue Spirulina, Young Coconut, Dates, Pineapple, Blueberries, Banana

SUPER GREENS 20 v gf

Daily Balance
Spinach, Bloom Nutrition Greens & Superfood, Young Coconut, Killa
Vanilla Ice Cream, Dates, Vanilla Protein Powder

MUSCLE BEACH 20 v gf n

Strength & Recovery
Form Nutrition Chocolate Peanut Vegan Protein, Maca, Banana,
Cacao Nibs, Young Coconut, Cinnamon, Royal Jelly Powder

AMAZON BERRY 20 v gf

Rich in Antioxidants
Açaí, Banana, Mixed Berries, Young Coconut, Raw Honey, Beet Root

STRAWBERRY GLOW 20 gf

Radiance & Hydration
Moon Juice Vegan Collagen Powder, Strawberry, Young Coconut,
Banana, Dates, Beet Root

FUNCTIONAL ADD-INS

BALANCE

COWBOY COLOSTRUM VANILLA COLD FOAM +5 gf
enhances immune response, reduces inflammation, repairs gut lining

AMAZING GRASS GREENS BLEND SUPERFOOD +4 v gf
supports digestive health & immunity, source of vitamins,
fiber & antioxidants

ENERGY

FORM VANILLA VEGAN PROTEIN POWDER +6 v gf
plant-based vegan protein & curcumin aid in muscle growth and recovery

NAVITAS MACA SUPERFOOD +6 v gf
increases stamina & energy, regulates mood, sleep & metabolism

EQUIP PROTEIN POWDER +6 v gf
a clean, grass-fed beef protein powder with 21g of protein plus
collagen for gut, skin, and joint support

RADIANCE

MOON JUICE COLLAGEN POWDER +6 v gf
supports muscle and bone health, improves skin health,
hydration, supports natural collagen production, plant-based

WELLNESS JUICES

SUNSHINE 18
Orange, Apple, Aloe Vera, Turmeric, Lemon, Black Pepper
supports immune & digestive health

MORNING GREENS 18
Cucumber, Celery, Spinach, Lemon, Kale, Parsley
immune system reboot & boosts energy

BEETLE 18
Apple, Lemon, Ginger, Beet
powerful anti-inflammatory & supports immune system

SURYA SPA AYURVEDIC BLENDS

OUR EXCLUSIVE AYURVEDIC LATTES ARE SPECIALLY CURATED BY SURYA SPA'S FOUNDER AND WESTERN LEADER OF AYURVEDIC MEDICINE, MARTHA SOFFER. AYURVEDA IS A COMPREHENSIVE SYSTEM OF HEALTH AND WELL-BEING, BORN IN INDIA OVER 10,000 YEARS AGO. PRACTICES SUCH AS YOGA, MEDITATION AND NATURAL MEDICINE ALL WORK TOGETHER TO CREATE BALANCE AND HEALTH IN BODY, MIND AND SPIRIT.

BRAINPOWER LATTE 15

Pre-work, Focus
Brahmi, Dandy Blend, Superfood Creamer

WHOLE BODY ENERGY LATTE 15

Pre-Workout
Cordyceps, Ashwagandha, Kapikacchu, Dandy Blend,
Superfood Creamer

HEALING HOT CHOCOLATE 15

Cognitive Function
Cacao, Cinnamon, Chaga, Cordyceps, Lion's Mane, Maitake

CAFÈ

from our friends at Counter Culture
served with your choice of milk

ESPRESSO 8	AMERICANO 8
CAPPUCCINO 9	LATTE 9
MOCHA 9	COLD BREW 9

SMART MATCHA LATTE BY autonomy[†]10 n

AWAKEN YOUR MIND WITH SUSTAINED CLARITY AND ENERGY.
AN ADAPTOGENIC LATTE FOR LASTING VITALITY, CRAFTED BY
MICHELIN-TRAINED CHEF, PATRICK DRAKE

Organic Matcha, Lion's Mane, Reishi Cordyceps, Madagascan
Vanilla, Macadamia Cashew, Almond

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

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.