



## CRUDOS

### Ahi Tuna Tower **nuts**

Cubed ahi tuna, avocado and salsa macha, cilantro crema, cherry tomatoes, elephant garlic chips, tostaditas\* 29

### Lobster Ceviche **gf**

Lightly poached lobster and scallops, fresno chile, fresh lime, cabbage salad, tostaditas\* 48

### Sea Bass Tiradito **gf**

Sashimi-sliced sea bass, leche de tigre, cilantro leaves, shaved serrano, diced fresno, chile threads, tostaditas\* 32

### Mango-Habañero Aguachile **gf**

Shrimp, mango-habañero salsa, fire-roasted avocado, fresh lime juice, red onion, tomato, cucumber, cilantro, tostaditas\* 45



## PLATITOS

### DIOSA Guacamole **gf, vegan**

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

### Mexican Street Corn **gf, veg**

Roasted corn kernels, chipotle crema, cotija cheese, Peruvian spice, tostaditas 12

### Camarón Taquitos **gf, nuts**

Crispy corn tortilla-wrapped colossal shrimp, saffron aioli, queso fresco, creamy spicy slaw, salsa macha, cherry tomatoes, micro cilantro\* 30

### Queso Fundido **veg**

Oaxacan cheese, mozzarella, sharp white cheddar, fresh oregano, chile flake, warm corn+ flour 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 + flour 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 diablo 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 + flour 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

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 + flour 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

4 ounces shaved Wagyu seared tableside, Wagyu-fat toasted broche slices, shaved green onion\* 100  
- 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

### Warm Tortillas *veg*

Combination of corn + flour 3

### Tostaditas *gf, veg*

House-made mini tostadas 3



## PARA LA MESA

### Butterflied + Grilled Whole Fish

Grilled whole daily catch, red aguachile, pickled red onion, baby Romaine leaves, nopales slaw, roasted serrano salsa, roasted habañero sauce, arroz verde, warm corn + flour 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  
- vegan version available

### Fettuccine del Mar *nuts*

Choose shellfish medley or tender chicken breast, 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

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

### Bone Marrow

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



## SALSAS

### Trio of Salsas *vegan*

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

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### 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, creamy 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



## COFFEE + TEA

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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](http://www.P65warnings.Ca.Gov/restaurant).