

Dinner

MENU | \$65

FIRST COURSE

choice of one per guest:

CRISPY EMPANADA POPPERS

fresh corn masa, spicy cream cheese,
avocado crema

CHILLED CAESAR SALAD

romaine lettuce, toasted pepitas,
cotija, herb croutons

CHILLED SHRIMP CEVICHE

Tomato, Cucumber, red onion, avocado,
serrano, lime juice

HANDMADE CORN & GOAT CHEESE TAMALES

fresh corn masa, goat cheese, tomatillo salsa

SECOND COURSE

choice of one per guest:

SEAFOOD CHILE RELLENO

lobster tail, prawns, house cheese blend,
white rice, refried beans, chipotle crema

ROASTED POLLO ASADO

free range chicken breast, street corn,
refried beans, mole poblano

GRILLED LAMB CHOPS

braised cipollini onions, asparagus,
English peas, lemon zest, mole negro

ENCHILADA TRIO

A combination of our classic enchiladas:
Short Rib, Chicken and Lobster & Shrimp

Vegetarian and vegan options available upon request

DESSERT

choice of one per guest:

CHOCOLATE LAVA CAKE

triple sec, salted caramel ice
cream, cajeta

TRES LECHES CAKE

three milks, whipped cream,
assorted berries

COCKTAIL UPGRADE

HOUSE MARGARITA | \$10

RED O
TASTE OF MEXICO

X

SAN DIEGO
Restaurant
Week
SEPT 24 - OCT 1
Presented by California Restaurant Association