

## **DIEGO MEXICAN CUISINE**

Located on the MGM Grand Studio Walk  
Next Door to the Monorail Station

Reservations  
702-891-3200  
Large Party Reservations  
702-891-3701

Menu items are subject to change.

### **DINNER**

#### **ENTREES**

##### **Tacos al Carbon**

"roll-em" yourself soft tacos of garlic-lime marinated chicken breast or red chile rubbed skirt steak, warm tortillas, guacamole, frijoles maneados, three salsas

**Chicken or Steak**

##### **Carne Asada a la Tapatia**

beef rib eye marinated in red chile adobo, grilled over wood fire with mole coloradito, red chile rice and tequila laced roasted cactus and onion salsa

##### **Pollo al Horno con Mole**

wood-oven roasted chicken with oaxacan red mole, red chile rice, sauteed spinach, crispy potato, toasted sesame seeds

##### **Enchiladas Oaxaquenas**

fresh corn tortillas cooked in tangy red chile sauce rolled with chicken, finished with Oaxacan and Chihuahua cheese, diced onion, and cilantro

##### **Costillas de Borrego**

tender New Zealand rack of lamb pan seared and crusted with pumpkin seed, piloncillo, and cilantro, huitlacoche corn "cake," spinach, mole coloradito

##### **Dueto de Chile Rellenos**

twin souffle battered chile rellano, one stuffed with Chihuahua cheese and one of chef's choice

##### **Cochinita Pibil**

yucatecan style braised pork pibil marinated in achiote and orange, slow cooked in banana leaves with poblano rajas, black beans, pickled red onions, habanero salsa

##### **Pescado**

fresh striped bass filets dry rubbed and grilled over an open flame, tomato-garlic sauce, baby vegetables, shrimp and scallop "estofado"

##### **Carne y Langosta**

diego's surf & turf, wood grilled beef rib eye with mole coloradito; al mojo de ajo broiled lobster tail with green almond sauce, yukon gold potatoes and seasonal vegetables

##### **Salmon con Almejas**

atlantic salmon "filet mignon" pan seared and topped with steamed clams, tomato and onion, finished with yellow tomato cream sauce and ancho rice

##### **Pato a la Veracruzana**

veracruz style duck leg hash with red skin potato, tomato and onion, seared Muscovy duck breast

##### **Puerco con Chile y Cana de Azucar**

sixteen ounce pork porterhouse grilled over a mesquite flame glazed with ancho and sugar cane, mashed yucca root, sweet corn and spinach

##### **Costillitas caramelizados con chile Ancho**

ancho braised beef short rib, potato and onion "pastel," red onion and orange salad

### **APPETIZERS**

##### **Guacamole de Lujo**

hass avocados, sun dried tomatoes, cilantro, fresh lime, onion, serrano chile

##### **Empanadas de Bison con chile Rojo**

crispy empanadas of braised American bison with spinach, oaxacan cheese, epazote and three chilies, finished with mole rojo, salsa Mexicana, crema

**Taquitos de Res**

shredded beef taquitos with crema, onion, cilantro, choice of salsa verde or rojo

**Queso Fundido con Chorizo**

melted Oaxacan and Chihuahua cheese with house made chorizo sausage, roasted poblano chile rajas

**Tostada de Venera**

seared adobo marinated sea scallop layered with ancho dusted corn tortilla, hass avocado, black bean puree

**Salpicon de Jaiba con Alcaparras**

veracruz style dungeness crab hash with tomato, capers, onions, and serrano, crispy masa cones, lime crema

**Ceviche Yucatan servido al Martini**

tablesides "martini style," citrus poached shrimp and calamari shaken with lime and orange granite, avocado, tomato, serrano and sweet potato "chips"

**Tamal del Dia**

our chef's daily tamale creation, ask your server for details

**Barbacoa de Chivo**

slow-braised "pit style" goat, marinated in guajillo chile, traditional "crunchy" garnishes

**SOUPS AND SALADS****Sopa de Tortilla**

pasilla chile laced chicken broth with crispy tortillas, chicken, Chihuahua cheese, avocado and sour cream

**Ensalada de Lechuga Orejona y Rabanos**

baby romaine and radish salad with sweet grilled onions, lime-cilantro caesar dressing, and a Cotija "cookie"

**Ensalada Diego**

diego signature salad of ribbon cut carrot and chayote, baby romaine hearts, Cotija, pumpkin seeds and our signature guajillo cava dressing

**Sopa de Elote con Huitlacoche**

roasted sweet corn soup with huitlacoche and roasted corn salsa, stuffed squash blossom

**Ceviche de tres Hongos**

trio of mesquite grilled and marinated seasonal mushrooms, tostones and crema