

DIEGOS BARRIO CANTINA RESTAURANT WEEK DINNER MENU · 5PM TO CLOSE

3 COURSES FOR \$35 WITH CHOICE OF BEVERAGE,
TAX AND GRATUITY NOT INCLUDED
*AVAILABLE NIGHTLY AND ALSO SATURDAY AND SUNDAY LUNCH

CHOICE OF APPETIZER:

COLORADO RED CHILI

Tender Pork Shoulder, Chilies, Sour Cream, Red Beans & Rice and a Grilled Flour Tortilla

CRABMEAT STUFFED GRILLED AVOCADO

Crispy Shallots and Charred Red Pepper Puree

ROASTED BEET AND MUSHROOM EMPANADAS

RI Mushrooms, Shaved Brussels, Pickled Serrano, Oaxaca Cheese and Aji Amarillo Sauce

CHOICE OF ENTREE:

LOCAL RABBIT ROULADE

Carrot Coriander Puree, Roasted Asparagus & Spanish Lentils

ANCHO CAULIFLOWER STEAK

Spicy Kale, Cauliflower puree and Chermoula

BANANA LEAF STEAMED RI TAUTOG

Sweet Pea Mofongo, Cilantro Lime Butter and West Indian Coconut Broth

CHOICE OF DESSERT:

HOMEMADE SOPAPILLAS

With Zava Rum Caramelized Bananas and Fresh berries

SWEET CORN CHOCOLATE PUDDING

With Vanilla Whipped Cream and Macerated Strawberries

*INCLUDES YOUR CHOICE OF COMPLIMENTARY BEVERAGE:

Fountain drink, Que Guapo Pino Grigio, Gouguenheim Merlot, Any 16oz Draft Beer

OR Our Blood Orange Standard Margarita on the rocks with salt