

# Puesto

## SAN DIEGO RESTAURANT WEEK

JANUARY 15-22, 2017

\$15 per person

Enjoy one item per course unless noted.

### ANTOJITO

#### PUESTO PERFECT GUACAMOLE <sup>GF</sup>

avocado, Parmigiano-Reggiano, cilantro, onion, fresh squeezed lime & orange, chile habanero

#### CRAB GUACAMOLE <sup>GF</sup>

avocado, lump crab, cilantro, onion, fresh squeezed lime & orange, chile habanero

#### ESQUITE <sup>GF • VEG</sup>

grilled corn, chile, lime, queso, crema

### TACOS

#### MIX, MATCH & ENJOY 2



#### CHICKEN AL PASTOR

crispy melted cheese, hibiscus & chipotle tinga, avocado, piña habanero pico



#### CHICKEN VERDE <sup>GF</sup>

crispy melted cheese, cilantro-cumin tomatillo sauce, caramelized onion & serrano tinga verde, avocado, cilantro



#### FILET MIGNON\* <sup>+\$2 EA NUT</sup>

crispy melted cheese, avocado, spicy pistachio serrano



#### CARNITAS <sup>GF</sup>

traditionally braised pork, guacamole, tomatillo fresca



#### MUSHROOM <sup>GF</sup>

crispy melted cheese, garlic braised seasonal mushrooms, stone fruit jalapeño salsa, pickled onion, hearts on fire



#### ZUCCHINI & CACTUS <sup>GF • VEG</sup>

crispy melted cheese, calabacitas of zucchini, corn & tomato, cactus, avocado, cilantro-tomatillo



#### GRILLED BASS <sup>+\$2 EA GF</sup>

grilled Baja striped bass, adobo verde, salsa fresca, avocado, habanero-massaged kale



#### MAINE LOBSTER <sup>+\$3.50 EA</sup>

black beans, crispy onions, avocado, crema de cilantro, jalapeño pico

### Postre

#### PEQUEÑO FROZEN HORCHATA

**GF** = Gluten-free designated menu items do not contain gluten, but are cooked in a kitchen that contains gluten. **NUT** = Nut, tree nut, and/or seed allergen present. **VEG** = Vegetarian. \* = Consuming raw or undercooked foods may increase your risk for foodborne illness, especially if you have certain medical conditions.



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