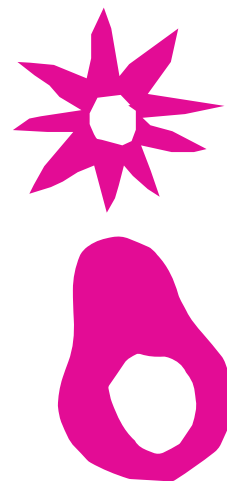


# Puesto

## San Diego Restaurant Week

Three course dinner / \$40 per person

Enjoy one item per course unless noted.



### Antojito

#### PUESTO PERFECT GUACAMOLE

classic + Parmigiano-Reggiano (GF)

#### NOGADA GUACAMOLE

classic + pomegranate, mango pico de gallo, chile de árbol, candied walnuts (GF, V+, N)

#### VERDE GUACAMOLE

classic + tomatillo, pumpkin seeds, parsley, cilantro, garlic (GF, V)

#### PASSIONFRUIT & MANGO SHRIMP CEVICHE\*

Mexican wild shrimp, passionfruit, mango, avocado, sesame black garlic chile oil (GF, N)

### Tacos

Mix, match & enjoy two.

Handmade, organic, non-GMO corn tortillas. Substitute lettuce for tortillas.

#### CHICKEN AL PASTOR

crispy melted cheese, braised organic Jidori chicken, hibiscus & chipotle tinga, avocado, piña habanero pico

#### CHICKEN ASADA

crispy melted cheese, grilled organic Jidori chicken, tomato sofrito, classic guacamole (GF)

#### TAMARINDO SHRIMP

crispy shrimp, tamarindo-chile sauce, classic guacamole, cilantro (GF) +\$2

#### FILET MIGNON\*

crispy melted cheese, marinated filet mignon, avocado, spicy pistachio serrano salsa (N) +\$2

#### CARNITAS

crispy melted cheese, traditionally braised Salmon Creek Farms pork, avocado tomatillo salsa, avocado (GF)

#### QUESABIRRIA

crispy melted cheese, braised short rib, Jalisco salsa, pickled radish, avocado (GF)

#### MAINE LOBSTER

garlic butter grilled lobster, black beans, crispy onions, avocado, crema de cilantro, jalapeño pico +\$4

#### BAJA FISH

Puesto beer battered line caught local fish, shredded cabbage, avocado, crema, Morita salsa +\$2

#### MUSHROOM

crispy melted cheese, garlic braised seasonal mushrooms, pickled onions, stone fruit serrano salsa, hearts on fire (GF, V)

#### VERDURAS

crispy melted cheese, rajitas, tatume squash, papas, corn & tomato, nopales, avocado, jalapeño, zucchini blossom (GF, V)

### Side

#### ESQUITE

grilled corn, chile, lime, queso cotija, crema (GF, V)

#### HERB LIME RICE

steamed with epazote & cilantro (GF, V)

#### TRADITIONAL BLACK BEANS

classically prepared with epazote, sofrito & queso fresco (GF, V)

### Postre

#### TRES LECHE DE CAFÉ

Contains a small amount of alcohol

mascarpone whip, strawberry coulis, coffee liqueur

### Add a Margarita

#### PUESTO PERFECT

blue agave reposado tequila, fresh lime, organic agave nectar +\$12



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SAN DIEGO / OC / BAY AREA

GF = Gluten-free designated menu items do not contain gluten, but are cooked in a kitchen that contains gluten P = Peanuts are present N = Contains nuts V = Vegetarian V+ = Vegan \*These menu items are served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 4% SURCHARGE IS ADDED TO ALL CHECKS TO SUPPORT OUR TEAM. THANK YOU FOR SUPPORTING OUR STAFF.  
AN 18% GRATUITY WILL BE ADDED TO PARTIES OF TEN OR MORE.

