

BLANCO

COCINA + CANTINA

SAN DIEGO RESTAURANT WEEK

MARCH 3 - 10, 2024

\$30 PER PERSON - ONE ITEM PER COURSE

COURSE 1

CHOOSE 1

GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

WARM QUESO

guacamole, sour cream, pico de gallo

COURSE 2

CHOOSE 1

SEASONAL CHOPPED CHICKEN SALAD

apple, date, quinoa, kale, crispy sweet potato, pomegranate,
goat cheese, chili walnut vinaigrette

TRADITIONAL CARNITAS TACOS

orange, chile, salsa verde, onion, jalapeño, cilantro, crema fresca

CARAMELIZED SWEET POTATO ENCHILADAS

grilled portobello, kale, zucchini, manchego cheese, ancho chile sauce

COMBO PLATTER

ground beef taco, cheese enchilada, bean tostada

GRILLED SHRIMP TACOS*

pickled cabbage, avocado salsa, cilantro lime crema

CHICKEN TINGA BURRITO

charred onion, cilantro, jack cheese, red chile, warm queso sauce

COURSE 3

CHOOSE 1

MEXICAN CHOCOLATE TIRAMISU

maria's cookies, chocolate mousse, dulce de leche, candied walnuts

TRES LECHES CAKE

strawberry orange jam, chantilly cream

BROWN SUGAR CARAMEL FLAN

whipped cream & summer berries

TAX AND GRATUITY NOT INCLUDED

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.