

food diego

Mexican Dinner Menu

"¡Comamos!"

appetizers

please select two

empanadas

fried meat pies with the following fillings:
beef. spinach cotija. chorizo potato. yucca plantain(v)

elote cups

roasted corn dressed in lemon juice and olive oil
finished with cotija cheese, crema Mexicana, chili powder and cilantro

quesadilla wedges

flour tortillas filled with cheese and your choice of the following fillings:
(v) green chile, black bean and corn, roasted yam, roasted pepper
grilled chicken, chorizo, shrimp, carne asada

tex-mexican pizza (v)

wedges of flour tortilla layered with refried beans
topped with enchilada sauce, cheese, and salsa

camarones ala diablo

poached shrimp in a very spicy sauce of habanero, chile de arbol, and paprika

cilantro lime shrimp

poached shrimp in sauce of lime zest, lime juice, olive oil, and cilantro

tamale muffins

corn muffins with the following fillings
beef molido, shredded chicken, creamed corn(v)

guacamole

chunky

tamale muffins

corn muffins with the following fillings
beef molido, shredded chicken, creamed corn(v)

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salads

please select one

greens n pralines (vg)

mixed greens. baby spinach. tomatoes. cayenne pralines. whole grain mustard vinaigrette.

wedge classic (v)

organic iceberg wedge. cherry tomatoes. shaved shallots. parmesan vinaigrette.

asparagus and tomato hollandaise (v)

poached asparagus + heirloom tomato

vinaigrette of egg yolk, olive oil, tarragon, lemon juice, and white pepper

spinach pig salad

baby spinach. sauteed bacon. shaved boiled egg. red onion.

molasses vinaigrette.

***crisp prosciutto or bacon lardons may be added to any salad

mains

please select one

seafood

shrimp creole

shrimp in a piquant tomato based creole sauce

shrimp etouffee

shrimp + seafood stock in a creamy roux sauce + trinity
(finished with cognac)

crawfish etouffee

crawfish tails + seafood stock in a creamy roux sauce + trinity
(finished with cognac)

colossal crab cake

8 oz lump crab cake with remoulade

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dressed mixed greens. red-skin potato salad.

gumbos

gumbo is a blend of rich broth + trinity + roux
served with parsley rice + burned butter corn muffins.

seafood gumbo

a rich yet lighter broth. very herbaceous.
with shrimp, crawfish, crab, and catfish

chicken gumbo

a rich yet lighter gumbo broth
with chicken thigh meat. chicken andouille-style sausage.

gumbo yaya

broth + dark roux + hamhock stock
with chicken + andouille + shrimp

poultry & fowl

chicken etouffee

dark meat chicken in a creamy roux sauce + trinity
(finished with cognac)

blackened chicken

airline breast of chicken

canal street canard

deeply seasoned breast of duck. cooked medium.
dressed with blackberry port sauce

beef & pork

beef grillades

medallions of beef short rib simmered in tomato based sauce creole.

mignon metarie

two day marinated filet mignon
with mushroom cream sauce or whiskey demiglace

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pork loin creole

pork medallions in sauce creole + chunky trinity

vegetarian

eggplant farci (v)

eggplant stuffed with rice + trinity + tomato + cheese
topped with toasted breadcrumbs

mushrooms and grits (vg)

portobello and bella mushrooms in vegan cream sauce
served atop stone ground grits

desserts

please select one

(additional selections available)

handmade peach cobbler

stewed peaches deeply seasoned and baked with handmade butter crust

banana custard pudding

banana puree blended with a creamy egg custard and layered with vanilla wafers

bread pudding supreme

torn french bread blended with rum-soaked raisins, crushed pecans, and custard