



CRUDOS

Sea Scallop Hibiscus Ceviche

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

Ahi Tuna Tostadas

*Cubed ahi tuna, avocado and dried chile salsa, cilantro crema, cherry tomatoes, elephant garlic chips, hand-cut tostadas**

Lobster Ceviche

*Lightly poached lobster and scallops, fresno chile, fresh lime, cabbage salad, hand-cut tostadas**

Sea Bass Tiradito

*Sashimi-sliced sea bass, leche de tigre, cilantro leaves, shaved serrano, diced fresno, chile threads, hand-cut tostadas**

Crudo Trio

*Sea Scallop Hibiscus Ceviche, Ahi Tuna, Sea Bass Tiradito, hand-cut tostadas**



PLATITOS

DIOSA Guacamole

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

Taquitos Langostinos

*Crispy corn tortilla-wrapped colossal shrimp, saffron aioli, queso fresco, creamy spicy slaw, salsa macha, cherry tomatoes, micro cilantro**

Mexican Street Corn

Roasted corn kernels, chipotle crema, cotija cheese, Peruvian spice, hand-cut tostadas

Queso Fundito

*Provolone, mozzarella, sharp white cheddar, fresh oregano, chile flake, hand-cut tostadas
- add chorizo*

Steak Empanadas

Skirt steak, shiitake mushrooms, pickled red onion, cilantro crema, chipotle aioli

Vegetable Empanadas

Vegetable + three-cheese blend, cilantro crema



ESPECIALES DE DIOSA

Pollo al Pastor

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

Coco Risotto Salmon

*Seared salmon fillet, forbidden rice-coconut milk "risotto," sautéed kale, roasted multi-colored cauliflower, mango-cilantro vinaigrette, paprika oil, diced mango, shaved serrano, microgreens**

Enchiladas Poblanas

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

Pollo Mole

Three-chile brushed + roasted Mary's organic half-chicken, house-made mole negro, 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**

Octopus Zarandeado

*Tender poached and grilled octopus, saffron aioli, serrano-mint chimichurri, roasted fingerling potatoes, tomatillo wedges, shaved fresno chile**



SOUP & SALAD

*Add skirt steak, shrimp, or salmon**

Caesar Salad

Little Gem lettuce, hand-torn croutons, toasted pepitas, shaved Parmesan, cotija cheese

Cauliflower Garden

Roasted multi-colored cauliflower spears, tomatillo salsa, serrano aioli, crispy kale, shaved radish, elephant garlic chips

Forbidden Rice Salad

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

Chef's Soup of the Day

Ask about today's selection

* Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness



CARNES ASADAS

Ribeye Parilla

16 ounce thick-cut ribeye, roasted tomato + garlic relish, Peruvian white beans, poblano mashed potatoes*

Steak Arrechera

10 ounces premium skirt steak, three-chile sauce, roasted tomato + garlic relish, julienne fresno peppers, shaved serrano, arroz verde, charro black beans, queso fresco-topped corn tortillas*

Mar y Tierra

Petite fillet mignon, butter-seared scallops, serrano-lime shrimp piccata, sautéed kale, poblano mashed potato croquette, house-made demi glace*

Japanese A5 Wagyu

3 ounces shaved Wagyu cooked tableside, trio of infused salts*



SIDES

Peruvian White Beans

Slow-simmered Peruvian white beans, bacon, julienne pico, chile arbol, fresh Mexican oregano

Charro Black Beans

Slow-simmered black beans, bacon, epazote, julienne pico, chile arbol, fresh Mexican oregano

Arroz Verde

Long-grain rice, roasted poblano chile, rich vegetable stock, fresh Mexican oregano, chile threads, cilantro leaves

Poblano Mashed Potatoes

Idaho potatoes, roasted poblano-serrano chile puree, elephant garlic chips, minced flat-leaf parsley

Nopales

Slivered cactus, cabbage blend, creamy serrano-dried chile dressing, micro cilantro



PARA LA MESA

Mediterranean Sea Bass

Grilled whole sea bass, red aguachile, pickled red onion, baby Romaine leaves, nopales slaw, roasted habañoero salsa, arroz verde, queso fresco-topped corn tortillas*

Bone-In Tomahawk Ribeye

48 ounces, sous vide, grilled to order, serrano-mint chimichurri, foyot sauce, grilled green onions, fresno and habañoero peppers*

DIOSA Paella

Shrimp, clams, mussels, chicken, chorizo, saffron rice, roasted tomato, crispy tortilla strips, micro cilantro*

Fettuccine del Mar

Shellfish medley, lobster tail, roasted chile-tomato broth, fettuccine-chile alfredo, minced parsley, grated Parmesan, chile flakes, garlic-herb bread*

Sofrito Seafood Scampi

Grilled lobster tail, seared shrimp, colossal scallops, sofrito-infused beurre blanc, roasted fingerling potatoes and cauliflower, chorizo, garlic-herb bread*

Cast Iron Carnitas

Mojo-marinated and slow roasted pork shoulder, roasted serrano salsa, nopales slaw, arroz verde, charro black beans, pickled red onions, queso fresco-topped corn tortillas

Bone Marrow Luge

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



SALSAS

Trio of Salsas

Selection of house-roasted salsas: tomatillo, serrano, and habañoero, hand-cut tostadas

Saffron Aioli

Creamy egg sauce spiked with serrano, flavored with white wine and saffron

Serrano-Mint Chimichurri

Spicy herb and olive oil pesto

Roasted Tomato-Garlic Relish

Crushed garlic, cherry tomatoes, sherry vinegar, olive oil, Mexican oregano

Salsa Macha

Spicy blend of dried chiles, almonds, sesame seeds, olive oil, vinegar, and garlic

Foyot

Bearnaise sauce with a touch of beef stock

Warning: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the state of California to cause cancer and birth defects or other reproductive harm.

For more information, go to www.P65warnings.Ca.Gov/restaurant.