

Dinner MENU | \$60

FIRST COURSE

choice of one per guest:

CRISPY EMPANADA POPPERS

fresh corn masa, spicy cream cheese,
avocado crema

CHILLED SHRIMP CEVICHE

tomato, cucumber, red onion, avocado,
serrano, lime juice

CHILLED CAESAR SALAD

romaine lettuce, toasted pepitas,
cotija, herb croutons

TAQUITOS DE POLLO

avocado crema, shaved romaine, cotija,
pico de gallo, salsa verde

SECOND COURSE

choice of one per guest:

BLACKENED KETO SALMON RISOTTO

cauliflower risotto, bacon, onions,
rajas peppers, asparagus, english peas,
cotija cheese, balsamic glaze

GRILLED LAMB CHOPS

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

ROASTED POLLO ASADO

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

ENCHILADA TRIO

A combination of our classic enchiladas:
short rib, chicken and 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
MARCH 3 - 10
Presented by California Restaurant Association