

STAYING COOL

16 oz / 24 oz

- HANDCRAFTED SODAS** 2.75 / 3.25
Real fruit flavored. Sweetened with organic raw cane sugar.
- SHAKEN ICED TEAS** 2.5 / 3
- BOBA DRINKS** COLD, organic milk or almond milk 4.5
| Jasmine Boba | Earl Grey Boba | Green Matcha Boba |
| Chai Tea Boba | French Lemon Boba | Thai Tea Boba |
| White Coconut Boba |

REFRESHERS & SMOOTHIES

16 oz / 24 oz

Sweetened with organic raw sugarcane syrup.

- HONEY LEMONADE** 3/3.5
freshly squeezed lemon, honey, raw sugar.
- HIBISCUS COOLER** 3/3.5
hibiscus tea, honey lemonade.
- CUCUMBER COOLNESS** 4/5
fresh cucumber juice, honey lemonade.
- ZINGY** 4/5
ginger, lemon, mint, pineapple, cayenne, sparkling water, agave.
- 100 YEAR OLD REMEDY** 4/5
pomegranate, cranberry, nilgiri, honey, lemon.
- GUTSY** 4/5
turmeric, beet, ginger, honey lemonade.
- REFRESH BUTTON** 4/5
nilgiri tea, apple, mint, acai, lemon.
- LA-LA LAND** 5/6
mixed berries, bananas, yogurt, milk, almond, agave.
- GREEN DUDE** 5/6
kale, mixed fruit, stevia, raw sugar, lemon.
- GOODER** 6/7
almond milk, oats, figs, dates, flax seeds, vanilla, maple syrup.

- 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 life time of health benefits and fulfillment.

- DAILY SOUP** 5.
please inquire about the flavor the day.
- PAPAS FRITAS (GF, VEG)** 5.
yukon potato, shaved parmesan, sea salt, spices, truffle oil.
- RABANO FRIES (GF, VEG)** 5.
yukon potato, Rabano's spices, aji amarillo sauce, huacatay sauce, escabeche.
- TABOULEH LETTUCE WRAPS (GF, V)** 8.
quinoa, chickpeas, roasted vegetables, parsley, mint.
Served with romaine lettuce hearts.
- EDAMAME WONTONS (VEG)** 6.
edamame, mushroom, romano cheese, sriracha agave.
- GOGI TACOS (GF)** 7.
(2) choice of grilled chicken or carnitas; kimchi, gochujang, chipotle crema, roasted corn, cilantro, cotija.

SUSTAINABLE GREENS

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

Served with herb crostini.

- SIMPLE SALAD (V)** 5.
Field greens, rabanos, white-balsamic vinaigrette.
- MEILING'S CHINESE SALAD (RV)** 11.
free-range chicken breast, organic baby lettuce, almonds, sesame seeds, Mandarin oranges, pickled vegetables, wonton crisps, sesame-ginger dressing.
- VEGETABLE HARVEST (V)** 11.
roasted-grilled seasonal vegetables, organic baby greens tossed with white balsamic-herb-lemon dressing. Cashew-Chipotle.
- INAMORATO FARMS (VEG)** 10.
baby organic greens, pomegranate, sundried strawberry, water cress, honey walnuts, goat cheese, pomegranate vinaigrette.

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)** 9.
grilled free-range chicken breast, provolone, tomato, baby arugula, basil-cilantro pesto, roasted bell pepper, in house organic mayo.
- PORK BELLY BANH MI (RV)** 10.
grilled marinated pork belly, hoisin glaze, cucumber, in house Asian pickle slaw, jalapeño, cilantro, sriracha-jalapeño aioli.
- TOFUBELLO (V)** 9.
pan seared marinated organic tofu, portobello mushroom, pickled red onions, roasted bell pepper, baby spinach, cashew-chipotle.
- MUCHO MOJO (RV)** 9.
cuban style pulled pork, mojo, provolone, avocado, pickled red onions, dijon mustard aioli, black bean spread.
- WOW ME BURGER (RV)** 12.
grass-fed beef, arugula, aioli, tomato, red onion, honey-chipotle BBQ sauce, sharp cheddar cheese, on brioche.
Served with yukon fries, or salad.
- GREEN EARTH BURGER (V)** 12.
Vegan burger (chickpeas, roasted vegetables, quinoa, pumpkin seeds, sweet potato, beets), tomato, pickled onions, arugula, veganaise, avocado, honey BBQ sauce.
Served with yukon fries or salad.

SUPER BOWLS

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

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

- ROASTED VEGETABLES (GF, V)** 10.
best of season grilled-roasted vegetables, cashew-chipotle sauce, hydro watercress. Add black beans on request.
- LA BAMBA (GF, RV)** 9.
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.
- LECHON CUBANO (GF)** 9.
pulled pork Cuban style, mojo criollo, black beans, red pickled onions, sweet plantains.
- EL KOREANO (GF, RV)** 11.
grilled certified angus steak or free range chicken, baby bok choy, cucumber, carrot, gochujang, house kimchi, sweet umami glaze.
- SPICY THAI CHICKEN (GF, RV)** 9.
free-range chicken breast, Thai yellow curry, grilled vegetables, red jalapeno confit. For steak add 2.
- PORK BELLY KNOCKOUT (GF)** 11.
lemongrass marinated pork belly, sweet miso glaze, gochujang, wilted spinach, Asian pickled slaw, watercress.
- PERUVIAN SALTADO (GF, RV)** 9.
sauteed onion, tomatoes, huacatay sauce, aji panca, cilantro, potato fries. Choice of free-range chicken or tofu. For steak, add 2.
- SUSTAINABLE SALMON (GF)** 13.
pan-seared British Columbia sustainable salmon (raised without antibiotics), basil-cilantro pesto, huancaina sauce, grilled vegetables, arugula, lemon.
- AHI POKE (GF)** 12.
ahi tuna, cucumber, scallions, wakame salad, roasted sesame, funikake, rabanitos, cream wasabe.
- SPICY POKE CEVICHE (GF)** 12.
inhouse spicy sriracha, scallions, aji amarillo, lemon, pico de gallo, tobiko.

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, Tanaka Farms, Milikin Farms, Weiser Farms, The Garden of Farm. 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 ABF Farms and Mary's Chicken 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, Rice Bran 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 our 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.

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

BAMBA BOWL (GF, RV) 6.

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

TERIYAKI CHICKEN (GF, RV) 6.

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

(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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