



CRUDOS

Ahi Tuna Tower **nuts**

Cubed ahi tuna, avocado and salsa macha, cilantro crema, cherry tomatoes, elephant garlic chips, hand-cut tostadas* 29

Lobster Ceviche **gf**

Lightly poached lobster and scallops, fresno chile, fresh lime, cabbage salad, hand-cut tostadas* 48

Sea Bass Tiradito **gf**

Sashimi-sliced sea bass, leche de tigre, cilantro leaves, shaved serrano, diced fresno, chile threads, hand-cut tostadas* 32

Mango-Habañero Aguachile **gf**

Shrimp, mango-habañero salsa, fire-roasted avocado, fresh lime juice, red onion, tomato, cucumber, cilantro, hand-cut tostadas* 45



PLATITOS

DIOSA Guacamole **gf, vegan**

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

Mexican Street Corn **gf, veg**

Roasted corn kernels, chipotle crema, cotija cheese, Peruvian spice, hand-cut tostadas 12

Camarón Taquitos **gf, nuts**

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

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, grilled pineapple, arroz verde, charro black beans, warm corn tortillas 28

Coco Risotto Salmon **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, house-made mole negro, three-cheese blend, julienne pico, queso fresco, arroz verde, charro black beans 37

Camarones a la Diabla

Garlic butter jumbo shrimp + mushrooms, house-made diabla sauce, Mexican crema, julienne pico, charred fresno chile, arroz verde, Peruvian white beans, garlic-herb bread* 45

Pollo Mole **nuts**

Three-chile sauce brushed + roasted Mary’s organic half-chicken, house-made mole negro, green onions, sesame seeds, arroz verde, charro black beans, warm corn tortillas 35

Enchiladas del Mar **gf, nuts**

Shrimp, creamy alfredo sauce, masa azul crepes, salsa macha, three-cheese blend, julienne pico, arroz verde, Peruvian white beans* 49

Octopus Zarandeado **gf**

Tender poached + grilled octopus, saffron aioli, serrano-mint chimichurri, roasted fingerling potatoes, tomatillo wedges, shaved radish* 46



SALADS + SOUP

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

Corn Chowder **vegan**

Coconut milk, peruvian spice, roasted poblano peppers, hand-torn croutons 15



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, julienne pico, roasted serrano pepper, arroz verde, charro black beans, warm corn tortillas* 55

Mar y Tierra

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

Japanese A5 Wagyu

3 ounces shaved Wagyu seared tableside, Wagyu-fat toasted broche slices, shaved green onion* 75
- additional 1 ounce 25



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

 Instagram-worthy menu items



PARA LA MESA

Butterflied + Grilled Whole Fish **gf**

Grilled whole catch of the day, red aguachile, pickled red onion, baby Romaine leaves, nopales slaw, roasted serrano salsa, roasted habañero sauce, arroz verde, warm corn tortillas* MP

Bone-In Tomahawk Ribeye **gf**

48 ounces, sous vide, seared to order, serrano-mint chimichurri, foyot sauce, grilled green onions, fresno + habañero peppers* 200
- add Mojo de Ajo Mushrooms 16 - add Grilled Shrimp 30
- add Grilled Lobster Tail 50

DIOSA Paella **gf**

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

Fettuccine del Mar **nuts**

Shellfish medley, lobster tail, fettuccine-chile alfredo sauce, + fettuccine pasta tossed tableside in a flaming Parmesan cheese wheel, minced herbs, grated Parmesan, chile flakes, salsa macha, garlic-herb bread* 130

Sofrito Seafood Scampi

Grilled lobster tail, seared shrimp, colossal scallops, sofrito-infused bierre blanc, roasted fingerling potatoes + tri-colored cauliflower, garlic-herb bread* 95

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 fire-roasted salsas: tomato + garlic, serrano, habañero saffron crema, 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

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

DIOSA Ice Cream Sundae *nuts*

Vanilla bean ice cream, rich chocolate + caramel sauces, brownie bits, toasted hazelnuts, house-made whipped cream, Bordeaux cherry 15

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 40



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

A 3% 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.