

season 19: a touch of cold amid the wistful stars. Winter 23-24

STAYING COOL

24 oz

- CRAFTED POPS

bohemian raspberry | passionable | ginger turmeric | pineapple strawberry

4.
- SHAKEN ICED TEAS

classic black | oolong tea | green jasmine

4.
- FRUIT TEAS

raspberry orange black tea | mango lime jasmine tea | pineapple guava oolong

6.
- MILK TEAS

thai tea | green jasmine | classic black

5.5.
- MATCHA ICED LATTES

matcha | green tea | trowberry | dirty matcha | turmeric

6.5.
- SMOOTHIES

berry happy | big wave | green dude

8.
- ICED COFFEE

vietnamese coffee | classic cold brew

7.

REFRESHERS

24 oz

- HONEY LEMONADE

freshly squeezed lemon, honey, raw sugar.

4.5
- STRAWBERRY LEMONADE

strawberry, honey lemonade.

5.
- SUMMER COOLNESS

fresh cucumber juice, honey lemonade.

5.5
- ZINGY

ginger, lemon, mint, pineapple, cayenne, sparkling water, agave.

5.5

- HOT TEAS by Art of Tea

please inquire about our various organic offerings.

3.

BURROS

Served with tortilla chips and house salsa.

- CALIFORNIA (RV)

chicken breast, chipotle sauce, potato fries, oaxaca cheese, avocado, pico de gallo, huacatay crema. With steak, add \$2.

14.
- VEGAN (RV)

Ancient grains (forbidden rice, quinoa, brown rice) , black beans, avocado, cilantro, radish, escabeche, plant protein, chipotle cashew sauce.

14.
- STEAK BURRITO (RV)

Grass-fed, boneless shortrib steak, ancient grains, beans, avocado, pico de gallo, cheese, chipotle crema. Served with chips and salsa.

16.

MUNCHIES

Taking small steps in the right direction helps ensure a lifetime of health benefits and fulfillment.

- DAILY SOUP

please inquire about the flavor the day.

7.
- PAPAS FRITAS (GF, VEG)

shaved parmesan, sea salt, spices, truffle oil.

8.
- RABANO FRIES (GF, VEG)

Rabano's spices, aji amarillo sauce, huacatay, escabeche.

8.
- EDAMAME WONTONS (VEG)

edamame puree, romano cheese, sriracha agave.

10.

- TABOULEH LETTUCE WRAPS (GF, V)

quinoa, chickpeas, roasted vegetables, parsley, mint. Served with romaine lettuce hearts.

12.
- GOGI TACOS (GF)

(2) choice of grilled chicken, steak, carnitas or tofu. Kimchi, gochujang, chipotle crema, roasted corn, cilantro, cotija.

10
- FISH TACOS (GF)

Choice of 2: wild mahi-mahi or sustainable salmon. Mexican crema, slaw, pico de gallo, cotija cheese, cilantro.

11.

SUSTAINABLE GREENS

Served with crostini.

- VEGETABLE HARVEST (V)

rosted-grilled seasonal vegetables, organic baby greens tossed with white-balsamic vinaigrette dressing. Cashew-Chipotle sauce.

15.
- MEILING'S CHINESE SALAD (RV)

white chicken, organic baby lettuce, almonds, sesame seeds, Mandarin oranges, pickled vegetables, wonton crispies, sesame-ginger dressing.

15.

- SIMPLE SALAD (V)

Field greens, rabanos, red onions, tomato, white-balsamic vinaigrette.

11.
- SOUTWESTERN SALAD (RV)

organic baby green mix, black beans, sweet corn, tomato, onions, oaxaca cheese, avocado, crisp tortilla strips, freerange chicken, ranch-cilantro dressing.

15.
- KALE BERRY (VEG) *

baby kale, baby spinach, fresh strawberry, gala apple, caramelized walnuts, goat cheese, shaved red onions, pomegranate-fennel vinaigrette.

15.

WICH SAY YOU

Sandwiches served on ciabatta bread, and house green salad.

Our meats are naturally unprocessed, hormone and antibiotics free. We are committed to responsibly source our proteins.

- UBER-COOL CTPB (RV)

grilled free-range chicken breast, provolone, tomato, baby arugula, basil-cilantro pesto, mayo, roasted bell pepper.

15.
- PORK BELLY BANH MI (RV)

grilled marinated pork belly, hoisin glaze, cucumber, in house Asian pickle slaw, jalapeño, cilantro, onion, sriracha aioli.

15.
- TOFUBELLO (V)

pan seared marinated organic tofu, portobello mushroom, pickled red onions, roasted bell pepper, baby spinach, cashew-chipotle.

15.
- MUCHO MOJO (RV)

cuban style pulled pork, mojo, provolone, avocado, pickled red onions, dijon mustard aioli, black bean spread.

15.

- WOW ME BURGER (RV)

grass-fed beef, arugula, aioli, tomato, red onion, in-house chipotle BBQ sauce, sharp cheddar cheese, on vegan brioche. Served with fries or salad.

16.
- SHOWTIME BURGER (RV)

grass-fed beef, caramelized onions, apple, bacon-cremini mushrooms, swiss cheese, arugula, on vegan brioche. Served with fries or salad.

16.
- GREEN EARTH BURGER (V)

vegan burger (chickpeas, roasted vegetables, quinoa, sweet potato), tomato, pickled onions, arugula, veganaise, avocado, in-house chipotle BBQ sauce. Vegan brioche. Served with fries or salad.

16.

SUPER BOWLS

Locally sourced and sustainable food supports our farms and community, enhances public and personal health, shows care for animal welfare, and it tastes amazing.

Served over a choice of: short grain white rice, ancient grains or raw greens.

- FARM VEGGIES (GF, V)

best of season grilled-roasted vegetables, cashew-chipotle sauce, hydro watercress. Add black beans on request.

15.
- LECHON CUBANO (GF)

pulled pork Cuban style, mojo criollo, black beans, red pickled onions, sweet plantains.

15.
- EL KOREANO (GF, RV)

grilled certified Angus steak or free range chicken, baby bok choy, cucumber, carrot, gochujang, house kimchi, sweet umami glaze.

17.
- THAI CHICKEN (GF, RV)

free-range chicken breast, Thai yellow curry, grilled vegetables, red jalapeno confit. For steak add 2.

15.
- KABOBS MEDITERRANEO (GF)

free-range chicken, hummus, toum (garlic sauce), greens, tomato, red onion.

16.

- LA BAMBA (GF, RV) *

black beans, sweet corn, avocado, cashew-chipotle sauce, pico de gallo. Choice of free-range chicken breast, organic tofu or pulled pork. For steak, add 2.

15.
- PORK BELLY KNOCKOUT (GF)

lemongrass marinated pork belly, sweet miso glaze, gochujang, wilted spinach, Asian pickled slaw, watercress.

16.
- PERUVIAN SALTADO (GF, RV)

sauteed onion, tomatoes, huacatay sauce, aji panca, cilantro, yukon fries. Choice of free-range chicken or tofu. For steak, add 2.

15.
- SUSTAINABLE SALMON (GF)

pan-seared British Columbia sustainable salmon (raised without hormones or antibiotics), basil-cilantro pesto, huancaina sauce, grilled vegetables, arugula, lemon.

18.

- VIP POKE (GF)

sushi grade ahi tuna, cucumber, scallions, wakame salad, roast-ed sesame, furikake, rabanitos, cream wasabe.

16.
- POKE CEVICHE (GF)

sushi grade ahi tuna, in house spicy sriracha, scallions, aji amarillo, lemon, pico de gallo, tobiko.

16.

OUR MISSION

At Rabano we celebrate people, friendship and the joy of living. We support local farmers, sustainable agriculture and eco-friendly products. We invite you to experience the care and love we put into crafting the food we serve. Sit back, enjoy and stay cool.

MORE ABOUT US

FARM-TO-TABLE FRESHNESS

We believe that wellness and awesome health starts with the food that we eat. Appreciation for the place where it all starts—our local farms—is therefore in order. You may not have set foot in one of such farms, but we can offer you the next best thing—a virtual tour, as it were, by savoring the freshly prepared food at Rabano.

OUR FRESH PRODUCE

Our lettuces, herbs and vegetables come from Suzie’s Farms, Milikin Farms, Weiser Farms, The Garden of Farm, Valdivia Farms, Murray Farms. Vegetables they do not carry we source from other local farms. Hence, we serve the freshest produce available and love to showcase the best the season has to offer.

OUR MEATS

We serve free-range chicken from California, hormone and antibiotic free. Our pork is also natural, free of hormones and antibiotics; while our beef is certified angus whose cattle are grass-fed and grain-finished.

OUR OILS

Olive, Sunflower and Grapeseed for all of our cooking and dressings.
Absolutely no trans fats or hydrogenated oils.

OUR CARBS

White Rice: short grain.
Ancient grains: brown rice, black forbidden organic rice and organic quinoa.

OUR SEASONINGS

Our sauces, dressings, seasoning rubs, are proprietary blends prepared in-house by our master chef. We also make all of our pickles, including kimchi. We use Mediterranean seasalt exclusively, as well as organic, gluten-free soy sauce.

SOCIAL RESPONSIBILITY

Our packaging is made of compostable materials. We used recycled, reclaimed and renewable materials whenever possible in the renovation of our restaurant.

OUR VALUES

Carefully prepare the purest local ingredients with thoughtful imagination while keeping prices fair and reasonable.

KID'S MENU

*Kid's selections come with a choice of drink:
organic milk | raspberry soda | pomegranate soda |
passionfruit soda | honey lemonade | water*

TACO SUNDAY (GF, RV) 10.
(1) corn tortilla, grilled free-range chicken, pico de gallo, roasted corn. Served with yukon fries.

LITTLE BAMBA (GF, RV) 10.
grilled free-range chicken, black beans, roasted corn, white rice.

TERIYAKI CHICKEN (GF, RV) 10.
grilled free-range chicken, grilled vegetables, white rice.

SEASONAL SPECIALS

BEEF BARBACOA TACOS (2) 10.
Stone ground corn tortillas, beef barbacoa, slaw, crema chipotle, onions, cilantro.

BEEF BARBACOA BURRITO 14.
Flour tortilla, slaw, crema chipotle ancient grains, black beans, sweet corn, beef barbacoa, Oaxaca cheese, onions, cilantro, plus chips and salsa.

BEEF BARBACOA BOWL 16.
Ancient grains, black beans, sweet corn, slaw, beef barbacoa, crema Mexicana, avocado, onions, cilantro,

- (*) Contains nuts
- (V) Vegan
- (VEG) Vegetarian
- (GF) Gluten friendly
- (RV) Can be requested vegan or vegetarian

WARNING:

No peanut or peanut products are used in our facilities. We do however use walnuts, almonds and cashews in some of our dishes. And while we have taken precautions to avoid cross contact of allergens, there is no guarantee that food items will not inadvertently come in contact with one another during preparation. ALSO, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Follow us on



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