

VALENTINE'S DAY 2015 AT BORDER GRILL DOWNTOWN LA

AMUSE

AGUACHILE VERDE

mango • cucumber • avocado 3

BOCADITO

TORTILLA SOUP

roasted tomato chipotle broth • corn tortillas • panela cheese • avocado 9

BORDER CLASSICS

quinoa fritter & plantain empanada 11

HEIRLOOM BEET SALTADO

herbed goat cheese toast • cilantro pesto 11

HIBISCUS CHIPOTLE GLAZED PORK BELLY

grilled asparagus • piquillo pepper coulis 15

PLATOS PEQUENOS

BABY GEM BOUQUETS

spiced pepitas • cara cara orange • pomegranate vinaigrette 12

MEXICAN CHOPPED SALAD

grilled chicken • charred corn • roasted peppers • green chickpeas
avocado • tomato • apple • tortilla chips • cumin vinaigrette 17

AVOCADO TARTARE

shaved artichoke salad • citrus vinaigrette • artichoke crisp 10

KING CRAB CEVICHE

avocado puree • plantain crisps • citrus vinaigrette 16

PERUVIAN CEVICHE

aji amarillo • ginger • lime • cucumber • avocado • crispy plantains 15

PLATOS FUERTES

ROASTED PHEASANT

winter root vegetable pilaf • baby kale • plantain pearls • slow egg 28

LOBSTER SWEETHEART CORN TAMAL

herb butter braised lobster • sweet corn, apple & chayote esquite 33

PESCADO VERACRUZANO

pan seared sustainable seasonal fish • tomato • kalamata olive
jalapeño • oregano • white wine garlic broth 27

GRILLED SKIRT STEAK

charred corn relish • organic black beans • handmade flour tortilla 28

PORTOBELLO A LA PLANCHA

farmers market vegetable paella • marinated cherry tomatoes 25

BONE-IN NEW YORK STEAK

scarlet & white bean ragout • smoked chipotle butter • fingerling crisps 38

CHICKEN ENCHILADAS

mary's roasted chicken • handmade corn tortillas • poblano crema
grilled corn • wild mushrooms • charred poblano chiles 25

BERKSHIRE PORK CHOP

cranberry salsita • jalapeño bacon brussels sprouts • cumin yuca fries • chimichurri 32

POSTRES

SALTED CARAMEL FLAN

almond cookies 9

LECHE FRITA

berries • hibiscus syrup 9

ARROZ CON COCONUT & PASSION FRUIT

coconut cream arroz • passion fruit syrup • mango 9

CARAMEL CHOCOLATE TART

chocolate cookie crust • salted peanut ice cream 9



\$65 per person for 4-course dinner + a glass of sparkling wine
*Please advise us of any food allergies.