

SAN DIEGO RESTAURANT WEEK

September 25 - October 2 | Closed Monday & Tuesday

PRIMEROS

callo y nopal

scallop, cactus, jicama and prickly pear ceviche

lengua

beef tongue sope, salsa verde

SEGUNDOS

pescado

pelican harbor catch of the day, cherry tomatoes and rosemary compote and lemon purée

birria

marinated wagyu picana cooken on
vesuvio low and slow over night on mezquite charcoal

TERCEROS

elote

roasted corn crème brûlée

calabaza

pumpkin pie and chai

Reservations Required for San Diego Restaurant Week

20% service charge is added to each guest check.

Substitutions are politely declined. *These requests may compromise the unique characteristics of the dish.*

While delicious, we must advice that consumption of raw or undercooked meats, poultry, seafood, shellfish, eggs or underpasteurized food may increase your risk of food borne illness.

WALLE
GUADALUPE VALLEY KITCHEN