

Diego's

NEWPORT RESTAURANT WEEK, MARCH 2ND - 11TH, 2018

3 COURSE LUNCH, 11:30AM TO 4PM - \$16

TAX AND GRATUITY NOT INCLUDED.

CHOICE OF APPETIZER

Fresh Guacamole with crispy pork belly and fresh Pico de Gallo served with tortilla chips
*(*available vegan with charred corn instead of pork)*

Caldo de Camarones Elzer's shrimp and vegetable soup with asparagus, Russet potato, carrots, tomato and fresh cilantro served with grilled white corn tortilla

Spicy Venison Tostada on a corn tortilla with Mole Verde, grilled corn salad, pickled onions and crème fraiche

Empanadas de Jardin RI Mushroom local mushrooms, charred poblano peppers and Oaxaca cheese stuffed garden empanadas served with our creamy grilled tomato rioja sauce

CHOICE OF ENTREE

Chorizo Street Tacos on grilled flour tortillas with seared potatoes, salsa de Arbol, queso fresco, cilantro, shaved radish served with Spanish rice

Seared Tuna Panzanella Salad Rare ahi tuna over crisp iceberg, ripe tomato, house croutons, habanero pickled onions and citrus vinaigrette

Tinga Mini Quesadillas Savory chicken tinga in grilled flour tortillas with baja cheese and fresh Pico de Gallo served with sides of Spanish rice & beans, guacamole and baja aioli

Fish Tacos Pan-seared local black sea bass tacos on grilled flour tortillas with fresh slaw, Oaxaca cheese, fresh Pico de Gallo, pineapple jicama and baja aioli served with Spanish rice

CHOICE OF DESSERT

Homemade Churros with Mexican cinnamon and our spiced house made caramel

Tamarind Margarita Sorbet with fresh citrus, Dobel Diamante Tequila and toasted pepitas



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

Ask your server about our available vegetarian or gluten free options! Vegan cheese available +\$2

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

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NEWPORT RESTAURANT WEEK, MARCH 2ND - 11TH, 2018

3 COURSE DINNER, 5PM - CLOSE - \$35

TAX AND GRATUITY NOT INCLUDED.

PRICE OF MEAL INCLUDES CHOICE OF BEVERAGE:

**Pacifico Lager, Our Standard Blood Orange Margarita,
Two Oceans Sauvignon Blanc, Le Grand Noir Cabernet Sauvignon or any Fountain Drink**

CHOICE OF APPETIZER

Stuffed Avocado with chorizo, chilies, house breadcrumbs, cojita cheese and Cholula aioli

Empanadas de Jardin RI Mushroom local mushrooms, charred poblano peppers and Oaxaca cheese stuffed garden empanadas served with our creamy grilled tomato rioja sauce

Ceviche Local black sea bass ceviche with baby shrimp, citrus and veggies served with tortilla chips

Caldo de Camarones Elzer's shrimp and vegetable soup with asparagus, Russet potato, carrots, tomato and fresh cilantro served with grilled white corn tortilla

CHOICE OF ENTREE

Ensalada a la Parrilla Grilled romaine and marinated flank steak salad with charred mango, cilantro jalapeno vinaigrette, fresh Pico de Gallo, queso fresco and toasted pepitas

Local Scallops Pan-seared adobo scallops over our street corn salad and verde mole with shaved radish and Shishito peppers

Tinga Enchiladas Our savory chicken tinga enchiladas with Oaxaca cheese and grilled bell pepper served with our roasted poblano cream sauce, refried black beans and shaved brussels

CHOICE OF DESSERT

Homemade Churros with Mexican cinnamon and our spiced house made caramel

Tamarind Margarita Sorbet with fresh citrus, Dobel Diamante Tequila and toasted pepitas



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