

# PA'LA

for the people...



<b>Tapas</b>	<b>Olives</b>   smoked chili almonds + oregano + EVOO	<b>10</b>
	<b>Pickled Spanish anchovies*</b>   crackers	<b>13</b>
	<b>Kurobuta pork belly</b>   sour plum BBQ + pickled root vegetables	<b>18</b>
	<b>AZ Copper State bone marrow</b>   caramelized onions + grilled unagi	<b>19</b>
	<b>AZ Copper State beef tartare*</b>   squid ink milk bread + red pepper	<b>24</b>
	<b>Woodfired octopus</b>   artichokes + controne beans + smoked sweet pepper	<b>24</b>
	<b>Fresh Burrata*</b>   prosciutto di Parma + saffron honey + dates + pecan	<b>22</b>
<b>Caviar Service 98</b>   served with milkbread + tomato ponzu aioli		
<b>Salad</b>	<b>Little Gem Lettuce</b>   goddess dressing + pistachio + pecorino	<b>19</b>
	<b>Beetroot</b>   shallot + Oregonzola + dried cherry + walnut + yuzu thyme dressing	<b>19</b>
<b>Seafood</b>	<b>Wild U10 shrimp*</b>   garlic chile ginger + togarashi + lemon + EVOO	<b>29</b>
	<b>Scallops*</b>   speck + green apple wasabi + celeriac miso	<b>39</b>
	<b>Mussels</b>   Iberico chorizo + tomato + crustacean dashi + grilled sourdough	<b>29</b>
	<b>Miso Black Cod</b>   warm spinach + soubise + ancient grains	<b>42</b>
	<b>Whole wood-fired fish</b>	<b>MKT</b>
<b>Meat</b>	<b>Iberico pork tenderloin*</b> (6oz)   koji + kimchi + Ayocote beans	<b>56</b>
	<b>Argentine skirt steak*</b> (8oz)   honey tamari balsamic glaze	<b>56</b>
	<b>AZ Copperstate N.Y. strip*</b> (10oz)   tomato ponzu aioli	<b>68</b>
	<b>AZ Copperstate prime ribeye*</b> (14oz)   nori bordelaise	<b>78</b>
	<b>Mountain River venison cutlets*</b> (6oz)   pear gochujang + pickled radish	<b>54</b>
<b>Japanese Wagyu*</b> + Balinese sea salt (minimum 4 oz) Kozatsu A3 striploin <b>25/oz</b>   Takamori Striploin A5 <b>45/oz</b>		
<b>Vegetables</b>	<b>Japanese sweet potato</b>   cilantro + Aleppo chili crunch	<b>13</b>
	<b>Artichokes</b>   black garlic + sheeps milk feta + sourdough foccacia	<b>14</b>
	<b>Crispy Brussels Sprouts</b>   Japanese mustard vinaigrette + bonito flakes	<b>16</b>
	<b>Spanish Piquillo peppers</b>   oregano + controne pepper + EVOO	<b>13</b>
<b>Omakase</b> (to entrust the Chef), <b>8-course dinner 150/p</b> 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.

Dec-24

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<b>Cocktails</b>	<b>Green Viper</b>   El Guel Mezcal + piment d'espelette + pistachio + lime juice	17
	<b>Noir</b>   Iwai 45 Whisky + Merteletti vermouth + squid ink	17
	<b>Carajillo</b>   Corcel reposado Tequila + Licor 43 + espresso	17
	<b>Rhythm of the night</b>   Roxx Vodka + cucumber + turmeric + basil	17
	<b>Heaven's door</b>   Craftsman Modern Gin + elderflower + Rosé + tonic	17
	<b>Vitacura</b>   Pisco + blackberry + blueberry + lime juice	17
<b>N/A Libations</b>	<b>N/A Prosecco</b>   Mionetto, Veneto, Italy	16
	<b>Phony Negroni</b>   St. Agrestis, Brooklyn, New-York	17
	<b>Mayraki</b>   orange, lime, guava, ginger	16
<b>Local Draft Beers</b>	<b>Light lager</b>   Pa'La Light, Huss brewery	10
	<b>Lager</b>   Crispy, The shoppe	10
	<b>Hazy IPA</b>   Church music, Juicy IPA, The shoppe	10
<b>Beer Bottles</b>	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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<b>Sake</b>	<b>Azure</b>   Tosatsuru prefecture, Kochi, Japan (6 oz carafe)	20   78
<b>Sparkling</b>	<b>Prosecco</b>   Santome, Veneto, Italy NV	16   50
	<b>Moscato d'Asti</b>   Beni di Batasiolo, Piedmont, Italy '22	16   62
	<b>Crémant de Limoux</b>   Rosé, St Hilaire, Limoux, France NV	16   62
	<b>Champagne</b>   Poilvert-Jacques, NV, Champagne, France NV	25   100
<b>Rosé</b>	<b>Grenache blend</b>   Domaine Bieler, Cuvée Sabine, Provence, France '22	16   62
<b>White</b>	<b>Albarinho</b>   Nortico, Vinho Regional Minho, Portugal '22	16   62
	<b>Rhône blend</b>   Côtes du Rhône "Signature", Font du Loup, Rhône, France '21	16   62
	<b>Assyrtiko</b>   Alexakis, Crete, Greece '21	16   62
	<b>Chardonnay</b>   Vendaval, Central Valley, Chile '21	16   62
	<b>Sauvignon blanc</b>   Jacques Dumont, Val de Loire, France '22	16   62
	<b>Chardonnay</b>   Beaux Frères, Willamette Valley, Oregon '19	28   110
<b>Red</b>	<b>Pinot Noir</b>   Moulin de Gassac, Famille Guibert, Languedoc, France '22	16   62
	<b>Sangiovese blend</b>   Rèmole, Toscana Rosso, Frescobaldi, Tuscany, Italy '20	16   62
	<b>Malbec</b>   Alta Vista, Estate, Luján de Cuyo, Mendoza, Argentina '22	16   62
	<b>Agiorgitiko blend</b>   Sofos, "The Wise One", Domaine Gioulis, Greece '22	16   62
	<b>Cabernet Sauvignon</b>   Vino de Eyzaguirre, Colchagua Valley, Chile '21	16   62
	<b>Cabernet Sauvignon</b>   Daou, Paso Robles, California	19   70