

CRAVABLES

- DAILY SOUP** 9.
Please inquire about the flavor the day.
- PAPAS FRITAS (GF, VEG)** 9.
Shaved parmesan, sea salt, latin spices, truffle oil.
- CHILI FRIES (GF, VEG)** 11.
potato fries, plant protein, various cheeses.
- EDAMAME WONTONS (VEG)** 10.
Edamame puree, parmesan, sriracha agave.
- TABOULEH LETTUCE WRAPS (GF, V)** 14.
Quinoa, chickpeas, roasted vegetables, parsley, mint.
Served with romaine lettuce hearts.
- SWEET POTATO FRIES (GF, V)** 10.
Maple syrup, Chino-latino seasonings.
- STREET TACOS (GF)** 10.
(2) stone-ground tortilla, chipotle crema, avocado, pico de gallo, radish. Choice of chicken or carnitas. + for steak or shrimp.
- TACO VEGANO (GF, V, N)** 10.
(2) stone-ground tortilla, cashew chipotle, slaw, plant protein, avocado, pico de gallo, radish.
- GOGI TACOS (GF)** 10.
(2) stone-ground tortilla. Choice of grilled chicken, carnitas, organic tofu. Kimchi, gochujang, chipotle crema, roasted corn, cilantro, cotija cheese. + for steak.
- FISH TACOS (GF)** 11.
(2) stone-ground tortilla. Choice of wild mahi-mahi, salmon or shrimp. Mexican crema, slaw, pico de gallo, cotija cheese, cilantro.

KID'S MENU

Kid's selections come with a choice of drink:
strawberry pop | lemonade | milk | water

- TACO SUNDAY (GF, RV)** 10.
(1) corn tortilla, grilled free-range white chicken, pico de gallo, roasted corn. Served with potato fries.
- LITTLE BAMBA (GF, RV)** 10.
Grilled free-range white chicken, black beans, roasted corn, white rice.
- TERIYAKI CHICKEN (GF, RV)** 10.
Grilled free-range white chicken, grilled vegetables, white rice, gluten-free sauce

SUSTAINABLE GREENS

Served with a slice of bread.

- MEILING'S CHINESE SALAD (RV, N)** 16.
Free-range white chicken, organic baby lettuce, almonds, sesame seeds, Mandarin oranges, pickled vegetables, wonton crispies, sesame-ginger dressing.
- DELITERRANEAN (VEG)** 16.
Baby lettuce, radish, roasted peppers, cucumber, cherry tomatoes, black olives, red onion, chickpeas, goat cheese, mediterranean dressing.
- SOUTHWESTERN SALAD (RV)** 16.
Organic baby green mix, black beans, sweet corn, tomato, onions, oaxaca cheese, avocado, crisp tortilla strips, free-range white chicken, ranch-cilantro dressing.
- KALE BERRY (REG, N)** 16.
Baby kale, baby spinach, fresh strawberry, gala apple, caramelized walnuts, goat cheese, shaved red onions, pomegranate-fennel vinaigrette.
- SIMPLE SALAD (V)** 12.
Field greens, rabanos (radish), red onions, tomato, cucumber, white-balsamic vinaigrette.

BURROS

Served with tortilla chips and house salsa.

- EL CALIFORNIA (RV)** 15.
Chipotle sauce, smashed potato fries, oaxaca cheese, avocado, pico de gallo, huacatay crema. Choice of chicken or carnitas. + for steak.
- EL CLASICO (RV)** 15.
Rice, black beans, avocado, cilantro, radish, pico de gallo, sour cream, oaxaca cheese. Choice of chicken or carnitas. + for steak.
- EL GOGI (RV)** 15.
Sriracha-chipotle-mayo, sticky rice, furikake, kimchi, gochujang, cucumber, cilantro, green onion. With chicken. + for steak or pork belly.
- EL BARRIO (RV)** 15.
Beef barbacoa, ancient grains, black beans, Oaxaca cheese, sweet corn, onions, cilantro.

WICH SAY YOU

Served on ciabatta, sour dough, or French roll. With field greens salad.

- UBER-COOL CTPB (RV)** 16.
Grilled free-range white chicken, provolone, tomato, baby arugula, basil-cilantro pesto, mayo, roasted bell pepper.
- PORK BELLY BANH MI** 16.
Grilled marinated pork belly, hoisin glaze, cucumber, in house Asian pickle slaw, jalapeño, cilantro, onion, sriracha aioli.
- PORTABELLISIMO (V, N)** 16.
Organic tofu, grilled portabella mushroom, pickled red onion, roasted bell pepper, baby spinach, cashew chipotle.
- MUCHO MOJO (RV)** 16.
Pulled pork, mojo (garlic-citrus sauce), manchego, pickled red onions, dijon mustard aioli, black bean spread.

BURGERS

Served with potato fries or house salad, on a vegan brioche.

- WOW ME BURGER** 17.
Grass-fed beef (1/2 lb), arugula, aioli, tomato, red onion, in-house chipotle BBQ sauce, sharp cheddar cheese.
- SHOWTIME BURGER** 17.
Grass-fed beef (1/2 lb), caramelized onions-apple, bacon-cremini mushroom, swiss cheese, arugula.
- GREEN EARTH BURGER (V)** 17.
Vegan burger (chickpeas, roasted vegetables, quinoa, sweet potato), tomato, pickled onions, arugula, veganise, avocado, in-house chipotle BBQ sauce.
- TURKEY BURGER** 17.
Mary Pitman Farms, natural, free-range, tomato, onion, hydro watercress, sriracha aioli, smoked gouda, house cranberry bbq.

SUPER BOWLS

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

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

- FARM VEGGIES (GF, V)** 16.
Best of season grilled-roasted vegetables, cashew-chipotle sauce, hydro watercress. Add black beans on request.
- LECHON CUBANO (GF)** 16.
Pulled pork Cuban style, mojo criollo, black beans, red pickled onions, sweet plantains.
- EL KOREANO (GF, RV)** 16.
Baby bok choy, cucumber, carrot, gochujang, house kimchi, sweet umami glaze. Free-range chicken. + for steak.
- THAI CHICKEN (GF, RV)** 16.
Thai yellow curry, grilled vegetables. Free-range chicken. + for steak.
- KABOBS MEDITERRANEO (GF)** 17.
Free-range chicken skewers, hummus, toum (garlic sauce), greens, cucumber, olives, tomato, red onion.
- LA BAMBA (GF, RV, N)** 16.
Black beans, sweet corn, avocado, cashew-chipotle sauce, pico de gallo. Choice of free-range chicken, organic tofu or pulled pork. + for steak.
- PORK BELLY KNOCKOUT (GF)** 17.
Lemongrass marinated pork belly, sweet miso glaze, gochujang, wilted spinach, Asian pickled slaw, watercress.
- PERUVIAN SALTADO (GF, RV)** 16.
Sautéed onion, tomatoes, huacatay sauce, aji panca, cilantro, potato fries. Choice of free-range chicken, pulled pork, or tofu (organic). + for steak.
- SUSTAINABLE SALMON (GF)** 21.
Scottish salmon, basil-cilantro pesto, huancaína sauce, grilled vegetables, arugula, lemon.
- VIP POKE (GF)** 17.
Sushi grade ahi tuna, cucumber, scallions, wakame salad, roasted sesame, furikake, rabanitos, cream wasabe.
- CASA BARBACOA (GF)** 16.
Beef barbacoa, black beans, sweet corn, avocado, cashew chipotle sauce, onions, cilantro.

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.

STAYING COOL

Refreshers

24 oz.

- HONEY LEMONADE organic honey, fresh lemons. 5.
- STRAWBERRY GLITZ strawberry, lemonade, mint. 6.
- CUCUMBER COOLNESS cucumber, lemonade, mint. 6.
- ZINGY pineapple, cayenne, ginger, lemonade, mint. Ice blended. 7.
- PIZZAZZ kiwi, mango, lemonade, rosemary. Ice blended. 7.

FIZZY

24 oz.

- PASSIONABLE passionfruit, pineapple, mint 4.5
- BOHEMIAN RASPBERRY raspberry, lime, mint 4.5
- SUNBURST turmeric ginger, mint 4.5

FROSTY LATTES

24 oz.

- GREEN TEA + MATCHA 6.
- STRAWBERRY + MATCHA 6.
- ESPRESSO + MATCHA 6.
- TURMERIC LATTE 6.
- MATCHA LATTE 6.

MILK TEAS

24 oz.

- THAI TEA 5.
- TWILIGHT black tea, choice of milk 5.
- AQUA green tea, choice of milk 5.
- TRANQUILITY herbal tea, choice of milk (decaf) 5.

SHAKEN ICED TEAS

24 oz.

- CLASSIC BLACK 4.
- GREEN JASMINE 4.
- GARDEN OF EDEN 4.
- BLOOD ORANGE (decaf) 4.

FRUIT TEAS

24 oz.

- RASPBERRY ORANGE 5.
- PINEAPPLE GUAVA 5.
- MANGO LIME 5.

ESPRESSION

- ESPRESSO 3.2 | 4.
- AMERICANO 4.5 | 5.
- LATTE 5. | 5.5
- CAPUCCINO 4.5 |
- FLAT WHITE 4.5 | 6.5
- CORTADO 5.
- MOCHA 5.5 | 6.5
- CAFÉ CON LECHE 5. | 6.

OTHERWISE

- KOMBUCHA 6.
- NITRO COLD BREW 6.
- VIETNAMESE COFFEE 6.
- BUBBLY BREW cold brew, sparkling water, vanilla. 6.
- MATCHA LATTE (served hot or cold) 6.
- CHAI LATTE (served hot or cold) 6.
- GOLDEN MILK turmeric, spices, ginger, sweet milk (hot) 6.
- AFFOGATO CHOCCY vanilla gelato, espresso, shaved chocolate 8.

HOT TEAS

- GREEN TEAS 4.
- Elsai's sencha, Uji gyokuro, Jasmine Pearl, Kyoto.
- BLACK TEAS 4.
- English Breakfast, Earl Grey, Asam Gold, Golden Monkey.
- OOLONG TEAS 4.
- Orchid Oolong, Crimson Oolong, Mandarin Silk Tea.
- DECAF TEAS 4.
- Rosehip & Hibiscus, Italian Blood Orange, Egyptian Chamomile, French Lemon Ginger, Pacific Coast Mint.

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, as well as from our rooftop hydroponic garden. 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. Our pork is also natural, free of hormones and antibiotics from Mary Pitman Farms; while our beef comes from cattle that 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.

Garlic noodles: flat noodle wheat pasta.

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 sea salt 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 maintaining good value and integrity.

(N) Contains nuts

(V) Vegan

(VEG) Vegetarian

(GF) Gluten friendly

(RV) Can be requested vegan or vegetarian

Follow us on



2507 Main Street
Santa Monica, CA 90405
(310) 530-3839

website: <https://rabano.co>

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.