

# WE SLAY, ALL DAY

## SMALL PLATES

### MEAT PLATES

EMPANADAS  
short rib, pickled red onion, cilantro crema 18  
vegetable + three-cheese blend 13

PORK BELLY SKEWERS  
peruvian spice, soy caramel, cilantro crema 21

SHORT RIB SOPES  
chipotle masa, guajillo sauce, cilantro crema, queso fresco,  
pickled red onion, micro cilantro, shaved habañoero 17

### SEAFOOD

CHEF'S CHOICE CEVICHE *gf*   
— *limited availability*\* MP

CLAMS & MUSSELS  
garlic-chorizo broth, smoked tomato, garlic bread\* 28

CRAB TOAST  
flaked crab, 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 fresno  
chile 22

GUACAMOLE TRIO *gf*   
sofrito blackened shrimp, chipotle elote, and mango-  
habañoero guacamoles, peruvian spice tostadas 18

### VEGETARIAN

BRAZILIAN CHEESE BREAD *gf*  
garlic butter, fresh herbs 10

BAKED QUESO   
provolone, mozzarella, sharp white cheddar, fresh oregano,  
chile flake, garlic bread 15

TEMPURA CAULIFLOWER *veg*  
house bbq salt, chipotle aioli 15

MUSHROOM MEDLEY *veg*  
shiitake, cremini, + button mushrooms, buttery white  
wine-tarragon sauce, smashed garlic, fresh herbs,  
garlic bread 16

MALIBU CARROTS *gf*  
house bbq salt, scratch-made ranch 11

MEXICAN STREET CORN *gf*  
roasted kernels, chipotle crema, cotija, peruvian spice  
tostadas 12

## PLATES TO SHARE

DOSALAS PAELLA *gf*  
shrimp, clams, mussels, pulled chicken,  
andouille sausage, saffron rice, micro cilantro 80  
*vegan version available*  
*add lobster 50*

BONE-IN TOMAHAWK RIBEYE *gf*  
— *limited availability*  
48 ounces, sous vide, grilled to order, jalapeño-mint chimichurri, foyot\* 180  
*add lobster 50*

POMEGRANATE-GLAZED SIDE OF SALMON *gf*  
3 pounds, pomegranate balsamic glaze, arugula salad\* 140

ANCHO-SPICED LAMB CHOPS *gf*  
jalapeño-mint chimichurri, ancho spice blend,  
guajillo mashed potatoes\* 99

TRIPLE BONE-IN PORK LOIN CHOP *gf*  
— *limited availability*  
house bbq salt, confit grilled onions, habañoero-mango salsa,  
jalapeño chimichurri\* 88  
*add lobster 50*

## SIGNATURE PLATES

SEARED BEEF TENDERLOIN  
8 ounce filet mignon, chipotle butter, fingerling potatoes,  
garlic roasted vegetables, frizzled parsley 75

PERUVIAN CRISPY PORK RIBS *gf*  
guajillo braised and lightly fried st. louis ribs, spicy latin slaw,  
guajillo mashed potatoes 40

ANCHO GRILLED SALMON  
smoked tomato and pomegranate balsamic glazes, saffron rice,  
seared wild mushrooms 45

YUCUTAN STYLE SEARED GAME HEN  
mary's organic game hen, saffron rice,  
maple-habañoero braised kale 40

SALAD  
add salmon 12  
add shrimp 12  
add pulled chicken 10

DOSALAS CAESAR *veg*  
little gem lettuce, hand-torn croutons, toasted pepitas,  
shaved parmesan, cotija cheese 14

BURRATA PANZANELLA SALAD *veg*  
burrata cheese, diced tomatoes, pomegranate glaze,  
lemon oil, fresh basil, hand-torn croutons 20

### 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

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.