

# food diego

## Mexican Dinner Menu

*“¡Comamos!”*

### appetizers

#### **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 avocado with red onions, lime juice, garlic, scallion, and cilantro

#### **salsa fresca**

roma tomatoes with scallion, garlic, white onion, cilantro and lime juice  
(pureed)

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## mains

### beef

#### barbacoa

chuck roast braised in chipotle and aromatics. shredded  
served as tacos, entrée, or soup

#### birria

beef shank slow-cooked in chiles de arbol, pasilla, and ancho chile  
served as tacos, entrée, or soup

#### carne asada

beef skirt steak marinated in garlic, onions, lemon juice, and cilantro  
grilled to medium and sliced across the grain  
served as taco filling or fajita entree

#### carne guisada

beef stew meat slow simmered in a rich brown gravy  
served as tacos or entree

### pork

#### carnitas

pork shoulder braised extremely slowly (up to 10 hours)  
in beer, mexican coca cola, and aromatics  
finished in hot oil and charred onions  
served as tacos or entree

#### chile verde

pork stew meat browned and simmered in a green chile sauce  
served as tacos or entree

#### puerco adobado

marinated pork butt chunks slow cooked to tenderness  
finished in hot oil and dressed with a mild to medium chile sauce  
served as taco or entrée

### chicken

#### pollo asado

dark meat chicken marinated and seared  
presented chopped or whole  
served as tacos or entree

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## **mole poblano**

a nutty and chile reliant variant of this oaxacan sauce  
very little chocolate influence  
served as entree

## **mole verde**

pumpkin seeds, tomatillos, and cilantro comprise this dish  
served as entrée

## **mole negro**

chocolate based mole with heavy aromatic spice influence  
served as entrée

## **ceviches**

seafood marinated in olive oil, lemon juice, onions, garlic, and cilantro  
other seasonings and accoutrement may be added different variants

### **ceviche sencillo**

chopped white fish

### **ceviche mixto**

white fish, shrimp, squid, and octopus

### **ceviche pulpo**

braised and sliced octopus

### **ceviche camaron**

rough chopped shrimp

## **mexican inspired fish dishes**

### **tequila lime salmon**

marinated salmon filets  
dressed with sauce of tequila, lime juice, lime zest, and scallion

### **tomatillo cod**

cod filets poached in tomatillo cilantro cream sauce

### **mahi tacos**

mahi marinated in citrus zest and garlic  
grilled and served as tacos

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## vegetarian

### chipotle cauliflower tacos (vg)

cauliflower roasted in ground chipotle

### vegan tamale pie (v)

black beans, corn, tomatoes, and cheese topped with a creamy baked corn pudding

## sides

please select one

(additional selections available)

### mexican rice (v)

long grain rice cooked in tomatoes, celery, bell pepper, and onions

### cilantro lime rice (v)

long grain rice cooked in lemon zest and finished with chopped cilantro

### frijoles rancheros (v)

pinto beans cooked in aromatics with green chiles and tomatoes

### frijoles borrachos (v)

pinto beans cooked in aromatics and a hint of beer

### frijoles negros (v)

long grain rice cooked in tomatoes, celery, bell pepper, and onions

### ensalada repollo (v)

green and red cabbage slaw in a citrus based dressing

### roasted zucchini (v)

chopped zucchini roasted in blend of ground seasonings

## desserts

### **tres leches cupcakes**

soaked in “three milks” of heavy cream, condensed and evaporated milks  
topped with cream cheese frosting  
(various fruit can be added)

### **bunuelos**

discs of fried dough coated in cinnamon and sugar

### **sopapillas**

fried puff pastry drizzled with honey or cajeta (dulce de leche)

### **empanadas**

pastry filled with the following sweets:  
pineapple, strawberry, guava/cheese