

PA'LA

for the people...

Tapas	Olives + almonds + smoked chili + oregano + EVOO	10
	Pickled Spanish anchovies* + crackers	10
	Hummus + sourdough pita + pickled vegetables + Za'atar	15
	Arcadia meat market beef tartare* + squid ink milk bread + red pepper	22
	Kurobuta pork belly + sour plum BBQ + pickled vegetables	16
	Niman ranch bone marrow + caramelized onions + grilled unagi	16
	Woodfired octopus + artichokes + controne beans + smoked sweet pepper	22
	Antipasti assortment of Fra'mani cured meat + artisan cheeses	18
	Socca + red pesto + parmesan + pickled red onion	10
Salad	Smoked Burrata + prosciutto di Parma + arugula + honey curry vinaigrette	19
	Warm cabbage Caesar + brown butter croutons + anchovy + parmesan	19
Pasta	Fresh orecchiette + wild shrimp + Bianco di Napoli tomato + oregano	32
	Fresh Campanelle + wild mushroom + guanciale + Iberico dashi	36
Seafood	Wild shrimp* + garlic chile ginger + togarashi + lemon + EVOO	29
	Scallops* + roasted fennel purée + green apple + Prosciutto di Parma	38
	Steamed mussels + fumé + yuzu kosho butter + bread	29
	Black Nerone rice lobster risotto + Pecorino Sardo	38
	Seasonal woodfired fish	MKT
Meat	Iberico pork presa* (8oz) + itoi onion salsa verde	52
	Niman Ranch flat iron* (8oz) + balsamic soy glaze	54
	Dry aged AZ grass-fed NY strip (10oz) + tomato ponzu aioli	64
	Niman Ranch grass fed ribeye* (14oz) + maple soy	72
	Iberico sticky Pork ribs (1/2 rack) + Korean spices + lime	32
Wood-fired Vegetables	Japanese sweet potato + cilantro + Aleppo chili	13
	Roasted polenta + Bianco di Napoli tomato (<i>Add Italian Sausage \$10</i>)	13
	Beets + soy butter + vadouvan gremolata	14
	Shishito peppers + ponzu + bonito flakes	14
	Broccolini + black garlic + sheep's milk feta + oregano	16
	Maitake mushroom + soy ponzu butter + nori	16

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**Omakase**

*"to entrust the Chef"*

Full table participation appreciated

2 guests minimum

**\$125 / p**  
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We use organic produce, wild fish, sustainable meat and support family owned businesses

* These items may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Cocktails	San Clemente , Clement rum + turmeric + Mandarino + lime juice	16
	Green Viper , IZO Mezcal + pistachio + piment d'espelette + sparkling sake	16
	Moda Antigua , Redemption wheated + sherry + coconut syrup	16
	Queen Bee , Nikka Gin + St George basil + lemon juice + egg white	16
	The Last Irecha ,Codigo Rosa + Rosé aperitivo + elderflower	16
	Siesta Traviesa , RoXX vodka + white port + Amaro + Prosecco	16

Local Draft Beers	Light Lager , Pa'La Light, Huss brewery	9
	Lager , Crispy, The shoppe	9
	Copper Ale , Morenci, PHX Beer Co	9
	Hefeweizen , Desert Grifter, PHX Beer Co	9
	Hazy IPA , Church music, Juicy IPA, The shoppe	9
	IPA , Dragoon, Dragoon brewery	9

Beer Bottles	Dos Equis lager / Michelob ultra / Stella artois	8
	Clausthaler N.A. / Clausthaler dry hopped N.A.	8

Wines by the glass

gl | btl

Sake	Azure , Tosatsuru prefecture, Kochi, Japan (6 oz carafe)	20 78
Sparkling	Prosecco , Santome, Veneto, Italy	13 50
	Blanquette de Limoux , St Hilaire, Limoux, France	15 60
	Crémant de Limoux , Rosé, St Hilaire, Limoux, France	15 60
	Champagne , Nicolas Feuillatte, NV, Champagne, France	25 105
	Lambrusco Reggiano , Secco, Medici Ermete, I Quercioli, Emilia Romagna, Italy	12 46
Rosé	Niellucciu Sciaccarellu Grenache blend , Vetricce, Corsica, France '21	15 58
White	Garganega , Vin Soave, Inama, DOC Veneto, Italy '21	15 58
	Alvarinho , Vinho Regional Minho, Portugal '21	15 58
	Picpoul de Pinet , Les Poissons, Les Vignerons de Florensac, France '20	15 58
	Chardonnay , Contrade, Masseria LiVeli, Puglia, Italy '20	15 58
	Sauvignon Blanc blend , Guilhem, Moulin de Gassac, Languedoc, France '21	15 58
Red	Malbec , Bodegas Belgrano, Mendoza, Argentina '20	15 58
	Tempranillo blend , Spartico, Bodega Iranzo, Utiel-Requena, Spain '21	15 58
	GSM , Côtes du Rhône, Les Violettes, Moillard, Rhône, France '20	15 58
	Liatiko , Dafnes, Dafnios, Domaine Douloufakis, Crete, Greece '21	15 58
	Cabernet Franc , Calcu, Gran Reserva, Rapel Valley, Chile '19	15 58
Sweet	Royal Tokaji , "Aszú", Red Label, 5 Puttonyos, Hungary '17 (2oz)	21