

 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:

Wood Grilled Salsa served with “el Nopalito” chips

Add Made to Order Guacamole + 5 Add Uni + 3 *

Ensalada “Cesar” baby gems, cherry tomato, cotija, lime marinated red onions, “Cesar” dressing, guajillo bread crumbs, avocado *

Mexican Chicken and Rice Soup lime, cilantro

MAIN COURSES

Choose ONE of the following:

Most entrees served with salsas (contains nuts) and house made tortillas

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

Vegetable Tamales carrot chipotle mole, roasted carrots, squash, pepitas, carrot top salsa, queso fresco (not served with tortillas)

Braised and Roasted Pork Shoulder cabbage, beans, chicharron, radish, cilantro Add + 1

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

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

Braised Short Rib birria jus, roasted carrots, radish, onions, garbanzo beans, cilantro, salsa quemada Add + 2

Carne Asada grilled over wood, avocado, nopales, onions, beans, jalapeno, salsa borracha Add + 6 *

DESSERT

Choose ONE of the following:

Churro vanilla ice cream, Mexican chocolate sauce (contains nuts)

Flan seasonal fruit, caramel, whipped cream

Galaxy Taco merchandise is available, ask the staff!

* These items are served raw or undercooked or may contain raw or undercooked ingredients

 A 3.5% surcharge will be added to each bill to help cover increasing operations and labor costs 