



RESTAURANT WEEK

DINNER MENU

Sunday 1/21 - 1/28 | 4pm to 10pm | \$20.00

FIRST COURSE

-please choose one-

Baja Ceviche

mexican white shrimp, bay scallops, tomato, onion, avocado, cilantro, lime

BB Guacamole Especial

Diced avocado, smoked paprika, olive oil-roasted sweet potatoes, roasted corn, rajas, cilantro, lime juice and salt with house made plantain chips

Salmon Poke

salmon, sesame-ponzu, red chile flakes, pickled cucumbers, green onions, quinoa sesame crunch

SECOND COURSE

-please choose one-

Burrito Barbacoa

slow braised beef, rice, pinto beans, salsa verde, onion, cilantro, tomato, crema, avocado, topped with salsa de barbacoa

Chicken Tinga Enchiladas

chicken tinga enchilada toasted beat adobo, queso oaxaca, crema, pickled red onion, twice fried potatoes, avocado

Seafood Enchilada

mixed seafood, scampi butter, roasted poblano cream, mole* black beans, queso fresco, escabeche, candied jalapeno

THIRD COURSE

Churros

cinnamon-sugar, creme anglaise sauce

No local / industry or other promotional discounts apply. Tax & Gratuity not included.

**Indicates item contains ingredients made with peanuts, nuts and or seeds. Before placing your order, please inform your server if a person in your party has a food allergy as contact with allergens such as peanuts, tree nuts, wheat, eggs, milk, sesame is possible in our establishment. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

THE BLIND BURRO

7th & J | East Village, SD • CA
WWW.THEBLINDBURRO.COM
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