

 We grind our own masa for tortillas daily from heirloom Masienda corn

## SAN DIEGO RESTAURANT WEEK MENU



### Dinner \$30, three courses

Choose ONE of the following:

**Made to Order Guacamole** with chips (Add Uni +3)

**Roasted Carrot Salad** kale, roasted brussels, jalapeno ranch, raisins, guajillo bread crumbs, panela cheese

**Queso Fundido** charred shishito, tortilla (Add Chorizo +2)

**Creamy Tomato Corn Soup** queso fresco, lime crema, pepitas, epazote

### MAIN COURSES

Choose ONE of the following:

Most entrees served with salsas and house made tortillas

**Chicken Enchilada** red sauce, jack cheese, sour cream, cotija, red onion, radish, avocado, cilantro (not served with tortillas)

**Vegetable Tamales** parsnip, carrot, potato, black bean puree, hoja santa salsa, parsnip chips, pomegranate (not served with tortillas)

**Braised and Roasted Pork Shoulder** cabbage, beans, chicharron

**Braised and Wood Grilled Duck Legs** Barbacoa marinated, grilled green onions and radish, avocado puree, grilled lemon, roasted carrots, kale +4

**Adobo Grilled 1/2 Chicken** grilled onions, roasted potatoes, jalapeno +2

**Wood Grilled Trout** adobo rub, shishito-watercress salad, hoja santa +2

**Carne Asada** ribeye grilled over wood, avocado, nopales, onions, beans, salsa boracha +6

### DESSERT

Choose ONE of the following:

**Churro** vanilla ice cream, Mexican chocolate sauce

**Flan** orange caramel, Oaxacan chocolate meringue

**Tres Leches Banana Cake** fresh bananas, banana chips, coffee torched meringue



**Galaxy Taco T-shirts are available, ask the staff!**

\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

A 3% Surcharge Added in Support of Local and State Mandates

