

GOOD EVENING

SMALL PLATES

MEAT PLATES

EMPANADAS

short rib, pickled red onion, cilantro crema 14
vegetable + three-cheese blend 11

PORK BELLY SKEWERS

peruvian spice, soy caramel, cilantro crema 18

SHORT RIB SOPES

chipotle masa, guajillo sauce, cilantro crema, queso fresco, pickled red onion, micro cilantro, shaved habaño 17

CRISPY PORK RIBS *gf*

guajillo braised, lightly fried, arugula salad, smoked tomato vinaigrette 20

SEAFOOD

CHEF'S CHOICE CEVICHE *gf* 📍

— *limited availability** MP

CLAMS & MUSSELS

garlic-chorizo broth, smoked tomato, grilled bread* 26

DUNGENESS CRAB TOAST

premium jumbo lump, three-cheese spread, micro cilantro, charred lemon MP

GRILLED OCTOPUS *gf*

crispy fingerling potatoes, celery salad, chorizo crema 34

TUNA TOSTADAS

cubed ahí tuna, soy caramel, cilantro crema, shaved fresco chile 21

VEGETARIAN

GUACAMOLE TRIO *gf* 📍

sofrito blackened shrimp, chipotle elote, and mango-habaño guacamoles, peruvian spice tostadas 18

BRAZILIAN CHEESE BREAD *gf*

garlic butter, fresh herbs 8

BAKED QUESO 📍

provolone, mozzarella, sharp white cheddar, fresh oregano, chile flake, grilled bread 14

TEMPURA CAULIFLOWER *veg*

house bbq salt, chipotle aioli 13

MUSHROOM MEDLEY *veg*

shiitake, cremini, + button mushrooms, buttery white wine-tarragon sauce, smashed garlic, fresh herbs, grilled bread 14

BBQ BABY CARROTS *gf*

house bbq salt, scratch-made ranch 11

MEXICAN STREET CORN *gf*

roasted kernels, chipotle crema, cotija, peruvian spice tostadas 12

SOUP

DOSALAS LATIN BISQUE *gf*

ranchero broth, pulled chicken, avocado, pickled red onion, cotija cheese 12

CORN CHOWDER *vegan*

coconut milk, peruvian spice, roasted poblano peppers, hand-torn croutons 10

PLATES TO SHARE 📍

DOSALAS PAELLA *gf*

shrimp, clams, mussels, pulled chicken, andouille sausage, saffron rice, micro cilantro 75
vegan version available

BONE-IN TOMAHAWK RIBEYE *gf*

— *limited availability*

sous vide, grilled to order, jalapeño-mint chimichurri, foyot* 175
add colossal prawns 40

YUCUTAN STYLE SEARED GAME HENS *gf*

mary's organic cornish game hens, guajillo mashed potatoes, spicy latin slaw, charred lemon 68

POMEGRANATE-GLAZED SALMON *gf*

whole salmon side, pomegranate balsamic glaze, arugula salad* 140

AJI AMARILLO BRANZINO

two whole crispy branzino, aji amarillo vinaigrette, habaño-cilantro salsa, fennel + celery salad 78

ANCHO-SPICED LAMB CHOPS *gf*

jalapeño-mint chimichurri, house ancho spice blend, guajillo mashed potatoes* 90

TRIPLE BONE-IN PORK LOIN CHOP *gf*

— *limited availability*

house bbq salt, confit grilled onions, habaño-mango salsa, jalapeño chimichurri* 88
add colossal prawns 40

ACCOMPANIMENTS

GUAJILLO MASHED POTATOES *gf*

yukon gold, guajillo sauce, micro cilantro 13

ROASTED SQUASH MEDLEY *veg*

chef's selection of winter squash, agave, toasted hazelnuts, fresh herbs 12

BRAISED KALE *veg*

pork belly veloute, house maple-habaño bacon 11

FINGERLING POTATOES *veg*

pan roasted, garlic, chili flake, fresh herbs 9

SALAD

add salmon 10

add shrimp 12

add pulled chicken 8

POBLANO CAESAR *veg*

little gem lettuce, hand-torn croutons, toasted pepitas, shaved manchego, cotija cheese 14

PERUVIAN QUINOA + GREENS *veg*

aji amarillo vinaigrette, baby arugula, pearled couscous, farro, pomegranate glaze, dried cherries, almonds, cotija cheese 14

A 20% automatic gratuity will be added for parties of 6 or more.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have any food allergies and/or dietary distinctions, please inform us immediately as not all ingredients are listed. Our operation has shared preparation and cooking areas and designated allergen-free areas do not exist.