

APPETIZERS

- PLATITOS** | **DIOSA CHUNKY GUAC** gf, veg 🍷
avocado, fresh lime juice, cherry tomatoes, cilantro, pickled red onion, applewood smoked-filled cloche, chips 20
- CHIPS & SALSA**
roasted tomato and garlic salsa with a hint of fresh lime juice, chips 4
- MEXICAN STREET CORN** gf, veg
roasted corn kernels, chipotle crema, lime zest, green onions, cotija cheese, peruvian spice, chips 14
- CAMARON TAQUITOS** gf, nuts
crispy corn tortilla-wrapped colossal shrimp, saffron aioli, queso fresco, creamy spicy slaw, salsa macha, crema, cilantro* 33
- QUESO FUNDIDO** veg
oaxacan cheese, mozzarella, sharp white cheddar, fresh oregano, chile flakes, tortillas 19
-add chorizo 3
- VEGETABLE EMPANADAS** veg
asparagus, mushrooms, corn, oxaxacan cheese, cilantro crema, chipotle aioli, peruvian spice, shaved green onion 18
- BIRRIA EMPANADAS**
birria, shitake mushrooms, cheese, green onions, pickled red onion, cilantro, crema, chipotle aioli, peruvian spice 22

- CRUDOS** | **AHI TUNA TOWER** nuts
cubed ahi tuna, avocado, salsa macha, cilantro crema, soy carmel, cilantro, chips* 32
- LOBSTER & SCALLOP CEVICHE** gf
lightly poached lobster and scallops, serrano chiles, red onions, cilantro, fresh lime, cabbage salad, chips* 49
- MANGO-HABANERO AGUACHILE** gf
lightly poached shrimp with mango and habanero sauce, avocado, fresh lime juice, red onion, cucumber, cilantro, chips * 48

- SOUP+ SALAD** | **CAESAR SALAD** veg
romaine, hand-torn croutons, toasted pepitas, shredded parmesan, cotija cheese 17
-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 29
- 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 30
- SHRIMP ENCHILADAS** nuts
shrimp, creamy alfredo sauce, salsa macha, three-cheese blend, julienne pico, serranos, cilantro, rice, beans* 35
- ENCHILADAS COLORADO**
slow braised short ribs in a rich chile sauce, three-cheese blend, crema, julienne pico, serranos, queso fresco, cilantro, rice, beans 30

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 28
-substitute skirt steak 5, carnitas 3, chile colorado 3
- BIRRIA BURRITO** nuts
rice, beans, three cheese blend, avocado, roasted tomato & garlic salsa, topped with colorado salsa, julienne pico de gallo, crema, queso fresco and cilantro 31

SIZZLING FAJITAS

- served with rice, beans, chili toreados, mixed peppers, pico de gallo, *tortillas*
- chicken 31, shrimp 34, steak 36
- FAJITA COMBO** 40
choose two: chicken, shrimp, steak
- FAJITA TRIO** 45
chicken, shrimp, steak

ESPECIALES DE DIOSA

- POLLO AL PASTOR** gf
skewered chicken, zesty chile-pineapple sauce, grilled pineapple, rice, beans, *tortillas* 30
- POLLO MOLE** nuts
three-chile sauce brushed roasted half-chicken, house-made mole negro, shaved greens onions, sesame seeds, rice, beans, *tortillas* 32
- CAST IRON CARNITAS**
mojo-marinated + slow roasted pork shoulder, roasted serrano salsa, rice, beans, mexican green onions, *tortillas* 33
- CRISPY BRAISED PORK SHANK**
lightly fried pork shank, arrachera sauce, serrano salsa, curdito, rice, beans, *tortillas* 37
- 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* 48
- CAMARONES A LA DIABLA** 🌶️
garlic butter jumbo shrimp, mushrooms, house-made diablo sauce, mexican crema, julienne pico, rice, beans, garlic-herb bread * 48
- 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* 48
- OCTOPUS ZARANDEADO** gf 🍷
tender poached, grilled octopus, saffron aioli, serrano-mint chimichurri, asparagus, roasted fingerling potatoes, tomatillo wedges, shaved radish* 49

CARNE ASADAS

- RIBEYE PARILLA** gf
16 ounces thick-cut sous vide ribeye, roasted tomato & garlic salsa, sauteed mix peppers, poblano mashed potatoes* 69
- 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* 39
- MAR Y TIERRA** 🍷
petite filet mignon, butter-seared scallops and colossal shrimp topped with serrano-lime piccata sauce, sauteed kale, poblano mashed potato, house-made demi glace, shaved green onions* 78

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.

DIOSA

