

CA *La Jollita* SD  
COASTAL CUISINE

SAN DIEGO  
RESTAURANT WEEK

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**FIRST COURSE**

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*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

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**SECOND COURSE**

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*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

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**THIRD COURSE**

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*choice of*

**Signature Flan**

Tres Leches Cake

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**COCKTAILS**

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*choice of*

Draft beer

House Margarita

Moscow Mule

**\$65 PER PERSON  
GRATUITY NOT INCLUDED**