

# PA'LA

for the people...



Check our daily board for Specials

## Tapas

|  |      |
|--|------|
| Warm assorted <b>olives</b> + togarashi + oregano                            | 10   |
| Pickled white <b>anchovies</b> + Taralli crackers                            | 10   |
| Red pepper <b>Hummus</b> + schiaccia + crudités + pickles                    | 10   |
| Arcadia Meat Market <b>beef tartare*</b> + squid ink milk bread + red pepper | 18   |
| <b>Iberico Pork belly lettuce wrap</b> + lime + fresno                       | 7 ea |
| <b>Spanish octopus</b> + artichokes + cannellini beans + smoked sweet pepper | 18   |

## Salad

|   |    |
|---|----|
| <b>Smoked Burrata</b> + black currant jam + walnuts + schiaccia bread                     | 15 |
| <b>Antipasto</b>   olives + salame + smoked mozzarella + artichokes + tomatoes            | 15 |
| <b>Shrimp salad</b>   mixed greens + fennel + apple + pickled onion                       | 18 |
| <b>Navarro bowl</b>   heirloom grains + woodfired vegetables + EVOO<br><i>Add protein</i> | 12 |

## Sandwiches

*served with sweet potato chips or mixed green salad*

|   |    |
|---|----|
| <b>Island Trollers Albacore Tuna</b>   red peppers + fennel + arugula                   | 15 |
| <b>Steak</b>   chimichurri + koji aioli + red peppers + arugula                         | 15 |
| <b>Artichoke + salami</b>   tomato + parmesan + arugula                                 | 15 |
| <b>Cubano</b>   bacon + ham + Dijon mustard + smiked mozzarella + pickles               | 15 |
| <b>Vegetable</b>   grilled eggplant + tomato butter + apple + feta + caramelized onions | 15 |

|                   |  |    |
|-------------------|--|----|
| <b>Seafood</b>    | <b>Scallops</b> + grapefruit + fennel jam                              | 32 |
|                   | <b>Ora King salmon</b> + miso glaze + pickled vegetables salad         | 40 |
| <b>Meat</b>       | <b>Heluka pork secreto</b> (8oz) + apple-maple vinaigrette             | 36 |
|                   | <b>Argentinian black Angus NY strip</b> (10oz) + black garlic glaze    | 62 |
|                   | <b>K4 Copperstate prime ribeye</b> (14oz) + house steak sauce          | 78 |
| <b>Vegetables</b> | <b>Eggplant</b> + feta + caramelized onion + fish sauce + micro greens | 14 |
|                   | <b>Japanese sweet potato</b> + Aleppo chili + cilantro                 | 12 |
|                   | <b>Woodfired carrots</b> + carrot tare + gorgonzola                    | 14 |

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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|  |   |                |
|--|---|----------------|
| <b>Beverages</b>   | <b>Mexican Coca-Cola</b>  | <b>7</b>       |
|  | <b>Coke, Diet Coke, Sprite</b>  | <b>5</b>       |
|  | <b>Iced Tea</b>   | <b>5</b>       |
|  | <b>Big Marble Organic:</b> Ginger beer   Proper lemon   Proper hibiscus   | <b>5</b>       |
|  | <b>San Pellegrino Sparkling Water (1L)</b>  | <b>10</b>      |
| <b>Beer</b>  | <b>Wren House:</b> India Pale Ale, Spellbinder  | <b>14</b>      |
|  | <b>Michelob Ultra   Stella Artois</b>   | <b>6</b>       |
| <b>Hot Beverage</b>  | <b>Espresso</b>   | <b>5</b>       |
| <b>Sake</b>  | <b>Nigori sake, Snow angel, Hyogo prefecture, Hyogo, Japan</b> (6 oz bottle)  | <b>25</b>      |
|  | <b>Azure,</b> Tosatsuru prefecture, Kochi, Japan (6 oz carafe)  | <b>20   78</b> |
| <b>Sparkling</b>   | <b>Prosecco, Le Contesse, Brut, DOC, Veneto, Italy</b> (200 ml)<br>Apple and acacia flowers, balanced and persistent, elegant fruity finish.  | <b>16</b>      |
|  | <b>Blanquette de Limoux, St Hilaire brut, Limoux, France '20</b><br>Fresh, lively crisp, and dry. Oldest sparkling in the world.  | <b>60</b>      |
| <b>White Wine</b>  | <b>Chardonnay, Vendaval, Central Valley, Chile '21</b><br>Attractive bright gold yellow color. Elegant with citrus notes. Fresh acidity, juicy, great length.   | <b>12   46</b> |
|  | <b>Muscadet Sèvre-et-Maine-sur-Lie, Les Sardines, Loire, France '20</b><br>Aromas dominated by the sea spray of the Atlantic, light floral notes, finesse and pearliness.   | <b>12   46</b> |
|  | <b>Furmint, Evoluciò, Tokaj, Hungary '21</b><br>Aromatic and flavorful, citrus, green apples, apricots, floral and mineral. Great acidity.  | <b>12   46</b> |
|  | <b>Sauvignon Blanc, Matteo Braidot, Friuli, Italy '20</b><br>Fresh and elegant, with notes of exotic fruits. Long and bright finish, with mineral and floral nuances.   | <b>12   46</b> |
|  | <b>Picpoul de Pinet, Mas de Daumas Gassac, Moulin de Gassac, France '21</b><br>Fresh, crisp with a hint of yellow flowers; very fresh with a great balance.   | <b>58</b>      |
|  | <b>Chardonnay, Farmstead, Long Meadow Ranch, Napa Valley, California '18</b><br>Aromatics of golden delicious apple, pear, lime zest, and a hint of vanilla with baking spices, refreshing acid-driven long finish.             | <b>75</b>      |
|  | <b>Sauvignon Blanc, Sancerre, Les Fontenelles, Loire, France '22</b><br>Lively with flinty aromas on the nose, crisp with ripe fruit and mineral notes.   | <b>100</b>     |
| <b>Rosé Wine</b>   | <b>Grenache blend, Cuvée Sabine, Provence, France '22</b><br>Delicate balance between floral, herbal, wild red fruit, stone fruit and acidity.  | <b>12   46</b> |
| <b>Red Wine</b>  | <b>Sangiovese blend, Remole, Toscana Rosso, Frescobaldi, Tuscany, Italy '22</b><br>The juicy, fruity aromas blend well and alternate with floral notes and hints of spice, including clove.                                     | <b>12   46</b> |
|  | <b>Pinot Noir, Apaltagua, Reserva, San Antonio Estate, Chile '18</b><br>Clean, brilliant, ruby red color, aromas of cherries and raspberries, soft notes of oak. Smooth and elegant tannins followed by a sophisticated finish. | <b>12   46</b> |
|  | <b>Cabernet Sauvignon, Vino de Eyzaguirre, Colchagua Valley, Chile '21</b><br>Rich, deep burgundy color. Raspberries, bright cherries, toasty elements, hint of pepper.   | <b>12   46</b> |
|  | <b>Crozes-Hermitage, "Les Jalets", Jaboulet, Rhône, France '16</b><br>Syrah; notes of small red fruits, red currants and floral notes of violet with a touch of licorice. Nice freshness and a finish full of finesse.          | <b>70</b>      |
|  | <b>Tannat, Bodega Bouza, Canelones, Uruguay '20</b><br>Complex, dark, meaty fruit, black spices, black soil, tar and hints of cacao   | <b>74</b>      |
|  | <b>Pinot Noir, Irancy, Benoit Cantin, Burgundy, France '19</b><br>Deep, rustic elegance, earthy, fine, and fruity, purple-red color.  | <b>89</b>      |
|  | <b>Nebbiolo, Langhe Rosso, Perbacco, Vietti, DOC, Piemonte, Italy '20</b><br>Purplish ruby red, intense and bright. Spicy notes, intense small red fruits, harmonious.  | <b>92</b>      |
| <b>Cabernet Sauvignon, Pur Cru, Cosentino, Napa Valley, California '17</b><br>Cassis, cherry, and clove aromatics. Full-body, black cherry currants, hints of black rose, perfect balance with mouth-watering tannins and pleasing spice on the palate. Long finish. | <b>148</b>  |                |