



LUNCH

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.

PALMA SANTA MONICA

STARTERS & SHARES

Perfect for sharing or grazing

SALMON CONES Pink Peppercorn Crème Fraîche, Cilantro Flowers	27	RF
WHIPPED FAVA Black Sesame, Pistachios, Lemon Oil, Flaxseed Lavash	20	N V
BURRATA & FIG Murray Farms Fig Carpaccio, Burrata, Urfa, Pistachio Oil, Aged Balsamic, Sourdough	29	N VG

SALADS & BOWLS

Avocado +7 | Jidori Chicken +16 | Seared Salmon +22 | Baja Shrimp +18 | Steak +18

THE GARDEN OF GEM SALAD Green Garlic Goddess, Avocado, Mint Breadcrumbs, Shaved Persian Cucumbers	27	VG
GRILLED SHRIMP COBB Grilled Corn, Shiitake Bacon, Cherry Tomato, Avocado, Meyer Lemon Dressing	32	
GRAIN BOWL Quinoa, Farro, Asparagus, Green Onion Kimchi, Avocado, Kinder Greens, Marinated Garbanzos	32	V

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 Pre-work, Focus - Brahmi, Dandy Blend, Superfood Creamer	15
WHOLE BODY ENERGY LATTE Pre-Workout - Cordyceps Ashwagandha, Kapikacchu, Dandy Blend, Superfood Creamer	15
HEALING HOT CHOCOLATE Cognitive Function - Cacao, Cinnamon, Chaga, Cordyceps, Lion’s Mane, Maitake	15

SIGNATURE TEAS

NEKOHAMA MATCHA A single-origin, ceremonial-grade organic green tea harvested on the volcanic island of Kyushu, Japan.	12
SMART MATCHA LATTE BY autonomy [†] Organic Matcha, Lion’s Mane, Reishi Cordyceps, Madagascan Vanilla, Macadamia, Cashew, Almond	10 N
Awaken Your Mind With Sustained Clarity and Energy. An Adaptogenic Latte for Lasting Vitality, Crafted by Michelin-Trained Chef, Patrick Drake	14

AYURVEDIC DETOX BY MOUNTAIN ROSE HERBS

Cumin Seed, Coriander Seed, Fennel Seed
A revitalizing tea that cleanses and detoxifies while aiding digestion, metabolism and immunity.

FRESH SMOOTHIES

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

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 - Açai, 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

Cowboy Colostrum Vanilla Cold Foam +5 GF Form Vanilla Vegan Protein Powder +5 GF
Enhances immune response, reduces plant-based vegan protein & curcumin aids in
inflammation, repairs gut lining muscle growth and recovery

Amazing Grass Greens Blend Superfood +4 V GF Navitas Maca Superfood V GF
Supports digestive health & immunity, source increases stamina & energy, regulates mood,
of vitamins, fiber & antioxidants sleep & metabolism

Moon Juice Collagen Powder +6 V GF Equip Protein Powder + 6 V GF
Supports muscle and bone health, improves A clean, grass-fed beef protein powder with
skin health, hydration, supports natural 21g of protein plus collagen for gut, skin, and
collagen production, plant-based joint support.

PLATES

Seasonal dishes celebrating local ingredients from land & sea

FAROE ISLAND SALMON 40 DF
Marinated Tomatoes, Couscous, Lemon, Basil

TURKEY CLUB 30
RC Provisions Turkey Breast, Peads & Barnett Bacon, Iceberg Lettuce,
Heirloom Tomatoes, Avocado, Pickled Onions, Raisin-Naisse, Wheat Bread

ROASTED ORGANIC CHICKEN BREAST 38 GF DF
Rosies Organic Chicken, Tricolore Salad, Piquillo Chimichurri
Broccoli Di Cicco

PROPER BURGER 38
House Ground Beef, Proper Sauce, Smoked Cheddar, Lettuce, Tomato,
Red Onion, Pickle
served with choice of fries or market green salad

FALAFEL PITA 32 DF V
Golden Tahini, Hummus, Pickled Cabbage, Cucumber Salsa, Arugula
served with choice of fries or market green salad

VODKA RIGATONI 32 VG
Calabrian Chili, San Marzano Tomato, Parmigiano Reggiano, Garden Basil

(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.
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.

CAFÉ

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

WELLNESS JUICES

SUNSHINE	18
Orange, Apple, Aloe Vera, Turmeric, Lemon, Black Pepper	
Supports immune & digestive health	
MORNING GREENS 18	18
Cucumber, Celery, Spinach, Lemon, Kale, Parsley	
immune system reboot & boosts energy	
BEETLE	
Apple, Lemon, Ginger, Beet	18
powerful anti-inflammatory & supports immune system	

WINE BY THE GLASS

SPARKLING

AVALINE, Sparkling White, Penedès, ESP	18 / 80
SCHRAMSBERG ‘BLANC DE BLANCS’, Napa Valley, CA 2023	25 / 100
RUINART ROSÉ, Reims, FRA	40 / 175

WHITE

STIRM WIRZ VINEYARD, Riesling, San Benito County, CA 2023	22 / 95
COQUELICOT, Sauvignon Blanc, Santa Ynez Valley, CA 2024	18 / 80
MARGINS, Chenin Blanc, Clarksburg, CA 2022	20 / 90
PRESQU'ILE, Chardonnay, Santa Barbara, CA 2023	24 / 98

BEVERAGE MENU

ROSÉ / ORANGE

TABLAS CREEK, PATELIN DE TABLAS, Paso Robles, CA 2023	17 / 72
CATCH & RELEASE ‘MIDDLE CHILD’, Sonoma, CA 2024	20 / 90

RED

STOLPMAN “GGT”, Ballard Canyon, CA 2024	22 / 95
FLOWERS, Pinot Noir, Sonoma Coast, CA, 2023	27/120
TABLAS CREEK, CÔTES DE TABLAS, Paso Robles, CA 2022	32 / 140
MAYACAMAS, Cabernet Sauvignon, Napa Valley, CA 2020	36 / 160

PALMA SIGNATURE COCKTAILS

THE LEMON DROP TREE Citrus Vodka, Limoncello, Honey, Lemon, Sakura Vermouth	24
WEST SIDE SOUR Weber Ranch Vodka, Ginger Syrup, Lemon, Honey, Egg White	20
STRAWBERRY CANYON Bacardi Rum, Fresh Strawberry, Mint, Lime, Champagne	22
PRICKLY PEAR TRAIL Condesa Prickly Pear Gin, St-Germain, Lemon, Cucumber, Soda, Peychaud’s Bitters	22
SEA GLASS Nosotros Blanco Tequila, Green Chartreuse, Melon & Cucumber Cordial, Thai Basil	24

PALMA SIGNATURE SPIRIT-FREE COCKTAILS

SUNBURST SPRITZ Lapos Aperitivo, Grapefruit, Honey, Grapefruit Soda	15
GOLDEN STATE COLLINS Aplos Arise, Ginger Turmeric Honey Syrup, Lemon, Ginger Beer	15
PHONY NEGRONI Tuscan Juniper, Southern Italian Citrus & Florals	14
WOODY’S SPARKLING BLANC DE BLANC	16/64
WOODY’S SPARKLING ROSÉ	16/64

PROPER SIGNATURE COCKTAILS

PROPER MARTINI Avocado Oil-Washed Grey Goose Vodka, Condesa Gin, Fino Sherry, Vermouths, Fennel	28
PROPER PALOMA Choice of Patrón Silver Tequila or Illegal Joven Mezcal, Basil, Salted Agave, Grapefruit, Soda	25
PROPER MARGARITA LALO Tequila, Fino Sherry, Aloe Liqueur, Lime, Agave	23
PROPER GOLD RUSH Angel’s Envy Bourbon, Ginger Turmeric Honey Syrup, Lemon	20
PROPER SPRITZ - LOW ABV St-Germain, Aplos Ease, Mint, Cucumber, Prosecco, Soda	23

BEER

PERONI	8
SCRIMSHAW PILSNER	10
TRUMER PILSNER	10
SANTA MONICA BREW WORKS ‘INCLINED’ IPA	12
ERDINGER N/A	6
BERO N/A	6