



SAN DIEGO RESTAURANT WEEK

FIRST COURSE

choice of

Tuna Tostada

Tuna tostada topped with fresh avocado and finished with a touch of chili oil for subtle heat

Tostada Vallarta

Razor-cut white fish tossed with onion and cucumber, dressed simply in lime and olive oil

Taco Lorenza

A warm corn tortilla layered with grilled cheese, carne asada, onions, jocoque, and cilantro

Smoked Tuna Taco

House-smoked tuna machaca with bold coastal flavors

SECOND COURSE

choice of

Fish Filet

Char-grilled over open flame, Sinaloa style

Mezcal-Flamed Filet Mignon

Tender mezcal- flambéed steak atop a bed of fries and cheesy crust

Zarandeado Shrimp

Char-grilled, marinated and grilled over open flame, Sinaloa style

THIRD COURSE

choice of

Signature Flan

Tres Leches Cake

COCKTAILS

choice of

Draft beer

House Margarita

Moscow Mule

\$65 PER PERSON
GRATUITY NOT INCLUDED