

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.