



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 27 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 Broccolini, Chili Garlic Crunch

CHICKPEA FALAFEL BURGER 36 v

Yellow Tahini, Cucumber, Pickled Cabbage,
Tomato, Herb Salad

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*

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

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.



PALMA SIGNATURE COCKTAILS

THE LEMON DROP TREE 24

Citrus Vodka, Limoncello, Honey, Lemon,
Sakura Vermouth

WEST SIDE SOUR 20

Weber Ranch Vodka, Ginger Syrup,
Lemon, Honey, Egg White

STRAWBERRY CANYON 22

Bacardi White, Fresh Strawberry, Mint,
Lime, Champagne

PRICKLY PEAR TRAIL 22

Condesa Prickly Pear Gin, St-Germain,
Lemon, Cucumber, Soda, Peychaud's Bitters

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

WOODY'S SPARKLING BLANC DE BLANC 16/64

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,
Lemon

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

ROSÉ / ORANGE

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

CÔTÉ MAS ORANGE, Languedoc, FRA 2023 20 / 75

AVALINE ROSÉ, Provence, FRA 16 / 48

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

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Learn more at www.P65Warnings.ca.gov/alcohol.