



M A I N C O U R S E S

**TURKEY CHIMOLE** – \$23

*Poblano peppers & turkey tenderloin, simmered in guajillo mole cream on taro root pattie*

**MARINATED LOIN OF UTAH LAMB** – \$26

*Sage & rosemary infused loin of lamb, casamiento pie, asparagus & pasilla verde sauce*

**RUBBED ATLANTIC SALMON** – \$25

*Pan flashed with Caineville greens, crab flautas & tomato fondue*

**MEDALLIONS OF NY STRIPLOIN STEAK** – \$29

*Chayote squash, potato barrel, crisp corn tortillas & mole blanco*

**CROWN RACK OF GLAZED RIBS** – \$27

*Baby back pork ribs, slow roasted in chipotle, molasses & rum glaze, squash & zucchini, with mashed sweet potatoes*

**PECAN CHICKEN** – \$21

*A melody of summer vegetables, roasted garlic mashed potatoes & crispy plantains*

**MAYAN TAMALE** – \$21

*Eggplant, poblano peppers, roasted tomatoes, masa & casera cheese steamed in a banana leaf, with char grilled vegetables & brandied corn custard*

**FIRE ROASTED PORK TENDERLOIN** – \$23

*Medallions of pork on a roasted sweet potato sauce with a cilantro waffle & mango salsa*

**BEEF FLANK STEAK CARBON** – \$24

*Sliced marinated beef steak with slivered vegetables, parmesan pitchfork & garlic straw potato*

**PUMPKIN SEED TROUT** – \$22

*Local Road Creek trout with cilantro lime sauce, vegetables & wild rice pancake*

– SPECIAL EVENTS · PARTIES · OFF PREMISE CATERING –



**FIRST COURSES & SMALL PLATES**

**RATTLESNAKE CAKES – \$9**

*Two patties of free range desert rattler with ancho-rosemary aioli*

**DUCK MARIACHI – \$10**

*Sunflower sprout & jicama salad, sundried cherries, sweet potato mousse & toasted peanut dressing*

**EMPANADAS – \$9**

*Cornflower pillows filled with Cojita cheese & sweet potatoes and served on cilantro black bean sauce & desert onions*

**PAINTED SALMON – \$10**

*Glazed filet on sizzled onion chutney & asparagus sambal, toasted pinion nuts & sweet dried cranberries*

**CITRUS SALAD – \$8**

*Orange & grapefruit salad atop fizzy greens, tossed with roasted red pepper vinaigrette & candied nuts*

**NUEVO TICO – \$11**

*Shrimp, potacondes & black bean dip*

**COCONUT CALAMARI & MARMALADE SALAD – \$10**

*Angel kissed calamari and pineapple, mango & kiwi salad*

**FIRECRACKERS – \$11**

*Ladyfingers, cherry bombs & M-80's*

**SOPE LANGOSTA – \$11**

*Masa corn cup filled with slipper lobster meat and pipian sauce with papaya & watercress salad*

**WILD MUSHROOM & SPINACH SALAD – \$9**

*Warm forest mushrooms in a thyme and rice vinegar dressing & tomatillo salsa*

**LAST COURSES**

*All of our pastries and ice creams are made on premises*

1 CHOICE & ICE CREAM – \$8 • 2 DESSERTS & 2 SCOOPS – \$15 • 3 DESSERTS & 3 SCOOPS – \$21  
ICE CREAM – \$6 • DESSERT TO GO (WITHOUT ICE CREAM) – \$7 • QUART OF ICE CREAM – \$12

**BEVERAGES**

**SODAS – \$2 • COFFEE – \$2 • MILK – \$2 • ICED TEA – \$2**  
**LEMONADE – \$2 • RASPBERRY LEMONADE – \$2 • MEXICAN BRIDESMAID – \$2**

– \$25 GIFT COINS AVAILABLE • 18% GRATUITY ON GROUPS OF SIX OR MORE –



## Children's Menu

**Chicken Fingers  
& French Fries**  
\$5

**Quesadilla**  
\$4

**Chicken Sandwich  
Cheese & French Fries**  
\$5

**Kid's Flank Steak**  
mashed potatoes and gravy  
\$5

**Milk and Soda**  
\$1

Cafe Diablo  
599 W. Main  
P O Box 750149  
Torrey, Utah 84775  
(435) 425-3070  
cafediablob.net