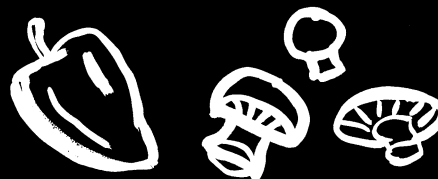


Meatless Monday - Only \$16 per person!

2-course lunch, including a sampling of vegetarian appetizers and your choice of any vegetarian tacos, quesadilla, entree, or salad • please ask your server for details



BOCADITOS



Tortilla Soup

roasted tomato • chipotle • panela • avocado 7.75

Chef's Daily Soup

seasonal • delicious • chef inspired 7.00



Border Guacamole

creamy avocado • jalapeño • cilantro • lime 9.75



Green Corn Tamales

sweet corn • sour cream • salsa fresca 6.50

Empanada Duo*

wild mushroom • chipotle sauce
spinach • pine nuts • raisins • manchego • salsa verde 10.00



Plantain Empanadas

roasted plantain • black beans • poblano • cotija cheese 6.75

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

ENSALADAS

Morita Chicken Salad

smoked chile honey marinated chicken • roasted plantain • mango • peruvian corn 14.75
with steak 18.00 with shrimp 19.00

 **Turkey Tostada**
grilled turkey • black beans • roasted corn • tomato • guacamole • manchego, panela, cotija cheeses 14.50
with steak 18.00 with shrimp 19.00

 **Mexican Chopped Salad**
charred corn • roasted peppers • green chickpeas • avocado
tomato • apple • tortilla chips • cumin vinaigrette 13.95
with grilled turkey 14.95 with chicken 16.50 with steak 18.00 with shrimp 19.00

 **Spicy Chicken Caesar Salad**
grilled chicken • romaine hearts • chile rajas • roasted corn • crispy tortilla strips • argentine parmesan 14.50
with steak 18.00 with shrimp 19.00

TORTAS & QUESADILLAS

Chile Relleno Burger

ground black angus brisket • roasted poblano stuffed with manchego, panela, cotija cheeses
brioche bun • chipotle aioli • romaine • cumin parsley fries 14.50

Grilled Chicken Spicy Bacon Torta

jalapeño bacon • poblano aioli • saint andré cheese • caramelized onion
pickled jalapeño • avocado • cumin parsley fries 15.00

Cuban Pressed Sandwich

slow roasted pork • ham • swiss cheese • pickles • roasted garlic aioli • cumin parsley fries 13.50

Carne Asada Quesadilla

grilled steak • caramelized onion • arbol salsa • manchego, panela, cotija cheeses 17.00

Citrus Chicken Quesadilla

grilled citrus chicken • caramelized onion • serrano chiles • manchego, panela, cotija cheeses 15.50

Farmers Market Quesadilla

slow roasted cherry tomatoes • squash blossoms • grilled zucchini • asparagus
epazote • manchego, panela, cotija cheeses 14.50

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

 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.

TAQUERIA

two handmade corn tortillas • red rice • green rice • black beans

Al Pastor Tacos

grilled pineapple, chicken, pork • jicama orange salsa • habanero • pickled onions 10.50



Avocado Tacos

red quinoa • amaranth • black sesame • chipotle salsa • grilled corn relish • pickled onion 9.75

Carnitas Tacos

braised pork • chipotle salsa • guacamole • onion • cilantro 9.75

Fish Tacos Ensenada

beer battered sustainable fish • avocado crema • salsa fresca 12.95

Carne Asada Tacos

grilled steak • caramelized onion • salsa fresca • guacamole 12.95

Chicken Panuchos

black bean stuffed tortillas • citrus chicken • guacamole • pickled onion 9.75

Grilled Fish Tacos

sustainable seasonal fish • cucumber citrus slaw • lime crema • guacamole 12.95



Crispy Potato Rajas Tacos

creamy roasted potatoes and chiles • manchego, panela, cotija cheeses
guacamole • grilled corn relish • chipotle crema 9.75

Beef Brisket Taquitos

slow roasted shredded black angus beef brisket • spicy slaw • guacamole • salsa fresca 11.50

PLATOS ESPECIALES

Yucatan Pork

achiote pork slow roasted in banana leaves • caramelized onion • orange • cinnamon
honey lime yams • caramelized brussels sprouts • pineapple jicama salsa 16.50

Grilled Skirt Steak

charred corn relish • black beans • handmade flour tortilla 18.50

Chicken Poblano Enchiladas

herb roasted chicken • handmade corn tortillas • poblano crema
grilled corn • wild mushrooms • charred poblano chiles 16.50



Fava Bean Amaranth Fritters

roasted corn cream • wilted amaranth leaves • garlic roasted cusco corn
tinkerbell peppers • red pepper aioli 16.75



Roasted Potato Rajas Relleno

poblano pepper stuffed with creamy potato rajas • quinoa • spiced tomato salsa • salsa verde 15.75

Chile Relleno

roasted poblano chiles • manchego, panela, cotija cheeses • salsa roja • tomatillo salsa 14.50

*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.