



APPETIZERS

DIEGO TABLESIDE GUACAMOLE
HASS AVOCADO, SUN DRIED TOMATOES, CILANTRO,
FRESH LIME, ONION, SERRANO CHILE

QUESADILLA
FRESH TORTILLAS, A CHEESE BLEND,
POBLANO CHILES AND ONIONS
GARLIC LIME CHICKEN
RED CHILE-RUBBED SKIRT STEAK*

QUESO FUNDIDO
TRADITIONAL BAKED CHEESE WITH POBLANO CHILE
AND CHIPOTLE BRAISED CHICKEN

NACHOS
STONE GROUND TORTILLA CHIPS BAKED WITH
A CHEESE BLEND, AVOCADO AND SOUR CREAM

PORK CARNITAS
GARLIC LIME CHICKEN
RED CHILE-RUBBED SKIRT STEAK*

TAQUITOS
SERRANO CHILE-BRAISED BEEF, SOUR CREAM
AND GUAJILLO CHILE SALSA

EMPANADAS
CRISPY MASA TURNOVERS FILLED
WITH ANCHO CHILE BRAISED CHICKEN

DIEGO SAMPLING
A SAMPLING OF BRAISED BEEF TAQUITOS,
CHICKEN EMPANADAS, AND STEAK QUESADILLA

SOUPS & SALADS

TORTILLA SOUP
PASILLA CHILE AND CHICKEN BROTH, CRISPY TORTILLAS,
ROASTED CHICKEN, MEXICAN CHEESES,
AVOCADO AND SOUR CREAM

ALBONDIGAS SOUP
HOUSE MADE MEXICAN- STYLE MEATBALLS
AND ROASTED VEGETABLES

“CAESAR” SALAD*
ROMAINE HEARTS, CARAMELIZED ONIONS, RADISH,
QUESO FRESCO IN POBLANO RANCH DRESSING
WITH CRISPY TORTILLAS
WITH STEAK WITH CHICKEN WITH SHRIMP

“CHOPPED” SALAD
CABBAGE, ROMAINE HEARTS, GRILLED CHAYOTE SQUASH,
RED ONION, JICAMA, ROASTED CORN, AVOCADO &
TOMATO TOSSED IN VERDE DRESSING

VEGETABLE SALAD
MIXED FIELD GREENS, GRILLED NOPALES,
ROASTED TOMATOES, POBLANO CHILES
AND A CHUNKY AVOCADO SALSA
WITH GUAJILLO CAVA VINAIGRETTE

SEAFOOD STARTERS

DIEGO SHRIMP COCKTAIL
CITRUS-POACHED SHRIMP, LEMON CHILI SORBET, AVOCADO, SALSA MEXICANA, CRISPY CORN, AND PUMPKIN SEEDS

CEVICHE VERDE*
RED SNAPPER MARINATED IN LIME AND ORANGE WITH VERDE DRESSING, AVOCADO MOUSSE, AND CHAYOTE

SCALLOP CEVICHE*
BAY SCALLOPS MARINATED IN LIME WITH A CARAMELIZED GRAPEFRUIT DRESSING, GRILLED MANGO AND HABANERO PUREE

CRAB TOSTADAS
LUMP CRAB, AVOCADO, TOMATO, MINT AND LIME AIOLI

CLASSIC TACO SELECTIONS

SERVED WITH BEANS AND ANCHO RICE.
CHOOSE SOFT OR CRISPY, SERVED WITH BEANS, ANCHO RICE, A CHEESE BLEND, LETTUCE, AND TOMATO

RED CHILE-RUBBED SKIRT STEAK*

PORK CARNITAS

GARLIC LIME MARINATED CHICKEN

RED CHILE-RUBBED FISH

CLASSIC BURRITOS & CHIMICHANGAS

SERVED WITH BEANS AND ANCHO RICE

SELECT YOU MEAT
RED CHILE-RUBBED SKIRT STEAK*
GREEN CHILI PORK
GARLIC LIME MARINATED CHICKEN

SELECT YOUR STYLE
“CLASSIC BURRITO”
HAND ROLLED DIEGO FLOUR TORTILLA

“CHIMICHANGA”
CLASSIC BURRITO DONE CRISPY STYLE

“ENCHILADA STYLE”
CLASSIC BURRITO SMOTHERED IN YOUR FAVORITE ENCHILADA SAUCE WITH A CHEESE BLEND

*please add \$2 for enchilada style



TAMALES

HAND MADE TAMALES WITH BEANS AND ANCHO RICE

PORK CARNITAS

GREEN CHILE CHICKEN

SERRANO-BRAISED BEEF

COMBINATIONS

CHOOSE FROM THE FOLLOWING SERVED
WITH BEANS AND ANCHO RICE

DIEGO

CHICKEN ENCHILADA, BEEF TAMALE, AND FISH TACO

FRIDA

VEGETABLE ENCHILADA, PORK TAMALE, AND BEEF TAQUITOS

RIVERA

CRISPY PORK TACO, CHICKEN TAMALE, AND BEEF ENCHILADA

ENCHILADAS

SERVED WITH BEANS AND ANCHO RICE

CHICKEN

RED CHILE-BRAISED CHICKEN ROLLED IN FRESH CORN TORTILLAS
WITH A TOMATILLO CREAM SAUCE FINISHED WITH A CHEESE BLEND

BEEF BARBACOA

SERRANO-BRAISED BEEF ROLLED IN FRESH CORN TORTILLAS
WITH OAXACA RED CHILE SAUCE FINISHED WITH A CHEESE BLEND

GREEN CHILI PORK

TOMATILLO BRAISED PORK IN FRESH CORN TORTILLAS
WITH OAXACAN RED CHILE SAUCE FINISHED WITH A CHEESE BLEND

CHEESE

FRESH CORN TORTILLAS FILLED WITH A CHEESE BLEND FINISHED WITH OAXACAN RED CHILE SAUCE

FAJITAS

SIZZLING PLATTERS WITH PEPPERS AND ONIONS, SERVED WITH A CHEESE BLEND, LETTUCE, SOUR CREAM, GUACAMOLE,
BEANS AND ANCHO RICE

GARLIC LIME MARINATED CHICKEN BREAST

RED CHILE-RUBBED SKIRT STEAK*

DIABLO SHRIMP

SIGNATURE DIEGO

CARNE ASADA*

MESQUITE-GRILLED BONELESS RIB EYE STEAK MARINATED IN RED CHILE ADOBO WITH MOLE COLORADITO,
RED BEANS, AND TEQUILA-LACED CACTUS AND ONIONS

POLLO CON MOLE

OVEN-ROASTED CHICKEN WITH MOLE ROJO, RED CHILE RICE, SAUTEED SPINACH, AND TOASTED SESAME SEEDS

SEA BASS VERACRUZ

PAN ROASTED SEA BASS WITH A TOMATO AND CAPER SAUCE WITH CRISPY ONIONS

PORK SHANK

YUCATAN-STYLE PORK PIBIL MARINATED IN ACHIOTE AND SLOW-COOKED IN BANANA LEAVES WITH POBLANO CHILES,
BLACK BEANS, PICKLED RED ONIONS, AND HABANERO SALSA

CARNITAS

SLOW COOKED PORK SHOULDER SERVED WITH BEANS, ANCHO RICE AND TORTILLAS

CHILE COLORADO

BEEF SHORT RIBS BRAISED IN GUAJILLO CHILE SERVED WITH BEANS,
CRISPY POTATOES AND TORTILLAS