

# DIABLO *Royale*

## APPETIZERS

### GUACAMOLE      SINGLE 9.00/DOUBLE 12.00

Your choice of heat: mild, roasted serrano, or habanero

### ENSALADA VERDE      6.00

Mixed greens, tomato, radish, jicama and oranges with Diablo's lemon vinaigrette

### QUESADILLA      6.00

Flour tortilla wedges stuffed full with chihuahua and jack cheeses, mushrooms and topped with guacamole, pico de gallo, and crema fresca. Add chicken or steak \$3 shrimp \$4

### GRILLED CORN      5.00

Corn on the cob with lime mayo, cotija, and sprinkled with cayenne

### BOCADITOS DE PAPA      5.00

Potato and cheese croquettes with a chipotle mayo dipping sauce

### NACHOS (REGULAR AND BEAN) 9.00

add picadillo beef or chicken for \$3

### QUESO FUNDIDO      7.00

blended cheeses, roasted poblanos, onion and your choice of mushrooms or chorizo (for both mushrooms and chorizo add \$2)

### PAN DE CAZON      9.00

Corn tortilla layered with black bean, Guajillo Salsa and grilled Mahi Mahi

### TEQUILA GRILLED SHRIMP      9.00

With cilantro & saffron

### CHIPS AND SALSA REFILL

First basket of chips and salsa on the house, for a second basket, El Diablo wants 3 bucks

## ENTREES

Served with rice & your choice of refried or black beans \* = excluded entrees

### FAJITAS

\*grilled chicken      8.00

\*seared skirt steak      19.00

\*grilled Shrimp or Tuna      20.00

Served on a hot iron skillet with assorted vegetables and a side of flour tortillas, guacamole, sour cream and pico de gallo

### \*ADOBO SPARE RIBS      17.00

Braised with chile and Mexican honey served with sweet potato fries

### CHICKEN WITH SMOKY PEANUT MOLE      17.00

Pan roasted chicken, smoky peanut mole accompanied by a cheese enchilada

### CHILE RELLENO      17.00

Fried poblano pepper over-stuffed with braised pork and chorizo, topped with a fresh tomato sauce

### ENCHILADAS      16.00

Two flour tortilla enchiladas prepared with your choice of the following (please choose one):

\*shrimp with chipotle crema

\*chicken with green tomatillo salsa or mole

\*carnitas with poblano crema

### \*CARNE FRITES      19.00

Ancho Chile marinated Rib Eye with Romesco Salsa

### \*CHIPOTLE BURGER      14.00

A Mexican twist on the classic bistro burger topped with jack cheese, roasted onions, poblano peppers, and chipotle mayo. served with Diablo fries

### CROQUE MONSIEUR CHIMICHANGA      16.00

Ham, Chihuahua and Gruyere Cheese, Roasted Poblano Sauce

### \*SPANISH SWORDFISH VERACRUZANA      19.00

With green olive tapenade

### ENSALADA GRANDE      15.00

chopped greens, tomato, roasted serranos, pinto beans, crispy tortilla croutons, apples, and house cured olives. Your choice of grilled steak, spicy shrimp (additional \$1).

## DIABLO *Tacos*

Any two tacos - 16.00 - Any three tacos - 19.00

Our large tacos in homemade tortillas are stuffed full - order any combination, all served with rice & your choice of black or refried beans (tacos served in soft flour tortillas unless otherwise noted)

### POLLO

Shredded chicken with spanish tomato onion, smokey spices and Queso Fresco

### ANGHO TUNA

Ancho dusted ahi tuna with guacamole and mango salsa (additional \$1)

### AL PASTOR

achiote marinated pork with grilled pineapple and spicy red onions

### GARNITAS

Slow roasted pork shoulder prepared with tomatillo salsa, chicharron and served on a soft corn tortilla

### CHORIZO

Grilled spicy pork sausage served on a soft corn tortilla with onions and peppers

### SHRIMP

Sautéed white shrimp prepared with oven roasted tomatoes and chipotle salsa (additional \$1)

### GRILLED STEAK

organic black angus skirt steak, caramelized onions, chipotle crema and pico de gallo served on a soft corn tortilla

### CRISPY FISH

Tempura battered tilapia served with guacamole and spicy cabbage slaw

### GRILLED FISH

Lime marinated tilapia with sliced avocado, pico de gallo and serrano crema

### FRIED OYSTER TACO

Masa breaded oysters, lemon cumin aioli, cucumber, cilantro, sweet canela and plantains

Fresh Jalapenos	1.50	Rice	3.00
Pickled Jalapenos	1.50	Pico de Gallo	2.00
Tortillas	3.00	Green Salsa	2.00
Cheese	2.50	Red Salsa	2.00

## SIDES

Guacamole	4.00	Refried Beans	3.00
Crema Fresca	2.00	Black Beans	3.00
Cilantro Crema	2.00	Two Fried Eggs	4.00
Chipotle Crema	2.00	Diablo Fries	5.00

\$15 FOOD MINIMUM PER PERSON AT DINING TABLES

18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

CAUTION: GUESTS TRY HOT SAUCES AT THEIR OWN RISK