

STAYING COOL

16 oz / 24 oz

CRAFTED POPS bohemian raspberry passionable ginger ale pomegranate orange crush pina colada	3.50/4.00
ICED TEAS classic black green tea garden of eden earl grey	2.95/3.50
FRUIT TEAS honey lemon blueberry jasmine green passion pomegranate	4. /5.
BOBA TEAS thai tea green matcha earl grey vanilla midnight black jasmine blossom toasted coconut	/4.95
COLD BREW COFFEE vietnamese coffee classic cold brew sweet cream vanilla sunshine mocha caramel machiato	4.50/5.50

REFRESHERS & SMOOTHIES

16 oz / 24 oz

HONEY LEMONADE freshly squeezed lemon, honey, raw sugar.	3.50/4.25
STRAWBERRY LEMONADE strawberry, honey lemonade.	3.25/3.75
RASPBERRY LEMONADE raspberry, honey lemonade.	3.25/3.75
CUCUMBER COOLNESS fresh cucumber juice, honey lemonade.	4/5
ZINGY ginger, lemon, mint, pineapple, cayenne, sparkling water, agave.	4/5
COLADA COCKTAIL mixed fruit, banana, pineapple, coconut milk, lime.	4/5
LA-LA LAND mixed berries, bananas, yogurt, milk, almond, agave.	5/6
GREEN DUDE kale, mixed fruit, stevia, raw sugar, lemon.	5/6
GOODER almond milk, oats, figs, dates, flax seeds, vanilla, maple syrup.	6/7

HOT TEAS by Art of Tea **3.**
please inquire about our various organic offerings.

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.	5.	TABOULEH LETTUCE WRAPS (GF, V) quinoa, chickpeas, roasted vegetables, parsley, mint. Served with romaine lettuce hearts.	9.
PAPAS FRITAS (GF, VEG) yukon potato, shaved parmesan, sea salt, spices, truffle oil.	6.	GOGI TACOS (GF) (2) choice of grilled chicken, steak, carnitas or tofu. Kimchi, gochujang, chipotle crema, roasted corn, cilantro, cotija.	8.
RABANO FRIES (GF, VEG) yukon potato, Rabano's spices, aji amarillo sauce, huacatay, escabeche.	6.	FISH TACOS (GF) Choice of: wild mahi-mahi or sustainable salmon. Mexican crema, slaw, pico de gallo, cotija cheese, cilantro.	8.
EDAMAME WONTONS (VEG) edamame puree, romano cheese, sriracha agave.	7.		

SUSTAINABLE GREENS

A diet of antioxidants, fiber, and rich nutrients is a prescription for optimal vitality and regeneration.

Served with crostini.

VEGETABLE HARVEST (V) roasted-grilled seasonal vegetables, organic baby greens tossed with white-balsamic vinaigrette dressing. Cashew-Chipotle sauce.	11.	SIMPLE SALAD (V) Field greens, rabanos, red onions, tomato, white-balsamic vinaigrette.	6.
MEILING'S CHINESE SALAD (RV) Mary's free-range chicken breast, organic baby lettuce, almonds, sesame seeds, Mandarin oranges, pickled vegetables, wonton crispies, sesame-ginger dressing.	11.	SOUTHWESTERN SALAD (RV) organic baby green mix, black beans, sweet corn, tomato, onions, oaxaca cheese, avocado, crisp tortilla strips, Mary's free-range chicken, ranch-cilantro dressing.	12.
		KALE BERRY (VEG) baby kale, baby spinach, fresh strawberry, gala apple, caramelized walnuts, goat cheese, shaved red onions, pomegranate-fennel vinaigrette.	12.

WICH SAY YOU

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

Served on ciabatta bread, with house green salad.

UBER-COOL CTPB (RV) grilled free-range chicken breast, provolone, tomato, baby arugula, basil-cilantro pesto, mayo, roasted bell pepper.	10.	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 yukon fries or salad.	12.5
PORK BELLY BANH MI (RV) grilled marinated pork belly, hoisin glaze, cucumber, in house Asian pickle slaw, jalapeño, cilantro, onion, sriracha aioli.	11.	SHOWTIME BURGER (RV) grass-fed beef, caramelized onions, apple, bacon-cremini mushrooms, swiss cheese, arugula, on vegan brioche. Served with yukon fries or salad.	12.5
TOFUBELLO (V) pan seared marinated organic tofu, portobello mushroom, pickled red onions, roasted bell pepper, baby spinach, cashew-chipotle.	10.	GREEN EARTH BURGER (V) vegan burger (chickpeas, roasted vegetables, quinoa, pumpkin seeds, sweet potato), tomato, pickled onions, arugula, veganise, avocado, in-house chipotle BBQ sauce. Vegan brioche. Served with yukon fries or salad.	12.5
MUCHO MOJO (RV) cuban style pulled pork, mojo, provolone, avocado, pickled red onions, dijon mustard aioli, black bean spread.	10.		

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.	11.	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.	10.	VIP POKE (GF) sushi grade ahi tuna, cucumber, scallions, wakame salad, roasted sesame, furikake, rabanitos, cream wasabe.	13.
LECHON CUBANO (GF) pulled pork Cuban style, mojo criollo, black beans, red pickled onions, sweet plantains.	10.	PORK BELLY KNOCKOUT (GF) lemongrass marinated pork belly, sweet miso glaze, gochujang, wilted spinach, Asian pickled slaw, watercress.	12.	POKE CEVICHE (GF) sushi grade ahi tuna, in house spicy sriracha, scallions, aji amarillo, lemon, pico de gallo, tobiko.	13.
EL KOREANO (GF, RV) grilled certified angus steak or free range chicken, baby bok choy, cucumber, carrot, gochujang, house kimchi, sweet umami glaze.	12.	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.	10.		
THAI CHICKEN (GF, RV) free-range chicken breast, Thai yellow curry, grilled vegetables, red jalapeno confit. For steak add 2.	10.	SUSTAINABLE SALMON (GF) pan-seared British Columbia sustainable salmon (raised without hormones or antibiotics), basil-cilantro pesto, huancaina sauce, grilled vegetables, arugula, lemon.	14.5		
KABOBS MEDITERRANEAN (GF) free-range chicken, hummus, toum (garlic sauce), greens, tomato, red onion.	11.				

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, Mary's Farms, hormone and antibiotic free. Our pork is also natural, free of hormones and antibiotics from Good Nature Pork; 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) 6.5

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

LITTLE BAMBA (GF, RV) 6.5

grilled free-range chicken, black beans, roasted corn, white rice.

TERIYAKI CHICKEN (GF, RV) 6.5

grilled free-range chicken, grilled vegetables, white rice.

SEASONAL SPECIALS

SPICY THAI SHRIMP (GF) 14.

white, sustainable shrimp, Thai yellow, coconut curry, grilled vegetables, red jalapeno confit.

TACOS SIN CARNE (GF) 8.

VEGAN. (2) Asparagus, squash, potato, cauliflower, pico de gallo, cashew chipotle, baby watercress.

THE TURKEY BURGER 12.50

onion, tomato, hydro watercress, sriracha aioli, smoked gouda, bbq cranberry sauce, on brioche. Served with fries or salad.

(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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