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 225 *cal* 27 RF
Pink Peppercorn Crème Fraîche, Cilantro Flowers

WHIPPED FAVA 360 *cal* 20 N V
Black Sesame, Pistachios, Lemon Oil, Flaxseed Lavash

BURRATA & FIG 500 *cal* 29 N VG
Murray Farms Fig Carpaccio, Burrata, Urfa, Pistachio Oil
Aged Balsamic, Sourdough

SALADS & BOWLS

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

THE GARDEN OF GEM SALAD 320 *cal* 27 VG
Green Garlic Goddess, Avocado, Mint Breadcrumbs
Shaved Persian Cucumbers

GRILLED SHRIMP COBB 470 *cal* 32
Grilled Corn, Shiitake Bacon, Cherry Tomato, Avocado
Meyer Lemon Dressing

GRAIN BOWL 505 *cal* 32 V
Quinoa, Farro, Asparagus, Green Onion Kimchi, Avocado, Kinder Greens
Marinated Garbanzos

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

SIGNATURE TEAS

NEKOHAMA MATCHA 12
A single-origin, ceremonial-grade organic green tea harvested on the volcanic island of Kyushu, Japan.

SMART MATCHA LATTE BY autonomy 10 N V
Organic Matcha, Lion's Mane, Reishi, Cordyceps, Madagascan Vanilla
Macadamia, Cashew, Almond
Awaken Your Mind With Sustained Clarity and Energy. An Adaptogenic Latte for Lasting Vitality, Crafted by Michelin-Trained Chef, Patrick Drake

AYURVEDIC DETOX BY MOUNTAIN ROSE HERBS 14
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 310 *cal*
Bright Energy
Blue Spirulina, Young Coconut, Dates, Pineapple, Blueberries, Banana

SUPER GREENS 20 V GF 680 *cal*
Daily Balance
Spinach, Bloom Nutrition Greens & Superfood, Young Coconut
Killa Vanilla Ice Cream, Dates, Vanilla Protein Powder

MUSCLE BEACH 20 V GF N 230 *cal*
Strength & Recovery
Form Nutrition Chocolate Peanut Vegan Protein, Maca, Banana
Cacao Nibs, Young Coconut, Cinnamon, Royal Jelly Powder

AMAZON BERRY 20 GF 370 *cal*
Rich in Antioxidants
Açai, Banana, Mixed Berries, Young Coconut, Raw Honey, Beet Root

STRAWBERRY GLOW 20 GF 270 *cal*
Radiance & Hydration
Moon Juice Vegan Collagen Powder, Strawberry, Young Coconut, Banana, Dates, Beet Root

FUNCTIONAL ADD-INS

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

Moon Juice Collagen Powder +6 V GF
supports muscle and bone health, improves skin health, hydration, supports natural collagen production, plant-based

Form Vanilla Vegan Protein Powder +5 GF
plant-based vegan protein & curcumin aids in muscle growth and recovery

Navitas Maca Superfood +6 V GF
increases stamina & energy, regulates mood sleep & metabolism

Equip Protein Powder +6 GF
a clean, grass-fed beef protein powder with 21g of protein plus collagen for gut, skin, and joint support.

PLATES

Seasonal dishes celebrating local ingredients from land & sea

FAROE ISLAND SALMON 530 *cal* 40 DF
Munak Ranch Marinated Tomatoes, Couscous, Lemon, Basil

TURKEY CLUB 650 *cal* 30
RC Provisions Turkey Breast, Nueske's Bacon, Iceberg Lettuce
Heirloom Tomatoes, Avocado, Pickled Onions, Raisinaisse, Wheat Bread

ROASTED ORGANIC CHICKEN BREAST 430 *cal* 38 GF DF
Rosies Organic Chicken, Tricolore Salad, Piquillo Chimichurri
Broccoli Di Cicco

PROPER BURGER 675-950 *cal* 38
House Ground Beef, Proper Sauce, Smoked Cheddar, Lettuce, Tomato
Red Onion, Pickle
served with choice of fries or market green salad

FALAFEL PITA 485-675 *cal* 32 DF V
Golden Tahini, Hummus, Pickled Cabbage, Cucumber Salsa, Arugula
served with choice of fries or market green salad

CAVATELLI 680 *cal* 32 VG N
Roasted Honeynut Squash, Brown Butter, Sage, Hazelnut

(V) VEGAN (GF) GLUTEN FREE (VG) VEGETARIAN (DF) DAIRY FREE (RF) RAW FOOD (N) CONTAINS NUTS

Calorie Disclaimer: Calorie counts may vary by up to 15% due to the natural variation in our organic, locally sourced ingredients. We source from local farms and purveyors, and no two harvests are identical.

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

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

(V) VEGAN (GF) GLUTEN FREE (VG) VEGETARIAN (DF) DAIRY FREE (RF) RAW FOOD (N) CONTAINS NUTS

WINE BY THE GLASS

SPARKLING

AVALINE, Cava, Penedès, ESP	17 / 72
SCHRAMSBERG ‘BLANC DE BLANCS’, Napa Valley, CA 2023	20 / 90
RUINART ROSÉ, Reims, FRA	40 / 175

WHITE

STIRM WIRZ VINEYARD, Riesling, San Benito County, CA 2023	22 / 95
GRGICH HILLS ESTATE, Sauvignon Blanc, Napa Valley, CA 2023	24 / 105
TABLAS CREEK, PATELIN TABLAS BLANC, Paso Robles, CA 2023	18 / 80
MAYACAMAS, Chardonnay, Napa Valley, CA 2023	30 / 135

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
TALBOTT KALI HART, Pinot Noir, Monterey, CA 2022	18 / 85
TABLAS CREEK, CÔTES DE TABLAS, Paso Robles, CA 2022	32 / 140
MAYACAMAS, Cabernet Sauvignon, Napa Valley, CA 2020	35 / 155

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 Nosotros Tequila or Ilegal Joven Mezcal, Basil
Salted Agave, Grapefruit, Soda

PROPER MARGARITA 23
Nosotros 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 10

SCRIMSHAW PILSNER 10

TRUMER PILSNER 10

SANTA MONICA BREW WORKS 'INCLINED' IPA 12

ERDINGER N/A 10

BERO N/A 10