

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
CRUDOS	VEGETABLE EMPANADAS veg asaparus, mushrooms, oaxacan cheese, cilantro crema, chipotle aioli, peruvian spice, shaved green onion 17
	STEAK EMPANADAS skirt steak, shitake mushrooms, green onions, pickled red onion, cilantro, crema, chipotle aioli, peruvian spice 19
	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 26
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* 33
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, julianne pico, serrano chilies, crema, queso fresco and cilantro 26 -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, julianne pico de gallo, crema, serrano chilies, queso fresco and cilantro 29

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 <i>mojo de ajo</i> mushrooms 16 - add <i>grilled shrimp</i> 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. <i>Served with Caesar salad*</i> 130
JAPANESE A5 WAGYU 4 ounces shaved wagyu seared tableside, wagyu-tallow toasted brioche slices, pickled red onion, shaved green onion* 100 <i>additional 1 ounce 25</i>

SIZZLING FAJITAS

served with rice, beans, chili toreados, mixed peppers, pico de gallo, <i>tortillas</i>
chicken 29, shrimp 32, steak 34
FAJITA COMBO 38 choose two: chicken, shrimp, steak

FAJITA TRIO 42 chicken, shrimp, steak
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ESPECIALES DE DIOSA

POLLO AL PASTOR gf skewered chicken, zesty chile-pineapple sauce, grilled pineapple, rice, beans, <i>tortillas</i> 28
POLLO MOLE nuts three-chile sauce brushed roasted half-chicken, house-made mole negro, shaved greens onions, sesame seeds, rice, beans, <i>tortillas</i> 30
CAST IRON CARNITAS mojo-marinated + slow roasted pork shoulder, roasted serrano salsa, nopales slaw, rice, beans, mexican green onions, <i>tortillas</i> 30
CRISPY BRAISED PORK SHANK lightly fried pork shank, arrachera sauce, serrano salsa, curdito, rice, beans, <i>tortillas</i> 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, julianne pico de gallo, queso fresco, cilantro* 37
MARY 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

DIOSA

