

# DIEGOS

An Atypical Mexican Gourmet Restaurant

## Restaurant Week Lunch Menu

### Three Course Menu

\$16 pp

#### First Course- Choice Of:

##### **Lobster and Avocado Empanadas**

Served crispy over seasoned Black Beans, with Fresh Cilantro and Spicy Aioli

Or

##### **Diego's Chopped Salad**

Chopped Iceberg and Frisee with Ripe Tomato, Scallions, Blue Cheese and Crispy Peppered Bacon. Finished with our Traditional Mexican Caesar Dressing. (Substitute Spicy Fried Tofu for Bacon as vegetarian option)

#### Second Course -Choice Of:

##### **Blackened Fresh Mahi-Mahi Soft Tacos**

Spicy Blackened Mahi-Mahi served on soft tortillas with black beans, baja cheese, diced tomato, Diego's Pineapple Jicama Salsa and our zesty Baja Aioli with Sour Cream on the side

Or

##### **Baja Taco Salad**

Our homemade crispy fried and seasoned tortilla bowl, filled with chopped iceberg and Frisee, diced tomato, sliced avocado, baja cheese, julienned veggies, salsa fresca, our famous guacamole and topped with either grilled chicken or Sautéed Vegetables. Cilantro Avocado Ranch on the side

#### Dessert Course- Choice Of:

##### **Our Mini Desert Burrito**

Stuffed with Blueberries and fresh strawberries, whipped cream cheese, grilled then lightly fried and rolled in cinnamon, served with chocolate, Caramel and fresh berries

Or

##### **Chocolate and Banana Empanadas**

Ripe bananas and rich milk chocolate served in a crispy Empanada Pastry with our Strawberry Coolie Sauce, Caramel and fresh strawberry

# DIEGOS

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## Restaurant Week Dinner Menu

### Three Course Menu

\$30pp

\*In celebration of our new bar opening, Our Three Course Menu will include your choice of cocktail.

Choose from a our Signature Margarita on the rocks with all fresh squeezed citrus,

A glass of Monte Oton Garnacha red wine or An ice cold Pacifico Cerveza with a lime.

*Proper ID required.*

#### First Course- Choice Of:

##### **Chile Rellenos Stuffed With Spicy Sautéed Shrimp and Roasted Veggies**

Served crispy over seasoned Beans topped with fresh avocado puree and our zesty tomatillo Sauce

##### **'Diego's Chopped Salad**

Chopped Iceberg and Frisée with Ripe Tomato, Scallions, Blue Cheese and Crispy Peppered Bacon. Finished with our Traditional Mexican Caesar Dressing. (Substitute Spicy Fried Tofu for Bacon as vegetarian option)

#### Second Course- Choice Of:

##### **Tequila and Lime Marinated Steak Frites**

Tender house marinated hanger steak served on top of our spicy Diego's fries and finished with our homemade cilantro garlic butter

##### **Loaded Blackened Tuna Tacos**

Spicy Blackened Ahi Tuna served on soft tortillas with black beans, baja cheese, diced veggies, Diego's Pineapple Jicama Salsa and our zesty Baja Aioli with Sour cream on the side

#### Dessert Course- Choice Of:

##### **Our Mini Desert Burrito**

Stuffed Blueberries and fresh strawberries, whipped cream cheese, grilled then lightly fried, served with cinnamon, chocolate, caramel and fresh berries

##### **Diego's Plantains Foster**

Ripe Plantains flambéed with Don Q silver rum and fresh squeezed lime and served with caramel sauce and homemade whipped cream