



CRUDOS

Sea Scallop Hibiscus Ceviche **gf**

Sliced sea scallops, hibiscus-citrus tea, orange supremes, cilantro, lime zest, hand-cut tostadas* 30

Ahi Tuna Tower **gf, nuts**

Cubed ahi tuna, avocado and salsa macha, cilantro crema, cherry tomatoes, elephant garlic chips, hand-cut tostadas* 27

Lobster Ceviche **gf**

Lightly poached lobster and scallops, fresno chile, fresh lime, cabbage salad, hand-cut tostadas* 47

Sea Bass Tiradito **gf**

Sashimi-sliced sea bass, leche de tigre, cilantro leaves, shaved serrano, diced fresno, chile threads, hand-cut tostadas* 22



PLATITOS

DIOSA Guacamole **gf, vegan**

Grilled avocado, fresh lime, shaved serrano, cilantro leaves, cherry tomatoes, elephant garlic chips, applewood smoke-filled cloche, hand-cut tostadas 20

Taquito Langostinos **gf, nuts**

Crispy corn tortilla-wrapped colossal shrimp, saffron aioli, queso fresco, creamy spicy slaw, salsa macha, cherry tomatoes, micro cilantro* 28

Mexican Street Corn **gf, veg**

Roasted corn kernels, chipotle crema, cotija cheese, Peruvian spice, hand-cut tostadas 10

Queso Fundido **veg**

Oaxacan cheese, mozzarella, sharp white cheddar, fresh oregano, chile flake, warm corn tortillas 18 — add chorizo 3

Steak Empanadas

Skirt steak, shiitake mushrooms, pickled red onion, cilantro crema, chipotle aioli 18

Vegetable Empanadas **veg**

Mixed vegetables, Oaxacan cheese, cilantro crema, chipotle aioli 16



ESPECIALES DE DIOSA

Pollo al Pastor **gf**

Skewered chicken thigh, spicy chile-pineapple sauce, roasted multi-colored cauliflower, pickled red onion, grilled pineapple, arroz verde, charro black beans, warm corn tortillas 27

Coco Risotto Salmon **gf, nuts**

Seared salmon fillet, forbidden rice-coconut milk “risotto,” sautéed kale, roasted multi-colored cauliflower, mango-cilantro vinaigrette, paprika oil, diced mango, green onion* 45

Enchiladas Poblanas **gf, nuts**

Marinated skirt steak, cubed potatoes, masa azul crepes, salsa macha, three-cheese blend, julienne pico, queso fresco, arroz verde, charro black beans 36

Pollo Mole **nuts**

Three-chile sauce brushed + roasted Mary’s organic half-chicken, house-made mole negro, arroz verde, charro black beans, warm corn tortillas 32

Octopus Zarandeado **gf**

Tender poached + grilled octopus, saffron aioli, serrano-mint chimichurri, roasted fingerling potatoes, tomatillo wedges, shaved fresno chile* 45



SOUP + SALAD

Add skirt steak, shrimp, or salmon* 12 each

Caesar Salad **veg**

Little Gem lettuce, hand-torn croutons, toasted pepitas, shaved Parmesan, cotija cheese 14

Cauliflower Garden **gf, veg**

Roasted multi-colored cauliflower spears, serrano aioli, crispy kale, shaved radish, elephant garlic chips 18



CARNES ASADAS

Ribeye Parilla *gf*

16 ounce thick-cut sous vide ribeye, roasted tomato + garlic relish, roasted tri-colored cauliflower, poblano mashed potatoes* 65

Steak Arrechera *gf*

10 ounces premium skirt steak, three-chile sauce, roasted tomato + garlic relish, julienne fresno peppers, shaved serrano, arroz verde, charro black beans, warm corn tortillas* 55

Mar y Tierra

Petite fillet mignon, butter-seared scallops, serrano-lime colossal shrimp piccata, sautéed kale, poblano mashed potato croquette, house-made demi glace* 75



SIDES

Peruvian White Beans *gf*

Slow-simmered Peruvian white beans, julienne pico, chile arbol, fresh Mexican oregano 8

Charro Black Beans *gf*

Slow-simmered black beans, bacon, epazote, julienne pico, chile arbol, fresh Mexican oregano 8

Arroz Verde *gf, vegan*

Long-grain rice, roasted poblano chile, rich vegetable stock, fresh Mexican oregano, chile threads, pickled red onion, cilantro leaves 10

Poblano Mashed Potatoes *gf, veg*

Idaho potatoes, roasted poblano-serrano chile puree, elephant garlic chips, minced herbs 12

Nopales Slaw *gf, veg*

Slivered cactus, cabbage blend, creamy serrano-dried chile dressing, micro cilantro 11



PARA LA MESA

Bone-In Tomahawk Ribeye *gf*

48 ounces, sous vide, seared to order, serrano-mint chimichurri, foyot sauce, grilled green onions, fresno + habañoero peppers* 200

DIOSA Paella *gf*

Shrimp, clams, mussels, chicken, chorizo, saffron rice, roasted tomato, crispy tortilla strips, micro cilantro* 80

Fettuccine del Mar *nuts*

Shellfish medley, lobster tail, fettuccine-chile alfredo sauce, minced herbs, grated Parmesan, chile flakes, salsa macha, garlic-herb bread* 130

Cast Iron Carnitas *gf*

Mojo-marinated + slow roasted pork shoulder, roasted serrano salsa, nopales slaw, arroz verde, charro black beans, pickled red onion, warm corn tortillas 45

Bone Marrow *gf*

Roasted beef marrow, shredded short rib, roasted serrano salsa, julienne pico, pickled red onion, shaved serrano, Peruvian white beans, warm corn tortillas* 40



SALSAS

Trio of Salsas *vegan*

Selection of house-roasted salsas: tomatillo, serrano, and habañoero, hand-cut tostadas 10

Saffron Aioli 8 *gf*

Serrano-Mint Chimichurri 6 *gf, vegan*

Roasted Tomato-Garlic Relish 6 *gf, vegan*

Salsa Macha 8 *gf, nuts*

Foyot 9 *gf*



SWEETS

Dulce de Leche Tiramisu

House-made churros soaked in rum-spiked tres leches, orange-cinnamon mascarpone cream, strawberry-habañero syrup, strawberry salsa, edible gold dust 22

Guava Cheesecake

Orange Mexican cookie + graham cracker crust, sweet + tart house-made guava cheesecake, kiwi whipped cream, glitter-dusted Bordeaux cherry, orange supremes 15

Crème Brûlée

crumbled cookie + chocolate cream crust, orange flavored egg custard, crunchy caramelized sugar topping, whipped cream, glitter-dusted Bordeaux cherry, strawberry fan 24

Churros Foster for Two nuts

House-made churro bites, cajeta caramel sauce + buttery banana slices, flamed tableside in high-proof rum, served with vanilla ice cream, Bordeaux cherries + toasted hazelnuts 28



AFTER-DINNER COCKTAILS

Spanish Coffee

Strong, yet sweet and classic! High-proof rum, Kahlua, Cointreau, strong brewed coffee, + whipped cream, poured + presented tableside 20

Midnight Martini

House-made mezcal-coffee liqueur, Kahlua, espresso double shot, coffee beans 18

Strawberry-Horchata Raspado

Strawberry-infused tequila, house-made horchata syrup, macerated strawberries 16

Smoked Carajillo

Reposado, Licor 43, espresso float, presented tableside in a smoke box 16



COFFEE + TEA

Fresh brewed Illy Café coffee 5
Single espresso shot 5 Double espresso shot 7
Assorted Dammann Frères teas 5

 Instagram-worthy menu items!

A 2% surcharge will be added to your bill to help cover rising costs. This is not a tip or gratuity.

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

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.