

CRUDOS

Sea Scallop Hibiscus Ceviche

lightly poached scallops, hibiscus-citrus tea, orange supremes, cilantro, lime zest, hand-cut tostadas

Ahi Tuna Tartare

cubed ahi tuna, avocado + dried chile salsa, cilantro crema, cherry tomatoes, elephant garlic chips, hand-cut tostadas

Lobster Ceviche

lightly poached lobster + scallops, fresno chile, fresh lime, nopales slaw, hand-cut tostadas

Sea Bass Tiradito

sashimi-sliced sea bass, leche de tigre, cilantro, shaved serrano, chile threads, hand-cut tostadas

Mussels Escabeche

pickled mussels, preserved lemon, sliced cucumber, shaved radish, paprika oil, fresh oregano, microgreens, hand-cut tostadas

Crudo Trio

sea scallop hibiscus ceviche, ahi tuna tartare, sea bass tiradito, hand-cut tostadas

APERTIVOS

DIOSA Guacamole

grilled avocado, fresh lime, shaved serrano, cilantro, cherry tomatoes, elephant garlic chips, applewood smoke cloche, hand-cut tostadas

Tres Chiles Rellenos

roasted california chile with black + green rice, dried california chile with seafood medley, roasted california chile with skirt steak

TaQUITOS Langostinos

crispy corn tortilla-wrapped jumbo shrimp, saffron aioli, queso fresco, nopales slaw, cherry tomatoes, micro cilantro

Cauliflower Garden

roasted cauliflower spears, tomatillo salsa, serrano aioli, crispy kale, shaved radish, elephant garlic chips

Mexican Street Corn

roasted kernels, chipotle crema, cotija, peruvian spice, hand-cut tostadas

Shishito Peppers

blistered peppers, dried chile-spiced alredo sauce, charred cherry tomatoes, shaved fresno + serrano peppers, preserved lemon, cotija, microgreens

CARNES ASADAS

Ribeye Parilla

16 ounce thick-cut ribeye, roasted tomato + garlic relish, julienne pico, queso fresco, white beans, poblano mash

Steak Arrechera

premium skirt steak, three-chile sauce, roasted tomato + garlic relish, grilled onions, julienne pico, fresno chile, arroz verde, charro black beans, queso fresco-topped corn tortillas

Mar y Tierra

6 ounce filet mignon, jumbo shrimp, crispy poblano mashed potato croquette

Japanese A5 Wagyu

*3 ounces shaved wagyu cooked tableside, trio of infused salts
- additional 1 ounce*

ESPECIALES DE DIOSA

Pollo al Pastor

skewered chicken thigh, spicy chile-pineapple sauce, roasted cauliflower, pickled red onion, grilled pineapple, saffron aioli, arroz verde, charro black beans, queso fresco-topped corn tortillas

Coco Risotto Salmon

seared salmon filet, forbidden rice-coconut milk "risotto," serrano chile, kale, roasted cauliflower, mango-cilantro vinaigrette, paprika oil

Enchiladas Poblanas

marinated skirt steak, cubed potatoes, masa azul crepes, salsa macha, smoked mozzarella, julienne pico, queso fresco, arroz verde, charro black beans

Queso Panela

toasted panela cheese, roasted tomato + garlic relish, mexican oregano, chile threads, trio of salsas, arroz verde, charro black beans, queso fresco-topped corn tortillas

Pollo Mole

mary's organic half-chicken, arrechera brushed and roasted, house-made mole sauce, arroz verde, charro black beans queso fresco-topped corn tortillas

Enchiladas del Mar

creamy seafood alfredo, masa azul crepes, salsa macha, smoked mozzarella, julienne pico, queso fresco, arroz verde, peruvian white beans, pickled red onion

PARA LA MESA

Mediterranean Sea Bass

grilled whole sea bass, red aguachile, pickled red onion, baby romaine, nopales slaw, arroz verde, queso fresco-topped corn tortillas

Fideo Paella

toasted fideo pasta, sofrito, saffron, sea bass, salmon, shrimp, lobster tail, roast chicken, smoked paprika, chayote squash, diced tomato, shaved serrano, queso fresco, crispy corn tortilla strips

Fettuccine del Mar

Shellfish medley, roasted chile-tomato broth, fettuccine alfredo, chile flakes, minced parsley, garlic bread

Carnitas

mojo marinated + slow roasted pork shoulder, grilled onions, roasted serrano salsa, nopales slaw, arroz verde, charro black beans, queso fresco-topped corn tortillas

Bone Marrow Luge

roasted beef marrow, serrano salsa, julienne pico, pickled red onion, shaved serrano, queso fresco, peruvian white beans, queso fresco-topped corn tortillas, House XA tequila shot

SOUPS & SALADS

add skirt steak, shrimp, or salmon

DIOSA Goddess Salad

seasonal greens, slivered kale, shaved carrot, fresno chile, diced avocado, shaved radish, toasted pepitas, cotija cheese, red cabbage, DIOSA green goddess dressing

Forbidden Rice Salad

black rice, diced avocado, fresno chile, cilantro, microgreens, diced mango, chile-orange vinaigrette

Caesar Salad

little gem lettuce, hand-torn croutons, toasted pepitas, shaved parmesan, cotija cheese

Green Mole Dumpling Soup

vegetable broth, fresh spinach, tomatillo, squash medley, serrano chile, oaxacan cream, julienne pico, house-made blue corn dumplings

Albondigas Soup

beef + pork meatballs, rich chicken + roasted tomato broth, serrano chile, fresh oregano, queso fresco-topped corn tortillas

ACCOMPANIMENTS

Trio of Salsas

roasted serrano salsa, habañero salsa, hand-cut tostadas

Peruvian White Beans

slow-simmered peruvian white beans, bacon, queso fresco, julienne pico, cilantro, mexican oregano

Charro Black Beans

slow-simmered black beans, bacon, serrano chile, epazote, queso fresco, julienne pico, cilantro, mexican oregano

Arroz Verde

long-grain rice, roasted poblano chile, rich vegetable stock, mexican oregano, chile threads, cilantro

Poblano Mashed Potatoes

idaho potatoes, roasted poblano-serrano chile puree, oaxacan crema, cilantro

Nopales Slaw

slivered cactus, cabbage blend, serrano-dried chile aioli, micro cilantro

SWEETS

Dulce de Leche Tiramisu

house-made churros, mascarpone cream, shaved ruby chocolate, strawberry salsa, marionberry syrup

Mirror Glaze Cake

flourless chocolate cake, ruby chocolate ganache, multicolored sugar glaze, edible gold dust

Churros Foster for Two

house-made churros, cateja caramel bananas, tillamook vanilla ice cream, fresh strawberries, chopped hazelnuts