



# Diego's RESTAURANT WEEK

NOVEMBER 3 - 12, 2017

LUNCH MENU • \$16PP • 11:30AM TO 4PM

## **CHOICE OF APPETIZER**

### EMPANADAS

Chicken tinga, charred poblano and Oaxaca cheese stuffed empanadas served with a side of Baja aioli

### CEVICHE TOSTADA

Local Striper and baby shrimp ceviche on a crispy tortilla with fresh cabbage slaw, grilled corn, ripe avocado and Mexican crema

### CHIPS AND GUACAMOLE

Crispy tortilla chips with our famous fresh Guacamole and a side of fire roasted tomato salsa

## **CHOICE OF ENTRÉE**

### FISH TACOS

Pan seared cod tacos on grilled flour tortillas with fresh slaw, black beans, Baja cheese, Pico de Gallo and zesty aioli served with a side of Spanish rice and guacamole

### PUMPKIN BISQUE

Our Latin take on a soup and sandwich with Juan's zesty pumpkin bisque with fresh picadillo and crema served with a mini mushroom and Oaxaca cheese quesadilla

### BARBOCOA GOAT TORTA

BBQ goat torta on a local bolo with shaved iceberg, spicy pickled onions, Oaxaca cheese, Negra Modelo BBQ sauce with a side of spicy fries and Baja aioli

## **CHOICE OF DESSERT**

### PUMPKIN PIE ICE CREAM

Ron Zacapa Rum infused pumpkin pie ice cream finished with vanilla whipped cream and toasted pepitas

### MINI CHURROS

Spicy warm caramel dipping sauce

-TAX AND GRATUITY NOT INCLUDED-

A detailed illustration of a woman's face and upper torso. She has intricate Day of the Dead (Día de los Muertos) makeup, including a skull-like pattern around her eyes and a large red rose on her forehead. Her hair is dark and styled with a large red rose. She has several tattoos: a large red rose on her neck, a skull with a butterfly on her chest, and the words 'True Love' written in cursive on her upper chest. She is wearing a black lace top with a red bow at the bust.

# Diego's

RESTAURANT WEEK • NOVEMBER 3 - 12, 2017

DINNER MENU • \$35PP • 5PM TO CLOSE

## **INCLUDES CHOICE OF BEVERAGE:**

- Our fresh blood orange Lunazul Blanco Margarita On the Rocks
- Le Grand Noir Cabernet Sauvignon
- Two Oceans Sauvignon Blanc
- 16oz. Modelo Especial Draft
- Any Non-Alcoholic Beverage

## **CHOICE OF APPETIZER**

### EMPANADAS

Chicken tinga, charred poblano and Oaxaca cheese stuffed empanadas served with a side of Baja aioli

### MUSSELS RIOJA

Pan roasted Cape Cod mussels with our spicy rioja sauce, shaved fennel and herbs served with garlic butter local Bolo toast.

### BARBACOA CHILAQUILES

Barbacoa pulled goat with drunken tortillas, shaved Jalapeno, scallions, sunny Jamestown farm egg, Mexican crema and queso fresco

### CHIPS AND GUACAMOLE

Crispy tortilla chips with our famous fresh Guacamole and a side of fire roasted tomato salsa

## **CHOICE OF ENTRÉE**

### FISH TACOS

Pan seared rare ahi tuna on grilled flour tortillas with fresh slaw, black beans, Baja cheese, Pico de Gallo and zesty aioli served with a side of Spanish rice and guacamole

### BISTECA

Tender grilled hanger steak over roasted beet puree with a pineapple, cucumber and radish citrus salad

### DUCK MOLE

Crispy duck leg in our traditional red mole over rice and beans with fresh cilantro and queso fresco

## **CHOICE OF DESSERT**

### PUMPKIN PIE ICE CREAM

Ron Zacapa Rum infused pumpkin pie ice cream finished with vanilla whipped cream and toasted pepitas

### MINI CHURROS

Spicy warm caramel dipping sauce

-TAX AND GRATUITY NOT INCLUDED-