

APPETIZERS

- PLATITOS | DIOSA GUACAMOLE *gf, veg*  avocado, fresh lime juice, cherry tomatoes, cilantro, pickled red onion, applewood smoked-filled cloche, chips 18
- CHIPS & SALSA
roasted tomato and garlic salsa with a hint of fresh lime juice, chips 3.50
- MEXICAN STREET CORN *gf, veg*
roasted corn kernels, chipotle crema, lime zest, green onions, cotija cheese, peruvian spice, chips 12
- CAMARON TAQUITOS *gf, nuts*
crispy corn tortilla-wrapped colossal shrimp, saffron aioli, queso fresco, creamy spicy slaw, salsa macha, crema, cilantro* 30
- QUESO FUNDIDO *veg*
oaxacan cheese, mozzarella, sharp white cheddar, fresh oregano, chile flakes, tortillas 18
- add chorizo 3
- VEGETABLE EMPANADAS *veg*
asparagus, mushrooms, oaxacan cheese, cilantro crema, chipotle aioli, peruvian spice, shaved green onion 16
- STEAK EMPANADAS
skirt steak, shitake mushrooms, green onions, pickled red onion, cilantro, crema, chipotle aioli, peruvian spice 18

- CRUDOS | AHI TUNA TOWER *nuts*
cubed ahi tuna, avocado, salsa macha, cilantro crema, soy carmel, cilantro, chips* 29
- LOBSTER CEVICHE *gf*
lightly poached lobster and scallops, serrano chiles, red onions, cilantro, fresh lime, cabbage salad, chips* 48
- MANGO-HABANERO AGUACHILE *gf*
lightly poached shrimp with mango and habanero sauce, avocado, fresh lime juice, red onion, cucumber, cilantro, chips * 45

- SOUP + SALAD | CAESAR SALAD *veg*
romaine, hand-torn croutons, toasted pepitas, shredded parmesan, cotija cheese 14
-add skirt steak, shrimp, or salmon* 12 each
- SOUP OF THE DAY 12

ENCHILADAS

- ENCHILADAS VERDES
slow braised shredded chicken, creamy verde poblano sauce, three-cheese blend, serranos, crema, julienne pico, queso fresco, cilantro, rice, beans 25
- ENCHILADAS POBLANAS *nuts*
marinated skirt steak, cubed potatoes, house-made mole negro, three-cheese blend, julienne pico, serranos, alfredo sauce, queso fresco, cilantro, rice, beans 28
- SHRIMP ENCHILADAS *nuts*
shrimp, creamy alfredo sauce, salsa macha, three-cheese blend, julienne pico, serranos, cilantro, rice, beans* 32
- ENCHILADAS COLORADO
slow braised short ribs in a rich chile sauce, three-cheese blend, crema, julienne pico, serranos, queso fresco, cilantro, rice, beans 28

BURRITOS

- CAST IRON BURRITO
chicken tinga, rice, beans, roasted tomato & garlic salsa, topped with house ranchero sauce, melted cheese blend, julienne pico, serrano chilies, crema, queso fresco and cilantro 25
-substitute skirt steak 5, carnitas 3, chile colorado 3
- CARNE ASADA BURRITO *nuts*
carne asada, rice, beans, roasted potatoes, three cheese blend, avocado, roasted tomato & garlic salsa, topped with house-made mole negro, julienne pico de gallo, crema, serrano chilies, queso fresco and cilantro 28

PLATES TO SHARE

BONE-IN TOMAHAWK RIBEYE *gf*
48 ounces, sous vide, seared to order, serrano-mint chimichurri, foyot sauce, mexican green onions* 185
-add *mojo de ajo* mushrooms 16 - add grilled shrimp 20
-add (1) lobster tail 30 (2 tails) 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. *Served with Caesar salad** 130

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

SIZZLING FAJITAS

served with rice, beans, chili toreados, mixed peppers, pico de gallo, *tortillas*

chicken 28, shrimp 30, steak 32

FAJITA COMBO 36
choose two: chicken, shrimp, steak

FAJITA TRIO 40
chicken, shrimp, steak

ESPECIALES DE DIOSA

POLLO AL PASTOR *gf*
skewered chicken, zesty chile-pineapple sauce, grilled pineapple, rice, beans, *tortillas* 28

POLLO MOLE *nuts*
three-chile sauce brushed roasted half-chicken, house-made mole negro, shaved greens onions, sesame seeds, rice, beans, *tortillas* 28


CAST IRON CARNITAS
mojo-marinated + slow roasted pork shoulder, roasted serrano salsa, nopales slaw, rice, beans, mexican green onions, *tortillas* 28

CRISPY BRAISED PORK SHANK
lightly fried pork shank, arrachera sauce, serrano salsa, curdito, rice, beans, *tortillas* 35

COCO RISOTTO SALMON *nuts*
seared salmon fillet, forbidden rice-coconut milk "risotto", sauteed kale, asparagus, mango-cilantro vinaigrette, paprika oil, diced mango, shaved green onion* 45

CAMARONES A LA DIABLA *spicy*
garlic butter jumbo shrimp, mushrooms, house-made diablo sauce, mexican crema, julienne pico, rice, beans, garlic-herb bread * 45


CAMARONES AL MOJO DE AJO
jumbo shrimp sauteed with white wine, fresh lime juice, garlic, and tossed with fresh herbs in a creamy butter sauce, served with julienne pico, garlic bread, rice and beans* 45

OCTOPUS ZARANDEADO *gf* 
tender poached, grilled octopus, saffron aioli, serrano-mint chimichurri, asparagus, roasted fingerling potatoes, tomatillo wedges, shaved radish* 46

CARNE ASADAS

RIBEYE PARILLA *gf*
16 ounces thick-cut sous vide ribeye, roasted tomato & garlic salsa, sauteed mix peppers, poblano mashed potatoes* 65

CARNE ASADA PLATE
premium skirt steak, house-made arrachera sauce, roasted tomato & garlic salsa, sauteed mix peppers, with a cheese enchilada topped with creamy verde poblano sauce, serrano chilies, julienne pico de gallo, queso fresco, cilantro* 35

MAR Y TIERRA 
petite filet mignon, butter-seared scallops and colossal shrimp topped with serrano-lime piccata sauce, sauteed kale, poblano mashed potato croquette, house-made demi glace, shaved green onions* 75

 Instagram-worthy menu items!

A 18% automatic gratuity will be added for parties of 6 or more.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. If you have any food allergies and/or dietary distinctions, please inform us immediately as not all ingredients are listed. Our operation has shared preparation and cooking areas; designated allergen-free areas do not exist.

A 3% surcharge will be added to your bill to help cover rising costs. This is not a tip or gratuity.

DIOSA

