



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	12	
<i>A single-origin, ceremonial-grade organic green tea harvested on the volcanic island of Kyushu, Japan.</i>		
SMART MATCHA LATTE BY autonomy [†]	10	N
Organic Matcha, Lion's Mane, Reishi Cordyceps, Madagascan Vanilla Macadamia, Cashew, Almond		
<i>Awaken Your Mind With Sustained Clarity and Energy. An Adaptogenic Latte for Lasting Vitality, Crafted by Michelin-Trained Chef, Patrick Drake</i>	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 +6 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
Munak Ranch 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	
<i>supports immune & digestive health</i>	
MORNING GREENS	18
Cucumber, Celery, Spinach, Lemon, Kale, Parsley	
<i>immune system reboot & boosts energy</i>	
BEETLE	18
Apple, Lemon, Ginger, Beet	
<i>powerful anti-inflammatory & supports immune system</i>	

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
GRGICH HILLS, Sauvignon Blanc, Napa Valley, CA 2021	20 / 90
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	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 Rum, Fresh Strawberry, Mint, Lime, Champagne	
PRICKLY PEAR TRAIL	22
Condesa Prickly Pear Gin, St-Germain	
Lemon, Cucumber, Soda, Peychaud’s Bitters	
SEA GLASS	24
Nosotros Blanco Tequila, Green Chartreuse, Melon & Cucumber	
Cordial, Thai Basil	

PALMA SIGNATURE SPIRIT-FREE COCKTAILS

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
WOODY’S SPARKLING ROSÉ	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 Illegal Joven Mezcal, Basil	
Salted Agave, Grapefruit, Soda	
PROPER MARGARITA	23
LALO Tequila, Fino Sherry, Aloe Liqueur, Lime, Agave	
PROPER GOLD RUSH	20
Angel’s Envy Bourbon, Ginger Turmeric Honey Syrup, Lemon	
PROPER SPRITZ - LOW ABV	23
St-Germain, Aplos Ease, Mint, Cucumber, Prosecco, Soda	

BEER

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