

400°
Gourmet
BURGERS
& FRIES



Corner of Mission & Seventh Street in Carmel-by-the-Sea, CA
400degrees.com 831.244.0040



Owner David Fink
Chef / Manager Christian Morando

MENU

Our mouthwatering burgers and fries are housemade daily using only the best ingredients. The custom cast iron griddle, from which we get our name, optimally sears house-blended patties to create signature burgers featuring locally sourced produce and housemade ingredients. Chef / Manager Christian Morando's menu features signature burgers and sandwiches, a variety of delicious fries, hand-scooped milk shakes, and a selection of wines-by-the-glass and beers.

SETTING

Located at the Carmel Plaza just off Carmel's Ocean Ave the 80-seat restaurant's dramatic and modern elements include red tile accents in the kitchen, a distinctive woven stainless-steel wall, Artemide light fixtures, 15-foot two-story tall windows and ceiling to create an open and contemporary aesthetic. Casual table service is available in the comfortable dining room or outdoors on the dog-friendly, heated patio. With the owners' commitment to sustainability, 400° uses eco-friendly biodegradable greenware and products when available. The restaurant was designed with low voltage lighting, energy efficient appliances including the heating and cooling units and low impact restrooms.



CHRISTIAN MORANDO

Chef / Manager

Christian Morando joined 400° Gourmet Burgers and Fries in early 2015 with the vision to expand the horizons of the restaurant, and to make a difference with his passion for food and people. With his vision and guidance, 400° launched their new menu concept in May of 2015, adding new recipes, combos and featuring seasonal ingredients.

Born in Bolivia, South America Christian moved to San Francisco at the age of 5. Being a San Francisco native has offered Christian the ability to learn and enjoy all types of food from all over the world. He began his journey in the culinary industry early as a supervisor for Jamba Juice. He continued to explore the culinary industry by becoming a cook for facilities and restaurants in the Northern California region. Christian began to learn his true culinary skills from many great chefs who mentored him at Zynga, Facebook, and DropBox headquarters.

In 2011, Christian partnered with two professionals to start and create a menu for a clean eating fast food franchise in the city center of Oakland, CA. It has since expanded to multiple locations with the guidance and help of Chef Christian Morando and his recipes.

Hours

Sunday through Thursday, 11:30 am - 8:30 pm
Friday-Saturday 11:30 am - 9 pm

Location

Corner of Mission & Seventh Street
Carmel-by-the-Sea, California

Online

400degrees.com
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Media Inquires

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