

SAN DIEGO RESTAURANT WEEK
JOIN US JAN. 25TH - FEB 1ST.
3 COURSE \$55.00

APPETIZERS

Choose one

Roasted Poblano Corn Chowder

Yukon Potatoes/Chili Oil/Cilantro Sprouts

Fried Brussels Sprouts Leaves

Longaniza/Queso Enchilado/Roasted
Sunflower Seeds/Habanero Agave

Northern Pacific Sautéed Black Mussels

Chorizo/Fennel/Artisan Bread/Tequila
Butter

Ahi Tuna Tostada

Salsa Macha/Whipped
Avocado/Jicama/Chipotle Aioli

Baja Caesar

Baby Romaine Hearts/Queso Fresco/Spiced
Pepitas/Tortilla Strips/Cilantro Dressing

ENTREE

Choose one

Hickory Smoked Semi Boneless Chicken

Mole Coloradito/Chayote/Chili Threads

Pork Belly Carnitas

Salsa Verde/Pickled Red
Onion/Avocado/Flour Tortillas

Salsa Macha Rubbed Prime Skirt Steak

Papas Bravas/Oyster Mushroom/Charred
Onion

Seafood Enchiladas

Shrimp/Crab/Queso Monterey/Guajillo
Cream/Spanish Rice

Achiote Marinated Cauliflower

Carrot Puree/Salsa Macha/Cilantro Oil

DESSERT

Choose one

Horchata Rice Pudding

Persimmon/Toasted Coconut/Golden Raisins

Liquor 43 Caramel Flan

Cinnamon Bunuelo/Whipped Cream

Capirotada (Mexican Bread Pudding)

Abuelitas Chocolate/Banana/Dulce de Leche Gelato

20% gratuity will be added to parties of 6 or more

*Consumer Advisory: Consumption of undercooked meats, poultry, eggs, seafood, shellfish or unpasteurized milk may increase the risk of food-borne illnesses**