

IN ROOM DINING

3:30 PM - 10:00 PM SUNDAY-THURSDAY
11:00 PM FRIDAY-SATURDAY

CALDO
VERDE

SMALL PLATE OF SALTY FAVORITES 19 NF/DF

ibérico ham, spanish anchovies, cracked aloreña olives

THREE CHEESES + TOMATO JAM 26 V

almonds, walnuts, charred dates

MARINATED OLIVES 9 VG DOURO ALMONDS 9 VG

PICAQUICOS 8 VG A.O.C. RUSTIC BOULE 8 V

LOCAL CEVICHE* 24 GF/NF/DF

shrimp, crab, bay scallops, avocado, coconut

PROPER CAESAR SALAD* 18 NF

little gems, harissa breadcrumbs, KM 39

SUZANNE'S CHOPPED SALAD 22 GF/NF

broad beans, potato, leeks, black olives, chouriço, são jorge

MOST SIMPLE SALAD 16 VG/GF/DF

walnut oil + camino red wine vinegar

BELUGA LENTIL SOUP 12 V/GF/NF

scallion crème fraîche, aleppo

PRAWNS 27 NF

heirloom garlic, árbol chile, salsa verde

GRILLED MARKET FISH* 32 NF

cilantro, toasted fideos, shrimp broth, rouille

SPICED CHICKEN CLUB* 28 NF/DF

avocado, aioli, bacon, heirloom tomato, french fries

BUCATINI CARBONARA* 26 NF

guanciale, parmesan

THE BURGER* 25 NF

american cheese, calabrian soffrito, aioli, french fries
avocado +5 applewood bacon +4

HANGER STEAK FRITES* 35 NF/GF

árbol butter, french fries, arugula salad

PIRI PIRI CHICKEN 49 NF/DF

french fries, arugula, grilled lemon

CALDO VERDE 69 NF

local rock crab, grilled linguica, kale, mussels, potato

16OZ RIBEYE* 98 NF/GF

westholme wagyu beef bacon, smoked + loaded potato

MESS OF LOCAL GREENS 15 VG/GF/DF/NF

garlic, chile, ESPORÃO olive oil

PATATAS BRAVAS 15 V/NF/GF

spiced tomato + garlic aioli

PIRI PIRI FRENCH FRIES 11 V/DF/NF

DESSERT

CHOCOLATE STICKY TOFFEE PUDDING 15 V

candied walnuts, bourbon toffee sauce, caramel-straciattella
espresso ice cream

PINEAPPLE SKILLET CAKE 15 V

toasted meringue, caramel granita

(BIG) CHOCOLATE CHIP COOKIE 6 V/NF

+4 a la mode

|V| VEGETARIAN

|VG| VEGAN

|GF| GLUTEN FREE

|NF| NUT FREE

|DF| DAIRY FREE

For parties of 6 or more guests, Downtown L.A. Proper adds a 20% service charge that goes directly to its colleagues. Downtown L.A. Proper adds a 5% wellness surcharge to assist in providing healthcare benefits for our colleagues.

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.

Warning: Certain foods & beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/ restaurant.

