

# Puesto

## San Diego Restaurant Week

Dinner / \$35 per person

### Guacamole

Choose one.

Includes chips & fire roasted Molcajete salsa

#### CLASSIC

avocado, cilantro, onion, fresh squeezed lime & orange (GF, V+)

#### PUESTO PERFECT

classic + Parmigiano-Reggiano (GF)

#### NOGADA

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

### Ceviche

Choose one.

#### PASSIONFRUIT & MANGO SHRIMP CEVICHE\*

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

#### CEVICHE VERDE\*

local line-caught fish, cucumber, serrano, radish, avocado, Japanese peanuts (GF, P, N)

### Tacos

Choose any two.

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

#### CHICKEN AL PASTOR

crispy melted cheese, braised free range Jidori chicken, hibiscus & chipotle tinga, avocado, piña habanero pico (GF)

#### TAMARINDO SHRIMP

crispy shrimp, tamarindo-chile sauce, classic guacamole (GF)

#### SHORT RIB QUESABIRRIA

crispy melted cheese, Jalisco salsa, pickled radish, classic guacamole (GF)

#### RIBEYE

marinated ribeye, asada pico, tomatillo arbol salsa, queso fresco

#### CARNITAS

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

#### POZOLE

crispy melted cheese, braised Salmon Creek Farms pork, avocado, cabbage, radish, cilantro, crunchy hominy (GF)

#### MUSHROOM

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

#### VERDURAS

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

#### VEGETABLE MOLE VERDE

roasted cauliflower & broccoli, broccoli kale mole verde, flax seed salsa macha, panela cheese, hemp seeds (GF, V)

### Add a Dessert

+\$5

#### PIÑA COLADA CAKE

coconut, fresh caramelized pineapple, meringue (GF)

### Add a Margarita

+\$12

#### PUESTO PERFECT

reposado tequila, fresh lime,  
organic agave nectar

### Add a Cerveza

+\$6

Choices:

PUESTO CLARA · PUESTO AMBER

PUESTO NEGRA · PUESTO IPA

PUESTO PERFECT PILSNER

SOCIALIZE WITH US @EATPUESTO / EATPUESTO.COM / #SDRW  
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.

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF TEN OR MORE.

