



Tallula's
events



Tallula's



About Us



Tallula's is an ingredient-driven, neighborhood Mexican restaurant located in Santa Monica Canyon just a few hundred feet from the beach. Co-Owners Josh Loeb and Zoe Nathan both grew up going to this location in its former incarnation as Marix Tex Mex, and long thought of doing their own personal project in the space. When the opportunity came up, they partnered with Rustic Canyon Chef/Co-Owner Jeremy Fox, and they're now fulfilling that dream.

The kitchen at Tallula's is overseen by Jeremy, whose love for great ingredients and passion for cooking is translated into a menu full of rich, bold flavors and imaginative takes on familiar Mexican dishes. The seasonally-inspired menu sources ingredients from the Santa Monica Farmers' Market and other local purveyors the chef knows and trusts. The Mexican-inspired dessert menu was created by Zoe, a celebrated baker, and is run by the Tallula's team. The restaurant also has a great bar focused on agave-based spirits and fresh market produce, plus well-curated wine and beer lists paired to match the flavors of the food.

Tallula's is a place to gather with friends and loved ones, and enjoy wonderful flavors and great drinks.



Tallula's

Private Dining



Our private event space on the second floor is perfect for birthdays, cocktail parties, wedding rehearsals, company meetings and special dinners. Enjoy a variety of our signature Mexican-inspired dishes and seasonal offerings, served family-style.

With a dedicated bar for mixing up margaritas and serving wine and beer, this light-filled and casual room can host a seated dinner for 32 or a standing party for 50 people.

Please reach out to Mary.Thompson@TallulasRestaurant.com for a quote and to see our latest seasonal menu.



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Sample Event Menu



snacks

radishes crema, lime, green chile salt

guacamole, salsa & chips shallot, cilantro, lime, olive oil, sea salt

nachos "sencillo" cotija & fontina cheese, spicy giardiniera, buttermilk crema, salsa

cold choose two

caesar salad roasted garlic, lemon, pumpkin seeds, parmesan gremolata

spring lettuces farmers market lettuces, cucumbers, peaches, oregano-lime vinaigrette

baja kampachi ceviche pickled fresno chile, red onion, radish, lime, aguachile verde

hot choose one

shrimp scampi green onion, chile peppers, spinach, cascabel-garlic butter

grilled swordfish tacos red sauerkraut, dill, malt aioli, epazote

arroz poblano toasted green rice, market vegetables, spicy aioli

sides

spicy pickled vegetables jalapenos, carrots, onions, epazote cucumbers

organic pinto beans shallot oil, epazote, chives

organic rice tomato stock

fresh handmade corn tortillas

large choose two

branzino filet fennel, radicchio treviso, tomatillo salsa, pasilla chile

braised duck tamale duck broth, black pepper-raisin compote, toasted macadamia nuts

grassfed hanger steak carne asada shaved vegetables, chipotle, tortillas

dessert choose two

tres leche cake honey, chamomile, fresh berries

vanilla rum flan almond brown sugar tuile, cinnamon

coconut brown rice pudding sauteed apples & pears, creme fraiche, pomegranate, cayenne

passion fruit sorbet stone ground chocolate sauce, coleman family farms passion fruit, cocoa nibs



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Large Parties

Prix-Fixe Menu

parties of 8+ in the main dining room | \$42 per person for food (+tax, gratuity) | \$21 per kid (12 and under)

snacks

guacamole, salsa & chips shallot, cilantro, lime, olive oil, sea salt
spicy pickled vegetables jalapenos, carrots, onions, epazote cucumbers
rice, beans & tortillas organic pinto beans, rice, fresh handmade corn tortillas

small plates choose two

caesar salad roasted garlic, lemon, pumpkin seeds, parmesan gremolata
garden of lettuces cucumbers, peaches, oregano-lime vinaigrette
kampachi ceviche pineapple, strawberry, citrus, lime, cilantro, red onion, radish, fresno chile oil
arroz poblano toasted green rice, market vegetables, herbs, aji amarillo aioli
albondigas grass-fed beef-rice meatballs, beefsteak tomato & garlic sauce, organic red beans, heirloom tomato, radish

large plates choose one

branzino filet fennel, radicchio treviso, tomatillo salsa, pasilla chile
braised duck tamale duck broth, black pepper-raisin compote, toasted macadamia nuts
grilled carne asada grass-fed hanger, shaved red onions, roasted shishito peppers, chipotle tamarind sauce, tortillas

tacos choose one

grilled fish-of-the-day tacos
organic chicken mole tacos radish, cilantro, queso fresco
grass-fed ground beef tacos grilled red onion, cabbage, cilantro, salsa mixta
vegetarian tacos seasonal selection of market vegetables

desserts choose two

tres leche cake honey, chamomile, fresh berries
vanilla rum flan almond brown sugar tuile, cinnamon
horchata rice pudding pomelo, cherry, lime
passion fruit sorbet stone ground chocolate sauce, coleman family farms passion fruit, cocoa nibs

Recommended Add Ons (À la Carte Pricing) Nachos, Radishes, Quesadillas, Fish Head, Fajitas



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Contact Us



HOURS

Opens 4pm Daily | Happy Hour 4-6pm Mon-Fri | Dinner starts 5pm Mon-Fri & 4pm Sat-Sun

VISIT

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