

PA'LA

for the people...



Tapas

Olives smoked chili almonds + oregano + EVOO	10
Spanish anchovies* Taralli crackers + EVOO + togarashi	14
Kurobuta pork belly sour plum BBQ + pickled root vegetables	20
Bone marrow caramelized onions + squid ink milk bread	21
Beef tartare* squid ink milk bread + red pepper	26
Woodfired octopus artichokes + beans + smoked sweet pepper + potato	26
Fresh burrata* Zoe's prosciutto + tomato jam + arugula + bread	24
Seasonal Crudo*	MKT

Caviar Service 125 | Crème fraîche + blinis
Polanco - Uruguay

Salad

Little gem goddess dressing + pistachio + beans + grains + smoked blue cheese	19
Spinach sesame ginger vinaigrette + radish + turnips + pepitas	19

Seafood

Wild shrimp garlic chile ginger + togarashi + lemon + EVOO	29
Mussels Iberico chorizo + tomato + crustacean dashi + focaccia	29
Miso black cod warm spinach + soubise + ancient grains	44
Wood-fired fish	MKT

Meat

Iberico chuleton cabacero* Catalan sauce + Peruano beans	60
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We proudly serve K4 Copper State Ranch beef from Prescott, Arizona

Prime flank steak* (8oz) | chili garlic shoyu glaze 58

Prime N.Y. strip* (10oz) | black garlic maple glaze 76

Prime ribeye* (14oz) | nori bordelaise 80

Vegetables

Japanese sweet potato cilantro + Aleppo chili crunch	14
Spanish piquillo peppers oregano + controne pepper + EVOO	14
Shishito peppers kimchi emulsion + sesame	15
Brussels sprouts apple shoyu vinaigrette + bonito flakes	18
Maitake mushroom sunchoke miso + ponzu butter	20

We use produce, wild fish, sustainable meat
and support family owned business.

*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			
	Sour by the Fire Roxx vodka + Luxardo + Branca Menta + honey + egg white		18
	Ferguson smoked Craftsman Gin + black tea + cardamon + rose		18
	Carajillo El Guel Tequila + Licor 43 + espresso		18
	Flight of Icarus Natterjack whisky + elderflower + Tasmanian honey		18
	Chirulin Pisco + cinnamon+ lime + grapefruit		18
	Velvet Venom Mezcal + kumquat chili amaro + lemon + orgeat		18
N/A Libations			
	Phony Negroni St. Agrestis, Brooklyn, New-York		17
	Mayraki orange, lime, guava, ginger		16
	Mionetto non-alcoholic Prosecco, Veneto, Italy		16
	Talia's colada lychee + grapefruit + lemon + coconut + tonic		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			
		gl	btl
Sake			
	Azure Tosatsuru prefecture, Kochi, Japan (6 oz carafe)	20	78
Sparkling			
	Prosecco Santome, Veneto, Italy NV	16	62
	Brachetto d'Acqui Cascina Bonfante, DOCG, Piedmont, Italy '23	14	54
	Crémant de Limoux St Hilaire, Limoux, France '21	16	62
	Champagne Nicolas Feuillate, NV, Champagne, France NV	29	140
Rosé			
	Grenache blend Bieler, Cuvée Sabine, Côteaux d'Aix-en-Provence, France '24	16	62
White			
	Verdejo Gil Family Estate, Arindo, Rueda, Spain '24	16	62
	Chardonnay Cono Sur, Colchagua, Chimbarongo Colchagua, Chile '20	16	62
	Sauvignon Blanc Vendaval, Central Valley, Chile '21	16	62
	Sauvignon Blanc Domaine Ciringa, "Fosilni Breg", Stajerka, Slovenia '22	21	84
	Xarello Can Sumoi, Serra de l'Home, Baix Penedès, Spain '24	20	78
Red			
	Red Blend Lab, Vinho Regional Lisboa, Quinta de Boavista, Portugal '22	16	62
	Malbec Nieto Senetiner, Mendoza, Argentina '22	16	62
	Cabernet Sauvignon Vendaval, Central Valley, Chile '21	16	62
	Sangiovese Chianti Classico, Poggio Torselli, Tuscany, Italy '22	20	79
	Bordeaux blend Château Villemon, Signature, Bordeaux, France '22	26	120