



DIEGO'S NEWPORT RESTAURANT WEEK LUNCH MENU

FRIDAY, APRIL 5, 2019 – SUNDAY, APRIL 14, 2019

2 COURSES FOR \$20* • TAX AND GRATUITY NOT INCLUDED

*ADD A STANDARD MARGARITA FOR \$7!

CHOICE OF APPETIZER:

Mango and Smoked Chili Guacamole

Crispy Tortilla chips and Charred Tomato Salsa

Crispy Ancho Pulled Pork Spring Rolls

Spicy Pickled Onions and Lime Crema

Local Black Sea Bass Ceviche

Agua Chili, Cucumber, Radish, Micro Greens and Crispy Wontons

CHOICE OF ENTREE:

Pork Carnitas Chimichangas

Beans, Rice, Fresh Guacamole, Pico de Gallo and Cotija Cheese

Arugula and Street Corn Salad

Blackened Cod, Charred Corn, Citrus Crema, Cotija Cheese, Cilantro and Toasted Pepitas

Chicken Tinga Tacos

Grilled Flour Tortillas, Oaxaca Cheese, Shaved Lettuce, Fresh Guacamole, Micro Cilantro from Big Black Dog Farms, Aioli and Spanish Rice





DIEGO'S NEWPORT RESTAURANT WEEK DINNER MENU
FRIDAY, APRIL 5, 2019 – SUNDAY, APRIL 14, 2019 • DINNER 5PM TO CLOSE
3 COURSES FOR \$35 WITH CHOICE OF BEVERAGE • TAX AND GRATUITY NOT INCLUDED

CHOICE OF APPETIZER:

Local Black Sea Bass Ceviche

Agua Chili, Cucumber, Radish, Micro Greens and Crispy Wontons

Pork Carnitas Chimichanga

Rioja Sauce, Fresh Guacamole, Pico de Gallo and Cotija Cheese

Spring Sweet Pea and Roasted Beet Nachos

Shaved Onion, Oaxaca Cheese, Refried Black Beans, Chipotle Crema and Charred Corn

CHOICE OF ENTREE:

Slow Braised Local Grass-Fed Beef Enchiladas

From Clover bud Ranch in Portsmouth RI with Oaxaca Cheese, Local Mushrooms, Roasted Parsnips, Red Mole, a Side of Spanish Rice and Refried Beans

RI Black Seabass Tacos

Blackened Local Seabass, Grilled Flour Tortillas, Baja Cheese, Fresh Slaw, Black Beans, Avocado Tomatillo Salsa and a side of Mexican Street Corn

Blackened Scallops

Pan Seared Local Scallops, Mole Verde, Shaved Brussels Sprouts, Mashed Butternut Squash

CHOICE OF DESSERT:

Homemade Churros

Mexican Fried Dough with Cinnamon, sugar and a side of Spiced Caramel dip

Warm Chocolate Chipotle Brownie

Topped with homemade Vanilla & Anejo Tequila Ice Cream and Nutmeg

***INCLUDES YOUR CHOICE OF COMPLIMENTARY BEVERAGE:**

**Fountain Drink, Angeline Pinot Noir, Oko Pinot Grigio,
a 16oz Dos Equis Amber or Pacifico draft OR
Our Cucumber Mint Margarita**

with Lunazul blanco Tequila, Fernet Menta, Agave, Sour,
cucumber and mint bitters all shaken and served on the rocks.

