

# PA'LA

for the people...

<b>Tapas</b>	<b>Olives + almonds</b> + smoked chili + oregano + EVOO	<b>10</b>
	<b>Pickled Spanish anchovies*</b> + crackers	<b>10</b>
	<b>Hummus</b> + sourdough pita + pickled vegetables + Za'atar	<b>15</b>
	<b>Kurobuta pork belly</b> + sour plum BBQ + pickled vegetables	<b>17</b>
	<b>Niman Ranch bone marrow</b> + caramelized onions + grilled unagi	<b>17</b>
	<b>Antipasti</b>   assortment of Niman Ranch cured meat + artisan cheeses	<b>18</b>
	<b>Arcadia meat market beef tartare*</b> + squid ink milk bread + red pepper	<b>22</b>
	<b>Woodfired octopus</b> + artichokes + controne beans + smoked sweet pepper	<b>22</b>
	<b>Foie gras au torchon</b> + tart cherry gastrique + rosemary duck fat financier	<b>42</b>

**Caviar Service 98**

<b>Salad</b>	<b>Smoked burrata</b> + prosciutto di Parma + arugula + honey curry vinaigrette	<b>19</b>
	<b>Warm cabbage Caesar</b> + brown butter croutons + anchovy + parmesan	<b>19</b>

<b>Seafood</b>	<b>Wild shrimp*</b> + garlic chile ginger + togarashi + lemon + EVOO	<b>29</b>
	<b>Scallops*</b> + yuzu sabayon + Calabrian chile + pancetta	<b>38</b>
	<b>Steamed mussels</b> + fumé + yuzu kosho butter + bread	<b>29</b>
	<b>Black Nerone rice lobster risotto</b> + Pecorino Sardo	<b>38</b>
	<b>Whole fish</b> + itoi salsa verde + ancient grains + cauliflower	<b>MKT</b>

<b>Meat</b>	<b>Iberico pork feather loin*</b> (8oz) + shio koji + itoi salsa verde	<b>54</b>
	<b>Niman Ranch flat iron*</b> (8oz) + balsamic soy glaze	<b>56</b>
	<b>Niman Ranch prime N.Y. strip*</b> (10oz) + tomato ponzu aioli	<b>66</b>
	<b>Niman Ranch prime ribeye*</b> (14oz) + maple soy	<b>72</b>
	<b>Chilean lamb cutlets*</b> + maple gochujang + pickled radish	<b>52</b>

**Japanese Wagyu\*** + Balinese sea salt (minimum 4 oz)

Striploin "Takamori" **35/oz** | Striploin olive fed **35/oz**

<b>Wood-fired</b>	<b>Japanese sweet potato</b> + cilantro + Aleppo chili	<b>13</b>
<b>Vegetables</b>	<b>Brussels sprouts</b> + black garlic + feta + controne pepper	<b>13</b>
	<b>Roasted polenta</b> + Bianco di Napoli tomato (Add Italian Sausage \$10)	<b>13</b>
	<b>Shishito peppers</b> + togarashi + bonito flakes + parmesan	<b>14</b>
	<b>Winter carrots</b> + carrot tare + sansho peanuts	<b>14</b>
	<b>Maitake mushroom</b> + sunchoke miso + nori	<b>16</b>

**Omakase (to entrust the Chef), 8 course dinner 150**

full table participation required

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.

Feb-24

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<b>Cocktails</b>	<b>Mora de Galicia</b> , Nordés gin + Brucato chapparral + lime juice + blackberry liquor	17
	<b>Sunset in Nagano</b> , Iwai 45 whiskey + Brucato woodlands + amaro + cacao	17
	<b>Carajillo</b> , Codigo rosa tequila + Licor 43 + espresso	17
	<b>Sonoran fashioned</b> , IZO Mezcal + persimmon bitters + brown sugar syrup	17
	<b>Spina di rosa</b> , Roxx vodka + piment d'espelette + cassis + lime + togarashi	17
	<b>Kir royal</b> , Nicolas Feuillate Champagne + crème de cassis	26
<b>Local Draft Beers</b>	<b>Light lager</b> , Pa'La Light, Huss brewery	10
	<b>Lager</b> , Crispy, The shoppe	10
	<b>Copper ale</b> , Morenci, PHX Beer Co	10
	<b>Hefeweizen</b> , Desert Grifter, PHX Beer Co	10
	<b>Hazy IPA</b> , Church music, Juicy IPA, The shoppe	10
	<b>IPA</b> , Dragoon, Dragoon brewery	10
<b>Beer Bottles</b>	Dos Equis lager / Michelob ultra / Stella artois	8
	Clausthaler N.A. / Clausthaler dry hopped N.A.	8
<b>Wines by the glass</b>		gl   <u>btl</u>
<b>Sake</b>	<b>Azure</b> , Tosatsuru prefecture, Kochi, Japan (6 oz carafe)	20   78
<b>Sparkling</b>	<b>Prosecco</b> , Santome, Veneto, Italy	16   50
	<b>Blanquette de Limoux</b> , St Hilaire, Limoux, France	16   60
	<b>Crémant de Limoux</b> , Rosé, St Hilaire, Limoux, France	16   60
	<b>Champagne</b> , Nicolas Feuillate, NV, Champagne, France	25   120
<b>Rosé</b>	<b>Niellucciu Sciaccarellu Grenache blend</b> , Vetricce, Corsica, France '21	16   62
<b>White</b>	<b>Grenache blanc</b> , Belleruche, Michel Chapoutier, Rhône, France '20	16   62
	<b>Alvarinho</b> , Vinho Regional Minho, Portugal '21	16   62
	<b>Verdejo</b> , Paso a paso, Bodegas Volver, Vino de La Tierra de Castilla, Spain '17	16   62
	<b>Chardonnay</b> , Contrade, Masseria LiVeli, Puglia, Italy '20	16   62
	<b>Sauvignon blanc</b> , Sierra Blanca, Valle de Guadalupe, Mexico '21	16   62
	<b>Sauvignon blanc</b> , Sancerre, La Moussière, Alphonse Mellot, Loire, France '22	27   105
<b>Red</b>	<b>Malbec</b> , Terra Madi, Queretaro, Mexico '20	16   58
	<b>Tempranillo</b> , Codice, Dominio de Eguren, Spain '17	16   62
	<b>GSM</b> , Côtes du Rhône, Les Violettes, Moillard, Rhône, France '20	16   62
	<b>Pinot noir</b> , Italo Cescon, Roncadelle di Ormelle, Veneto, Italy '21	16   62
	<b>Cabernet Sauvignon Merlot</b> , Pizzolato, Rosso Covento, Veneto, Italy '21	16   62
	<b>Bordeaux blend</b> , Haut-Médoc, Château Valentin, Bordeaux, France '16	28   115
<b>Sweet</b>	<b>Royal Tokaji</b> , "Aszú", Red label, 5 Puttonyos, Hungary '17 (2oz)	21