



CRUDOS

Ahi Tuna Tower **nuts**

Cubed ahi tuna, avocado + salsa macha, cilantro crema, tostaditas* 29

Lobster Ceviche **gf**

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

Mango-Habañero Aguachile **gf**

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



PLATITOS

DIOSA Guacamole **gf, vegan**

Smoked avocado, fresh lime, cilantro leaves, pickled red onion, 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, 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, Peruvian spice 18

Vegetable Empanadas **veg**

Mixed vegetables, Oaxacan cheese, cilantro crema, chipotle aioli, Peruvian spice, shaved green onion 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, shaved green onion* 45

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 37

Crispy Braised Pork Shank

Lightly fried pork shank, Arrachera sauce, serrano salsa, curdito, arroz verde, charro black beans, warm corn + flour tortillas 35

Camarones a la Diabla

Garlic butter jumbo shrimp + mushrooms, house-made diablo sauce, Mexican crema, julienne pico, arroz verde, charro black beans, garlic-herb bread* 45

Pollo Mole **nuts**

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

Enchiladas del Mar **nuts**

Shrimp, creamy alfredo sauce, salsa macha, three-cheese blend, julienne pico, arroz verde, charro black beans, cilantro leaves* 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 18

Soup of the Day 15



PARA LA MESA 🍷

Bone-In Tomahawk Ribeye **gf**

48 ounces, sous vide, seared to order, serrano-mint chimichurri, foyot sauce, Mexican green onions* 200

— add Mojo de Ajo Mushrooms 16

— add Grilled Shrimp 30

— add Grilled Lobster Tail 50

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

Cast Iron Carnitas

Mojo-marinated + slow roasted pork shoulder, roasted serrano salsa, nopales slaw, arroz verde, charro black beans, Mexican green onions, warm corn + flour tortillas 45

Japanese A5 Wagyu

4 ounces shaved Wagyu seared tableside, Wagyu-tallow toasted brioche slices, pickled red onion, shaved green onion* 100

— additional 1 ounce 25



SALSAS

Trio of Salsas

Selection of fire-roasted salsas: roasted tomato, serrano, + habañero saffron crema, tostaditas 10

Saffron Aioli 8 **gf**

Serrano-Mint Chimichurri 6 **gf, vegan**

Salsa Macha 8 **gf, nuts**

Foyot 9 **gf**



CARNES ASADAS

Ribeye Parilla **gf**

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

Steak Arrachera

10 ounces premium skirt steak, house-made Arrachera sauce, 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, shaved green onion* 75



SIDES

Charro Black Beans **gf**

Slow-simmered black beans, bacon, epazote, queso fresco 8

Arroz Verde **gf, vegan**

Long-grain rice, roasted poblano chile, rich vegetable stock, chile threads, pickled red onion 10

Poblano Mashed Potatoes **gf, veg**

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

Nopales Slaw **gf, veg**

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

Warm Tortillas **veg**

Combination of corn + flour 3

Tostaditas **gf, veg**

House-made mini tostadas 3