

# Diego's Spring ★ RESTAURANT WEEK

**3 COURSE LUNCH \$16**

**MARCH 27 - APRIL 7 ★ 11:30AM TO 4PM**

**TAX & GRATUITY NOT INCLUDED**

## **1ST COURSE CHOICE OF APPETIZER:**

### **Our Fresh Guacamole**

with apple, mint, mandarin orange and toasted walnuts  
served with crispy tortilla chips

\*available nut free or plain jane style

### **Drowned Egg Soup**

Savory tomato garlic broth with organic poached egg and toasted bolo

### **Barbacoa Goat Empanadas**

with grilled Spanish onion and cucumber mint crema

## **2ND COURSE CHOICE OF ENTREE:**

### **Torta Ahogada**

Our drunken Adobo pork torta with pickled veggies and Oaxaca cheese  
served with crispy hand-cut fries

### **Stuffed Avocado Chopped Salad**

with shaved iceberg, grilled corn, cojita cheese, fresh Pico De Gallo  
charred tomato vinaigrette and crunchy pepitas

\*Add crispy pork belly or sauteed baby shrimp +\$4

### **La Bomba Fish Tacos**

with blackened local fluke, zesty cabbage slaw, refried black beans,  
fresh pico de gallo, avocado crema and queso fresco served with rice

## **3RD COURSE CHOICE OF DESSERT:**

### **Tres Leche Tamarind Flan**

with infused Del Maguey Mezcal fresh cream

### **Ade's Jicaletta**

Fresh Jicama with Chamoy, sweet chili powder  
and spicy caramel for dipping

**Executive Chef: Scott Kirmil**

**Chef De Cuisine: David Casey**

- Please inform your server of any food related allergies prior to ordering.

\*These items are raw or undercooked, or may contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



*Diego's Spring*  
★ **RESTAURANT WEEK** ★  
MARCH 27 – APRIL 7  
3 COURSE DINNER \$35 5PM TO CLOSE  
TAXI & GRATUITY NOT INCLUDED

**CHOICE OF BEVERAGE**

- **Lunazul Blanco Margarita**  
with agave, prickly pear, fresh lime and oj, orchard apricot, black sea salt and our mezcal foam on the rocks
- **Terra Noble Sauvignon Blanc**
- **Monte Oton Garnacha**
- **Negra Modelo 16 oz Draft**
- **Non- alcoholic beverage**

*-Ask your server about our \$15 (4 ) Del Maguey Mezcal flight*

**1ST COURSE CHOICE OF APPETIZER:**

**Local Sea Bass Ceviche**

with grilled corn, shaved radish, chilies, fresh lime and micro cilantro

**Our Fresh Guacamole**

with apple, mint, mandarin orange and toasted walnuts served with crispy tortilla chips \*available nut free or plain jane style

**Chilaquiles**

with fried corn tortillas, barbacoa goat, salsa verde, queso fresco, pickled habanero onions and cilantro

**2ND COURSE CHOICE OF ENTREE:**

**Bistec**

a tender grilled coulotte steak with poblano butter and a side of our charred broccoli tossed with Morita chili hollandaise, crushed pepitas and queso fresco

**Roasted Whole Fish**

Maine Acadia Redfish served whole over our Veracruz salsa espanola and black rice with lime

**Tinga Enchilada**

with house chicken tinga, Oaxacan red mole, refried black beans, Oaxaca cheese, roasted chilies and a side of our shaved brussels

**3RD COURSE CHOICE OF DESSERT:**

**Tres Leche Tamarind Flan**

with infused Del Maguey Mezcal fresh cream

**Ade's Jicaletta**

Fresh Jicama with Chamoy, sweet chili powder and spicy caramel for dipping

**Executive Chef: Scott Kirmil**

**Chef De Cuisine: David Casey**

- Please inform your server of any food related allergies prior to ordering.

\*These items are raw or undercooked, or may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

