

SAN DIEGO RESTAURANT WEEK

JANUARY 26TH - FEBRUARY 2ND, 2025

\$30 PER PERSON

COURSE 1

CHOOSE 1

WARM QUESO

ground beef, guacamole, sour cream, pico de gallo

GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

CHICKEN TAQUITOS

potato, caramelized onion, oaxaca cheese, chipotle-avocado salsa

COURSE 2

CHOOSE 1

CHOPPED CHICKEN SALAD

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

VEGETARIAN CARAMELIZED SWEET POTATO ENCHILADAS

grilled portobello, kale, zucchini, manchego cheese, ancho chile sauce,
served with black beans

GRILLED SHRIMP TACOS*

pickled cabbage, avocado salsa, cilantro lime crema

SHORT RIB MACHACA BURRITO

caramelized peppers & onions, yellow cheese, ancho chile sauce, cilantro

TRADITIONAL CARNITAS TACOS

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

GRILLED CHICKEN FAJITAS

achiote citrus sauce

COURSE 3

CHOOSE 1

BROWN SUGAR CARAMEL FLAN

whipped cream & summer berries

TRES LECHES CAKE

strawberry orange jam, chantilly cream

CHOCOLATE IMPOSSIBLE CAKE

dulce de leche pudding, vanilla ice cream

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.



BLANCO

COCINA + CANTINA