

PA'LA

for the people...



Tapas	Olives smoked chili almonds + oregano + EVOO	10
	Pickled Spanish anchovies* crackers	13
	Kurobuta pork belly sour plum BBQ + pickled root vegetables	18
	AZ Copper State bone marrow caramelized onions + grilled unagi	19
	AZ Copper State beef tartare* squid ink milk bread + red pepper	24
	Woodfired octopus artichokes + controne beans + smoked sweet pepper	24
	Fresh Burrata* prosciutto di Parma + saffron honey + dates + pecan	22
Caviar Service 98		
Salad	Little Gem Lettuce goddess dressing + avocado + pistachio + pecorino	19
	Caesar red cabbage + brown butter croutons + soft egg + Parmigiano Reggiano	19
Seafood	Wild U10 shrimp* garlic chile ginger + togarashi + lemon + EVOO	29
	Scallops* yuzu kosho vinaigrette + shishito pepper + blistered tomato	39
	Cioppino Iberico chorizo + fennel + crustacean saffron dashi + grilled bread	34
	Miso Black Cod warm spinach + soubise + ancient grains	42
	Whole wood-fired fish	MKT
Meat	Iberico pork presa* (6oz) shio koji + itoi salsa verde	56
	Argentine skirt steak* (8oz) honey tamari balsamic glaze	56
	AZ Copperstate N.Y. strip* (10oz) tomato ponzu aioli	68
	AZ Copperstate prime ribeye* (14oz) nori bordelaise	78
	Chilean lamb cutlets* (6oz) pear gochujang + pickled radish	54
Japanese Wagyu* + Balinese sea salt (minimum 4 oz) Kozatsu A3 25/oz Takamori Striploin A5 45/oz		
Vegetables	Japanese sweet potato cilantro + Aleppo chili crunch	13
	Summer squash Parmigiano Reggiano + red pesto + basil	16
	Artichokes black garlic + sheeps milk feta + sourdough foccacia	14
	Baby carrots smoked eggplant miso + Japanese curry	14
	Crispy Brussels Sprouts Japanese mustard vinaigrette + bonito flakes	16
	Wild mushroom farro risotto miso butter + Parmigiano Reggiano	22
Omakase (to entrust the Chef), 8-course dinner 150/p 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.

Oct-24

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Cocktails	Green Viper El Guel Mezcal + piment d'espelette + pistachio + lime juice	17
	Noir Iwai 45 Whisky + Merteletti vermouth + squid ink	17
	Carajillo Corcel reposado Tequila + Licor 43 + espresso	17
	Rhythm of the night Roxx Vodka + cucumber + turmeric + basil	17
	Heaven's door Craftsman Modern Gin + elderflower + Rosé + tonic	17
	Vitacura Pisco + blackberry + blueberry + lime juice	17
N/A Libations	N/A Prosecco Mionetto, Veneto, Italy	16
	Phony Negroni St. Agrestis, Brooklyn, New-York	17
	Mayraki orange, lime, guava, ginger	16
Local Draft Beers	Light lager Pa'La Light, Huss brewery	10
	Lager Crispy, The shoppe	10
	Hazy IPA Church music, Juicy IPA, The shoppe	10
Beer Bottles	Dos Equis lager / Michelob ultra / Stella artois	8
	Clausthaler N.A. / Clausthaler dry hopped N.A.	8

WINE BY THE GLASS

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Sake	Azure Tosatsuru prefecture, Kochi, Japan (6 oz carafe)	20 78
Sparkling	Prosecco Santome, Veneto, Italy NV	16 50
	Moscato d'Asti Beni di Batasiolo, Piedmont, Italy '22	16 62
	Crémant de Limoux Rosé, St Hilaire, Limoux, France NV	16 62
	Champagne Poilvert-Jacques, NV, Champagne, France NV	25 100
Rosé	Grenache blend Domaine Bieler, Cuvée Sabine, Provence, France '22	16 62
White	Albarinho Nortico, Vinho Regional Minho, Portugal '22	16 62
	Rhône blend Côtes du Rhône "Signature", Font du Loup, Rhône, France '21	16 62
	Assyrtiko Alexakis, Crete, Greece '21	16 62
	Chardonnay Vendaval, Central Valley, Chile '21	16 62
	Sauvignon blanc Jacques Dumont, Val de Loire, France '22	16 62
	Chardonnay Beaux Frères, Willamette Valley, Oregon '19	28 110
Red	Pinot Noir Moulin de Gassac, Famille Guibert, Languedoc, France '22	16 62
	Sangiovese blend Rèmole, Toscana Rosso, Frescobaldi, Tuscany, Italy '20	16 62
	Malbec Alta Vista, Estate, Luján de Cuyo, Mendoza, Argentina '22	16 62
	Agiorgitiko blend Sofos, "The Wise One", Domaine Gioulis, Greece '22	16 62
	Cabernet Sauvignon Vino de Eyzaguirre, Colchagua Valley, Chile '21	16 62
	Cabernet Sauvignon Daou, Paso Robles, California	19 70