

# Puesto

## San Diego Restaurant Week

Dinner / \$35 per person

### Guacamole

Choose one.

Includes chips & fire roasted Molcajete salsa

#### CLASSIC (GF, V+)

avocado, cilantro, onion, fresh squeezed lime & orange

#### PUESTO PERFECT (GF)

classic guacamole + Parmigiano-Reggiano

#### NOGADA (GF, V+, N)

classic guacamole + pomegranate, mango pico, candied walnuts

### Ceviche

Choose one.

#### PASSIONFRUIT & MANGO SHRIMP CEVICHE\* (GF)

Mexican shrimp, mango, avocado, chile oil

#### CEVICHE VERDE\* (GF, P, N)

local fish, cucumber, serrano, avocado, Japanese peanuts

### Tacos

Choose any two.

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

#### CHICKEN AL PASTOR (GF)

crispy melted cheese, Wayne Farms chicken, hibiscus & chipotle tinga, avocado, piña habanero pico

#### TAMARINDO SHRIMP (GF)

crispy Mexican shrimp, tamarindo-chile sauce, guacamole

#### SHORT RIB QUESABIRRIA (GF)

crispy melted cheese, Jalisco salsa, radish, guacamole

#### RIBEYE

ribeye, avocado, asada pico, tomatillo-árbol salsa, queso fresco

#### CARNITAS (GF)

crispy melted cheese, S.C. Farms pork, tomatillo salsa, avocado

#### SWORDFISH (GF)

marinated local swordfish, sunflower salsa macha, avocado salsa, jicama slaw, pickled onions

#### MUSHROOM (GF, V)

crispy melted cheese, mushrooms, pickled onions, stone fruit serrano salsa

#### VERDURAS (GF, V)

crispy melted cheese, seasonal vegetables, nopales, avocado

#### VEGETABLE MOLE VERDE (GF, V)

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

### Add a Dessert

+\$5

#### MANGO CAKE (GF)

mango mousse, passionfruit cream, coconut sponge cake

### Add a Margarita

+\$12

#### PUESTO PERFECT

Pueblo Viejo reposado tequila, fresh lime, organic agave nectar

### Add a Cerveza

+\$6

Choices:

#### PUESTO CLARA · PUESTO AMBER

#### PUESTO NEGRA · PUESTO IPA

#### PUESTO PILSNER

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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.

