



LUNCH

TUESDAY - FRIDAY: OPEN TO 3PM

Goddess Salad **vegan**

Mixed greens, mango, shaved carrots, grape tomatoes, shaved red onion,
mango-cilantro vinaigrette 12
— add steak, chicken, or shrimp 8

Ahi Tuna Lettuce Wraps **nuts**

Cubed ahi tuna, avocado + salsa macha, cilantro crema, crispy tortilla strips,
Baby Gem lettuce leaves* 20

Caesar Salad **veg**

Little Gem lettuce, hand-torn croutons, toasted pepitas, shaved Parmesan,
cotija cheese 12
— add steak, chicken, or shrimp 8

Soup of the Day

Ask your server for today's selection 15
— add half-salad 6

Guacamole **gf, vegan**

Avocado, fresh lime, cilantro leaves, pickled red onion,
tostaditas 14

DIOSA Protein Bowl

Grilled chicken breast, Mexican street corn, black beans,
roasted multi-colored cauliflower, julienne pico, queso fresco 15
— substitute shrimp or steak +5

Corn Taquitos **gf**

Crispy corn tortillas, grilled chicken, poblano mashed potatoes,
cilantro crema, queso fresco, pickled red onion, serrano salsa,
arroz verde, charro black beans 17

DIOSA Pasta Bowl

Fettuccine with creamy alfredo sauce and chicken 22
— substitute shrimp or steak +2

Chicken Caesar Wrap

Little Gem lettuce, roasted chicken, toasted pepitas, shaved Parmesan,
cotija cheese, flour tortilla, fries 15

Enchiladas Poblanas **nuts**

Marinated skirt steak, cubed potatoes, house-made mole negro, three-cheese blend,
julienne pico, queso fresco, arroz verde, charro black beans, cilantro leaves 27

Pollo Mole **nuts**

Three-chile sauce brushed + roasted Mary's Organic chicken breast, house-made mole negro,
shaved green onions, sesame seeds, arroz verde, charro black beans, warm corn + flour tortillas 22

Roasted Chilaquiles

Two fried eggs, Ranchero sauce, sour cream, caramelized peppers + onions* 22
— add chicken +3 — add steak +5