



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 Executive Chef Saw Naing and Jeremy, whose shared 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. We also have 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.



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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 info@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

market lettuces seasonal fruits & vegetables, corn tortilla chips, oregano-lime vinaigrette

baja kampachi ceviche cucumber, sungold tomato, radish, red onion, cilantro, oscuro

hot choose one

crispy potato taquitos (v, av) caramelized onions, mint tomatillo salsa, cabbage, pico de gallo, crema

yucatan chili camaron (shrimp) tacos cilantro aioli, pickled red onion, fresh slaw, micro cilantro

arroz verde (v, av) crispy rice, market vegetables, escabeche, serrano chili 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

whole fried sea bass assorted vegetables, pickles & sauces

tallula's bowl half an avocado, kandarian farms ayocote beans, rice, cabbage, crema

(choice of pork carnitas, sautéed shrimp or seasonal vegetables)

grilled carne asada (grass-fed hanger steak) weiser farms carrots & blistered shishitos, dill, chipotle-tamarind sauce

with handmade corn tortillas

dessert choose two

tres leches cake honey, chamomile, fresh berries

churros (v) mexican dipping chocolate

vanilla coconut sorbet (vegan) served with strawberry compote, coconut, mint



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Contact Us



HOURS

Opens 4pm Daily | Happy Hour: Mon 4pm-Close, Tue-Fri 4-6pm | Brunch: Fri 12pm, Sat & Sun 11am
Dinner starts Mon-Fri at 5pm and Sat-Sun at 4pm

VISIT

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