



The Ultimate Border Grill Experience • Only \$36 per person!

3-course dinner, including a sampling of classic appetizers, your choice of any signature entree*, and choice of any homemade dessert • please ask your server for details

*Gaucho Steak is an additional \$8

BOCADITOS

-  **Tortilla Soup**
roasted tomato • chipotle • panela • avocado 7.75
- Chef's Daily Soup**
seasonal • delicious • chef inspired 8.00
-  **Quinoa Fritters**
crunchy aztec grain • cotija cheese • aji amarillo aioli 7.50
-  **Border Guacamole**
creamy avocado • jalapeño • cilantro • lime 9.75
-  **Green Corn Tamales**
sweet corn • sour cream • salsa fresca 8.50
-  **Plantain Empanadas**
roasted plantain • black beans • poblano • cotija cheese 9.00
- Empanada Duo***
wild mushroom • chipotle sauce
spinach • pine nuts • raisins • manchego • salsa verde 10.00
- Watercress, Jicama, Orange**
bacon wrapped dates stuffed with chorizo and cabrales blue cheese • toasted coriander vinaigrette 8.75
-  **Mexican Chopped Salad**
charred corn • roasted peppers • green chickpeas • avocado • tomato
apple • tortilla chips • cumin vinaigrette 9.25
-  **Spicy Caesar Salad**
romaine hearts • chile rajas • roasted corn • crispy tortilla strips • argentine parmesan 9.00
- Border Classics**
two chicken panuchos • two green corn tamales • two plantain empanadas 15.75

CEVICHE

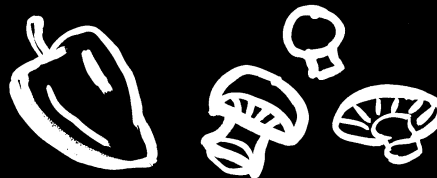
- Tiradito Verde**
tomatillo • lime • jalapeño • cilantro • red onion • mango 13.75
- Peruvian Ceviche**
lime • ginger • aji amarillo chile 12.75
- Baja Ceviche**
shrimp • lime marinated sustainable seasonal fish
jalapeño • tomato • cilantro aioli 11.50
- Ceviche Trio**
peruvian ceviche • tiradito verde • baja ceviche 16.75

Border Grill Santa Monica uses organic long grain rice and black beans, as well as beef, lamb, and uncured pork raised without hormones and antibiotics. We use seasonal, locally grown ingredients whenever possible and do not use any products containing artificial trans fat. We serve only sustainable seafood and are a member of the Monterey Bay Aquarium Seafood Watch Program.

General Manager • Marc Cohen **Executive Chef** • Alex Moreno

Meatless Monday - Only \$29 per person!

3-course dinner, including a sampling of vegetarian appetizers, your choice of any vegetarian entree, and choice of any homemade dessert • please ask your server for details



PLATOS ESPECIALES

Chicken Poblano Enchiladas

herb roasted chicken • handmade corn tortillas • poblano crema
grilled corn • wild mushrooms • charred poblano chiles 23.00

Yucatan Pork

achiote pork slow roasted in banana leaves • caramelized onion • orange • cinnamon
honey lime yams • caramelized brussels sprouts • pineapple jicama salsa 21.50

Grilled Skirt Steak

charred corn relish • black beans • handmade flour tortilla 27.00

Fava Bean Amaranth Fritters

roasted corn cream • wilted amaranth leaves • garlic roasted cusco corn
tinkerbelle peppers • red pepper aioli 19.75

Grilled Seasonal Fish

roasted yellow pepper sauce • celery heart relish • quinoa fritter • seared greens 24.50

Roasted Potato Rajas Relleno

poblano pepper stuffed with creamy potato rajitas • quinoa • spiced tomato salsa • salsa verde 21.75

Sautéed Shrimp

ancho chile • slivered garlic • parsley • lime • braised greens • organic rice 24.50

Carnitas

roasted corn grits • black bean huitlacoche salsa • red onion • cilantro • chipotle glazed bacon 21.50

Chile Relleno

roasted poblano chiles • manchego, panela, cotija cheeses • salsa roja • tomatillo salsa 17.50

Pescado Veracruzano

pan seared sustainable seasonal fish • tomato • kalamata olive • jalapeño • oregano white wine garlic broth 26.50

Chicken Mole Verde*

oven roasted half chicken • pumpkin seed mole • peruvian corn 24.50

Grilled Turkey

cracked black pepper sauce • plantain gratin • seared greens 19.75

Gaucho Steak

grilled domestic wagyu beef ribeye • papas rajitas • caramelized onion • roasted garlic • serrano 36.00

PLATILLOS

Caramelized Brussels Sprouts 5.00

Quinoa Salad 4.00

Fried Plantains 5.00

Red • Green • White Rice 4.00

Plantains and Rice 4.00

Handmade Flour Tortilla 1.00

Honey Lime Yams 4.00


Seared Greens 4.00

Black Beans 4.00

Black Beans • Red and Green Rice 4.00

Homemade Corn Tortillas (3) 1.00

*Not suitable for those with nut allergy. Inquire about chef's soup and specials of the day.
Please advise us of any food allergies. 18% gratuity is automatically applied to parties of 6 or more guests.

 Good for the Planet, Good for You (at least 80% plant based ingredients).
We can make almost any dish with less meat and/or dairy upon request.