

SAN DIEGO
Restaurant
Week
JAN 25 - FEB 1

CASA DE REYES

20% service charge will be added for all parties of 8 or more. A 4% surcharge will be added to all guest checks to help cover increasing operational costs.

Lunch \$20

Choose One Appetizer
and One Entrée

Dinner \$30

Choose One Appetizer, One Entrée,
and One Dessert

APPETIZERS

SQUASH BLOSSOM RELLENOS

stuffed with melted Chihuahua cheese + crispy amber beer batter + salsa de molcajete

TRADITIONAL SHRIMP CEVICHE TOSTADA

citrus-marinated shrimp + tomato + onion + cilantro + cucumber + avocado

MEXICAN CAESAR SALAD

chopped romaine hearts + cotija cheese + chipotle Caesar dressing + tortilla strips

ADOBADA & PINEAPPLE RELISH EMPANADA

corn masa empanada + savory adobada-marinated pork + grilled pineapple relish

ENTREES

QUESABIRRIA TACOS

Slow-braised beef marinated in dry chili spices + Chihuahua cheese + Spanish rice + charro beans

MARGARITA CHICKEN

house-marinated chicken breast + garlic + Pico de Gallo + salsa borracha + Spanish rice + black beans

STEAK RANCHERO

Skirt steak + bell peppers + onions + jalapenos + tomatoes + rice + beans + homemade tortillas

CARNITAS

slow-cooked crispy pork + traditional seasonings

ADD \$25

THE ORIGINAL PUERTO NUEVO LOBSTER

Traditional 2 - 2.5 lb. Puerto Nuevo-style fried lobster.
Served with garlic butter and lemon wedges

DESSERTS

CHURRO WITH CHOCOLATE & CINNAMON SUGAR

Served warm

FLAN

amaretto Mexican vanilla custard + caramel topping