

San Diego RESTAURANT WEEK

JANUARY 25TH - FEBRUARY 1ST

\$35 PER PERSON
+\$10 CLASSIC MARGARITA

COURSE 1

CHOOSE 1

GUACAMOLE

roasted poblano & anaheim chiles, caramelized onion, cotija cheese

WARM QUESO

guacamole, sour cream, pico de gallo

ADD: GROUND BEEF +3

CHICKEN TORTILLA SOUP

avocado, sour cream, pico de gallo, queso blanco

AVOCADO CAESAR

fried cotija crouton

ADD: GRILLED CHICKEN +5 / SKIRT STEAK* +9

COURSE 2

CHOOSE 1

"PAPAS DULCE" BOWL

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

GRILLED SHRIMP TACOS*

pickled cabbage, avocado salsa, cilantro lime crema

TRADITIONAL CHEESE ENCHILADAS

grilled onion, ancho chile sauce

SHORT RIB MACHACA BURRITO

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

GRILLED CHICKEN FAJITAS

achiote citrus glaze

TRADITIONAL CARNITAS TACOS

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

COURSE 3

CHOOSE 1

CARAMEL APPLE EMPANADA

powdered sugar

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.