



La Fiesta

MEXICAN CUISINE & LOUNGE

628 5th Avenue | San Diego, CA 92101
www.lafiestasd.com

LA FIESTA RESTAURANT

Large Group Menus and Information

Featuring the best showcase of authentic Mexican cuisine in San Diego. Located on 5th Avenue in the Heart of the Historic Gaslamp Quarter, this vibrant and festive restaurant offers food and atmosphere more typically enjoyed along the Mexican Riviera.

Our menu offers a number of family friendly items including a children's menu and a delicious Sunday Brunch.

Specializing in corporate events and group functions, La Fiesta maintains its high standard of exemplary service and true Mexican cuisine.

Whether entertaining an intimate dinner for two or a party of up to 160 people, La Fiesta truly lives up to its name!

- Full bar with an extensive list of tequilas and large outdoor patio -



Restaurant Details

- Private Dining Rooms for parties up to 60
- No deposit required, minimum spend requirement of \$1500++
- Open 7 days/ nights, Sun – Thurs until 11 pm and Fri – Sat until 12 am
- Self Parking or Valet (Thurs-Sat) Available
- Dress Code: Business Casual
- Corkage fee is \$15.00 per 750ml bottle
- Live DJ on Friday and Saturday nights at 10pm

Contact us to book an event!

Phone - 619.531.7464
events@diningonfifth.com

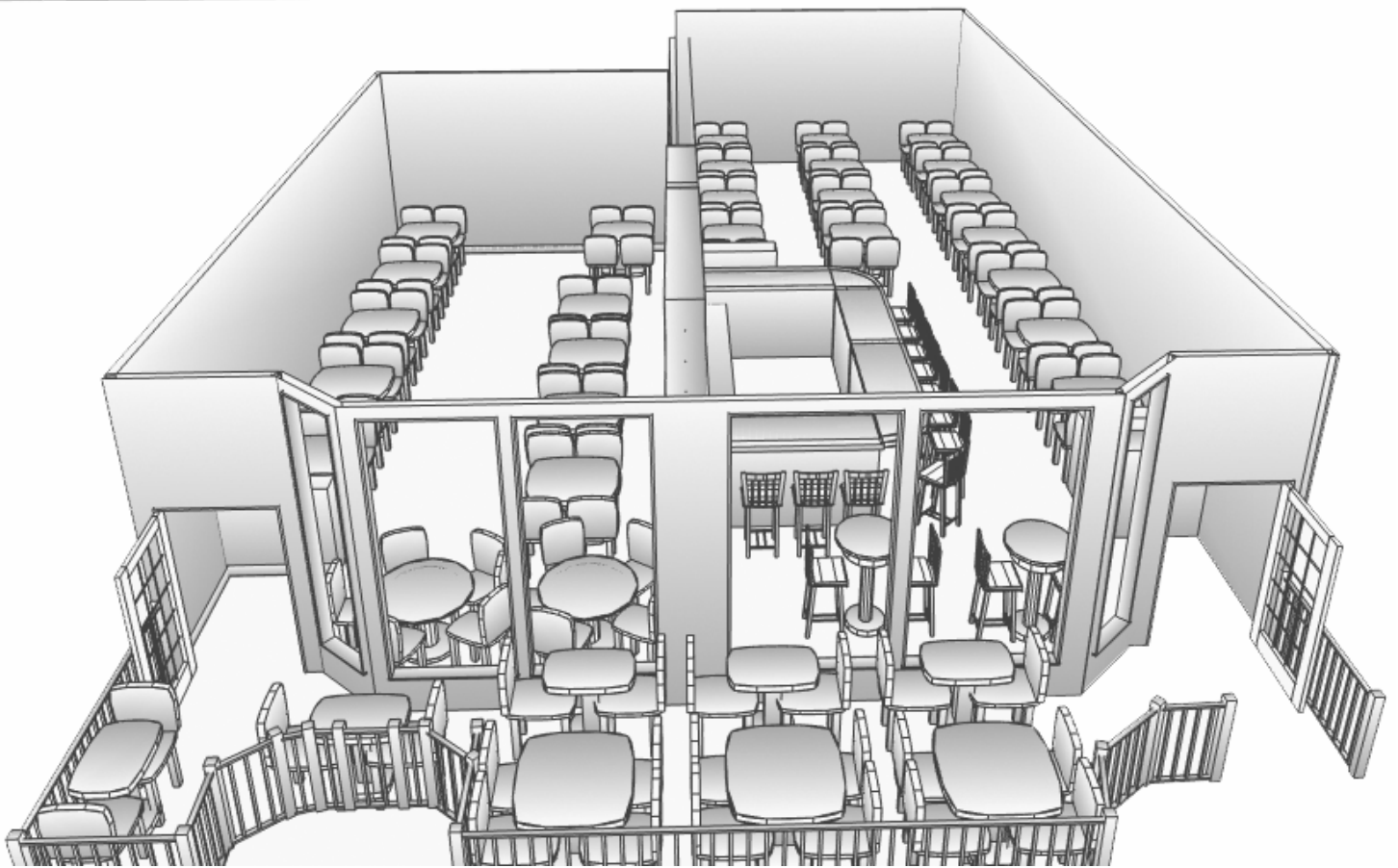
Fax - 619.531.7474
www.diningonfifth.com



La Fiesta

MEXICAN CUISINE & LOUNGE

-Restaurant Layout-



La Fiesta Menu #1

SHARED PLATES

Guacamole

Classic guacamole served with corn maize tortilla chips

Chicken Flautas

Chicken filled rolled tacos, served with cabbage slaw, sour cream, queso fresco and guacamole

Soup or Salad

Mercado Salad

Mixed greens, cherry tomatoes, queso fresco, jicama, avocado, toasted almonds, corn, herbal balsamic, and vinaigrette

Tortilla Soup

Shredded chicken with roasted tomato chipotle broth, topped with dried guajillo chili, cilantro, corn, tortilla strips + avocado

Entrée

Enchiladas Mariscos

Lobster, shrimp, grilled onions, shredded jack and Oaxaca cheeses, creamy jalapeno pepper sauce, avocado, Mexican rice, black beans

Taco Flight

Your choice of (3) tacos,
(Choose from fish, grilled steak, grilled chicken or short ribs) served with refried beans + Mexican rice.

Chicken Mole

Free range grilled chicken breast topped with a three Chile mole sauce queso fresco charred corn + Mexican rice

Dessert

Flan Con Coco

or

Churros Con Chocolate

\$38.00 PER PERSON PLUS TAX AND SERVICE CHARGE MENU
ITEMS AND PRICES SUBJECT TO CHANGE

La Fiesta Menu #2

SHARED PLATES

Chicken Flautas

Chicken filled rolled tacos, served with cabbage slaw, sour cream, queso fresco + guacamole &

Guacamole

Classic guacamole served with corn maize tortilla chips

SOUP or SALAD

Baja Caesar Salad

Baby kale and heart of romaine tossed with jalapeno cilantro Caesar dressing, fresh cherry tomatoes, parmesan cheese + tortilla strips

Soup Tortilla

Shredded chicken with roasted tomato chipotle broth, topped with dried guajillo chili, cilantro, corn, tortilla strips + avocado

ENTREES

Fiesta Combination

Chile relleno, stake taco, chicken enchilada, served with Mexican rice + black beans 5.95 ~~5.95~~ 5.95harbroiled house marinated steak topped with poblano chili strips, served with cheese enchilada, refried beans, Mexican rice + flour tortillas

Enchiladas Chicken

Corn tortillas in green tomatillo sauce stuffed with shredded chicken, topped with melted cheese sour cream, served with refried beans+ Mexican rice

Dessert

Flan con Coco

or

Churros Con Chocolate

\$45.00 PER PERSON PLUS TAX AND SERVICE CHARGE MENU
ITEMS AND PRICES SUBJECT TO CHANGE

La Fiesta Menu #3

Shared Plates

Chicken Quesadillas

Grilled flour tortilla with Mexican cheese, bell peppers, onions, served with guacamole + sour cream.

Queso Fundido

A blend of creamy cheese with chorizo, poblano pepper, mushrooms, served with corn or flour tortillas.

Salad (choice of)

Mercado Salad

Mixed greens, cherry tomatoes, queso fresco, jicama, avocado, toasted almonds, corn, herbal balsamic, and vinaigrette

House Salad

Mixed greens. Jicama. Cucumbers, mango, toasted pepitas, lime- mint vinaigrette

Entrée

Molcajete Cancun

Mix of fresh seafood, white fish, crab meat, mussels, clams, octopus, shrimp and a prawn. Beaked in our roasted red pepper sauce. Garnished with fresh cilantro, red onions, panela cheese, served with fresh tortillas.

Short Ribs Barbacoa

Tender short ribs braised with guajillo pepper, avocado leaf, nopales, and tomatoes, garnished with diced onion + corn tortillas

Chicken Fajitas

Served with beans, Mexican rice, sour cream, guacamole, tortillas

Taco Flight

Your choice of (3) tacos, (Choice of: fish, grilled steak, grilled chicken or short ribs) served with refried beans + Mexican rice.

Dessert

Flan Con Coco

or

Churros con Chocolate

**\$50.00 PER PERSON PLUS TAX AND SERVICE CHARGE MENU
ITEMS AND PRICES SUBJECT TO CHANGE**

La Fiesta Menu #4

Shared Plates

Crab Guacamole

Avocado, lump crab, onions, cilantro, jalapeno, mango

Ceviche De Cancun

Fresh local catch, cilantro, mango, avocado, jalapeno, marinated in fresh citrus, served with house chips

Guacamole

Classic guacamole served with corn maize tortilla chips

Salad or Soup

Mercado Salad

Mixed greens, cherry tomatoes, queso fresco, jicama, avocado, toasted almonds, corn, herbal balsamic, and vinaigrette

Tortillas Soup

Shredded chicken with roasted tomato chipotle broth, topped with dried guajillo chili, cilantro, corn, tortilla strips + avocado

Entrée

Chicken Mole

Free range grilled chicken breast topped with a three Chile mole sauce queso fresco charred corn + Mexican rice

Short Ribs Barbacoa

Tender short ribs braised with guajillo pepper, avocado leaf, nopales, tomatoes, garnished with diced onion + corn tortillas

Enchiladas Marisco

Lobster, shrimp, grilled onions, shredded jack and Oaxaca cheeses, creamy jalapeno pepper sauce, avocado, Mexican rice + black beans

Carnitas

Slow roasted tender pork served with grilled spring onions, nopales salad, black beans, poblano rice, tortillas, limes, salsa verde + salsa roja

DESSERT

Flan Con Coco Or Churros Con Chocolate

\$55.00 PER PERSON PLUS TAX AND SERVICE CHARGE

MENU ITEMS AND PRICES SUBJECT TO CHANGE