

3-Course Steal Prix Fixe

Indulge your inner foodie with exclusive pricing on our signature 3-course menu!

Lunch Menu - \$18 per person

PLATOS PEQUEÑOS

Green Corn Tamale sweet corn tamale with sour cream and salsa fresca

Mushroom Empanada served open face with cabbage slaw, crema, and cotija cheese

Tortilla Soup with roasted tomato, chipotle, avocado, and panela cheese

PLATOS ESPECIALES

Portabello Mushroom Mulitas

grilled marinated mushrooms layered with black beans, mexican cheeses, roasted peppers, and pickled onions; served with roasted tomato sauce, braised greens, and guacamole
recommended wine pairing: raimat cabernet sauvignon, costers del segre, spain 2006 8.00

Aji Panca Barbeque Chicken

with corn esquite, honey sweet potato mash, and avocado panela salsa
recommended wine pairing: cortijo III tempranillo, rioja, spain, 2006 8.00

Mexican Turkey Chopped Salad

grilled turkey, roasted corn, avocado, tomato, apple, pinto beans, red onion, roasted peppers, and romaine lettuce tossed in cumin vinaigrette
recommended wine pairing: puerto viejo, chardonnay, curico valley, chile 2006 7.00

Taco Trio

chicken panucho with guacamole, pickled onion, and black bean stuffed tortilla
fish taco with cucumber citrus slaw, lime crema, and guacamole
potato rajas taco with guacamole and pickled onion
recommended wine pairing: legado del conte albariño, rias baixas, spain 2005 10.00

SIDES add 4.00

Chick Pea Salad with red pepper, cilantro, and spanish olive oil

Fried Green Tomato with goat cheese crema

Charros Beans with mexican chorizo and poblano peppers

Red Potato Salad with peruvian aji amarillo chile

PASTELES

Vanilla Flan with homemade caramel sauce

Aztec Chocolate Cake with whipped crema and spicy pecans

Tres Leches with passion fruit and prickly pear sauces

Dessert Trio can't decide? try a tasting portion of all three desserts add 3

border grill - 1445 4th street, santa monica, ca 90401 - 310.451.1655 - bordergrill.com

3-Course Steal Prix Fixe

Indulge your inner foodie with exclusive pricing on our signature 3-course menu!

Dinner Menu - \$30 Per Person

PLATOS PEQUEÑOS

Green Corn Tamale sweet corn tamale with sour cream and salsa fresca

Mushroom Empanada served open face with cabbage slaw, crema, and cotija cheese

Tortilla Soup with roasted tomato, chipotle, avocado, and panela cheese

PLATOS ESPECIALES

Aji Panca Barbeque Chicken

with corn esquite, honey sweet potato mash, and avocado panela salsa
recommended wine pairing: cortijo III tempranillo, rioja, spain, 2006 8.00

Portabello Mushroom Mulitas

grilled marinated mushrooms layered with black beans, mexican cheeses, roasted peppers, and pickled onions; served with roasted tomato sauce, braised greens, and guacamole
recommended wine pairing: raimat cabernet sauvignon, costers del segre, spain 2006 8.00

Seared Guajillo Tenderloin

chile marinated beef tenderloin; served with garlic roasted red potato and cumin scented brussel sprouts
recommended wine pairing: marraso, malbec, mendoza, argentina 2006 8.00

Pan Seared Tilapia

marinated in garlic, cilantro, and fresh lime with roasted pepper basil coulis, celery root puree, and sautéed spinach
recommended wine pairing: legado del conte albariño, rias baixas, spain 2005 10.00

SIDES add 4.00

Chick Pea Salad with red pepper, cilantro, and spanish olive oil

Fried Green Tomato with goat cheese crema

Charros Beans with mexican chorizo and poblano peppers

Red Potato Salad with peruvian aji amarillo chile

PASTELES

Vanilla Flan with homemade caramel sauce

Aztec Chocolate Cake with whipped crema and spicy pecans

Tres Leches with passion fruit and prickly pear sauces

Dessert Trio can't decide? try a tasting portion of all three desserts add 3.00

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