



DINNER

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

MARKET

Perfect for sharing or grazing

PALMA HOUSE BAKED BREAD 17 N V
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
Baron Family Farms, Munak Ranch, Murray Family Farms, Terry Ranch
Weiser Ranch

HEN OF THE WOODS MUSHROOM 27 GF V
Scallion, Green Garlic-Basil Purée, Meyer Lemon

BURRATA & FIG 29 N VG
Murray Farms Fig Carpaccio, Burrata, Urfa, Pistachio Oil
Aged Balsamic, Sourdough

THE GARDEN OF GEM SALAD 27 VG
Green Garlic Goddess, Avocado, Mint Breadcrumbs, Persian Cucumbers

COASTAL

Small bites that showcase pristine local seafood

SALMON CONES 27 RF
Pink Peppercorn Crème Fraîche, Cilantro Flowers

KING CRAB SALAD 32 DF GF
Harry’s Berries Strawberry Gazpacho, Hearts of Palm, Avocado Purée
Piquillo Pepper Relish

HAMACHI CEVICHE 30 DF RF
Tomato Vinaigrette, Lime, Ginger, Cilantro Blossoms

BLUE PRAWNS 34 DF GF
Fig & Pumpkin Seed Pipian, Scallion Salsa Verde

ITALIAN RED

NANNETTI, Brunello di Montalcino, 2018 195
GAJA CA MARCANDA ‘PROMIS’, Merlot, Syrah, Sangiovese, Tuscany, ITA 2022 200
VIETTI, Langhe Nebbiolo, 2023 88
BORGOGNO Barolo ‘Cannubi’, 2015 520
BORGOGNO Barolo ‘Cannubi’, 2018 300
GUIDALBERTO, Tenuta San Guido, Toscana, 2021 165
GUIDALBERTO, Tenuta San Guido, Toscana, 2023 185

FRENCH RED

ALEXANDRE SIRECH, Bordeaux, 2020 75
FIXIN, Albert Bichot, Grand Vin de BOURGOGNE, 2017 140

ARGENTINIAN RED

SIETE FINCAS, Malbec, 2023 80
CUVELIER, Los Andes, Malbec, Mendoza 2016 130
SPAIN VIÑA ALBERDI, Rioja, 2020 80
BERONIA, Gran Reserva, Rioja, 2023 100

FRENCH ROSÉ

OTT, Château de Selle, 2024 135

SPANISH WHITE

GRAN VINO PAZO BARRANTES, Albariño, 2021 125
GRAN VINO PAZO BARRANTES, Albariño, 2023 105

PLATES

Seasonal dishes celebrating local ingredients from land & sea

ROASTED ORGANIC CHICKEN BREAST	38	GF	DF
Rosies Organic Chicken, Tricolore Salad, Piquillo Chimichurri			
Broccoli Di Cicco			
RICOTTA CAVATELLI	37		VG
Sungold Tomatoes, Zucchini, Squash Blossoms, Green Garlic Breadcrumbs			
FAROE ISLAND SALMON	40		DF
Munak Ranch Marinated Tomatoes, Couscous, Lemon, Basil			
MARKET FISH VERA CRUZ	43	GF	DF
Tomatillos, Green Beans, Leeks, Olives, Capers, Tomatoes, Lobster Oil			
FALAFEL PITA	32		DF V
Golden Tahini, Hummus, Pickled Cabbage, Cucumber Salsa, Arugula			
served with choice of fries or market green salad			
PROPER BURGER	38		
House Ground Beef, Proper Sauce, Smoked Cheddar, Lettuce, Tomato			
Red Onion, Pickle			
served with choice of fries or market green salad			
CAPE GRIM FILET MIGNON	52		GF
Crispy Artichokes, Spring Onion Chimichurri			

(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.

WINE BY THE BOTTLE

CHAMPAGNE

DOM PÉRIGNON, Champagne Brut, FRA 2013	550
VEUVE CLICQUOT 'LA GRANDE DAME', Champagne Brut, FRA 2012	425
RUINART 'BLANC DE BLANCS', Champagne Brut, FRA NV	170
RUINART ROSÉ, Champagne Brut Rosé, FRA NV	175

WHITE

ERSOL, Chardonnay, Sonoma Coast, 2022	72
WHITE STONE STREET, Chardonnay, Napa Valley Upper Barn, 2019	195
WHITE STONE STREET, Chardonnay, Napa Valley Upper Barn, 2020	195

RED

CAYMUS, Cabernet Sauvignon, CA, 2022	100
CAYMUS 50TH ANNIVERSARY EDITION	220
Cabernet Sauvignon, Napa Valley, 2022	
NAPANOOK BY DOMINUS ESTATE, Bordeaux Blend, Napa Valley, 2023	250
OPUS ONE, Bordeaux Blend, Napa Valley, 2022	700

BEVERAGE MENU

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