



SAN DIEGO
Restaurant
Week
JAN 25 - FEB 1
Presented by California Restaurant Association

\$55 per person

FIRST COURSE

Choose one:

Charred Caesar ^{GF}

Local romaine lettuce + lemon Caesar dressing + shaved
parmigiano reggiano + croutons + white anchovies

Ceviche de Camaron

SHRIMP CEVICHE ^{GF}

Cucumbers + onions + tomatoes + cilantro + jalapeños
+ lime citrus. Served with plantain chips

Empanada de Tinga ^{GF}

Stuffed with shredded chicken + Oaxacan cheese +
sour cream + queso fresco + over Oaxacan mole sauce

Tostada de Atun

TUNA TOSTADA ^{GF}

Blue corn tostada + morita chiles aioli + soy daikon +
avocado + wakame + crispy onions + mango + radishes

SECOND COURSE

Choose one:

Chile Relleno

STUFFED POBLANO PEPPER ^{GF}

Shrimp + Oaxacan cheese + chipotle creamy sauce.
Served with rice and beans

Arrachera de Wagyu Au 10 oz

AUSTRALIAN WAGYU SKIRT STEAK 10 OZ

Served with garlic confit potatoes

Enchilada de Mariscos

SEA FOOD ENCHILADAS ^{GF}

Three Enchiladas filled with lobster + scallops + shrimp +
poblano sauce + Monterey Jack cheese + sour cream + rice

Pollo a las Brasas

ORGANIC CHICKEN CHARCOAL GRILL

Half chicken marinated in adobo.
Served with rice and beans

THIRD COURSE

Choose one:

Chocolate Flan or Corn cake