

BLANCO

COCINA + CANTINA

SAN DIEGO RESTAURANT WEEK

SEPTEMBER 14TH - 21ST, 2025



\$30 PER PERSON

COURSE 1

CHOOSE 1

WARM QUESO

guacamole, sour cream, pico de gallo

GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

SPICY MANGO CEVICHE*

shrimp, avocado, cucumber, radish, pico de gallo

COURSE 2

CHOOSE 1

GRILLED SHRIMP TACOS*

pickled cabbage, avocado salsa, cilantro lime crema

"PAPAS DULCE" BOWL

crispy sweet potato, zucchini, roasted peppers, avocado, fried queso, rice, pomegranate seed, mole sauce

BRAISED SHORT RIB "MACHACA" TACOS

caramelized peppers & onions, cotija cheese, sour cream

PORK CHILE VERDE BURRITO

charred onion, roasted pasilla, tomatillo, cilantro, cotija

CHICKEN "PIBIL" FAJITAS

blanco tequila sauce & toasted sesame

COURSE 3

CHOOSE 1

BROWN SUGAR CARAMEL FLAN

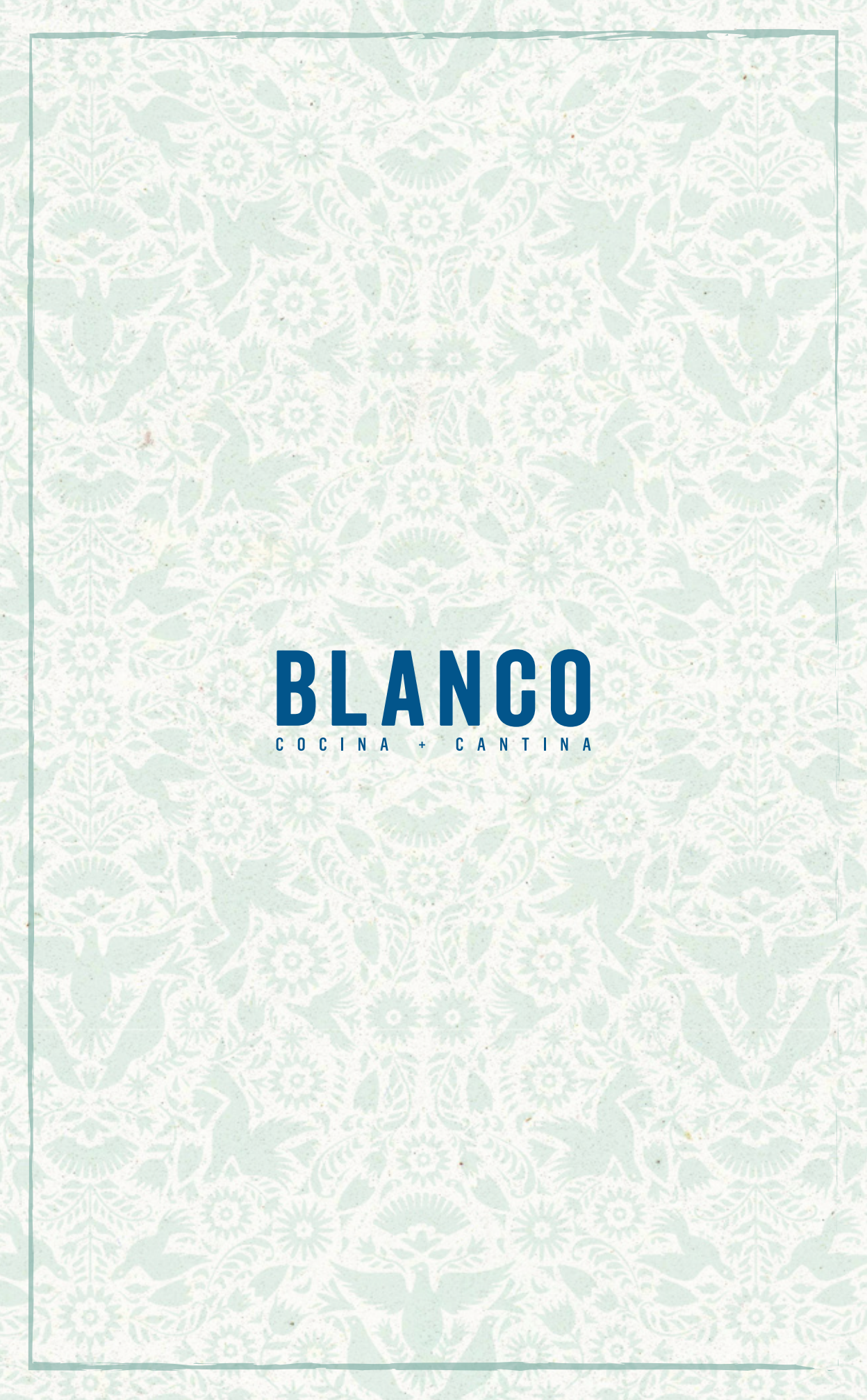
whipped cream & berries

CHOCOLATE TRES LECHES

praline mousse, hazelnut toffee

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

C O C I N A + C A N T I N A