



WE SLAY, ALL DAY

SMALL PLATES

MEAT PLATES

- EMPANADAS
short rib, pickled red onion, cilantro crema 18
vegetable + three-cheese blend 15
- 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 habañero 17

SEAFOOD

- CHEF'S CHOICE CEVICHE gf ⓘ
– limited availability* MP
- CLAMS & MUSSELS
garlic-chorizo broth, smoked tomato, garlic bread* 30
- TUNA TOSTADAS
cubed ahí tuna, soy caramel, cilantro crema, shaved fresno chile 22
- GUACAMOLE TRIO gf ⓘ
sofrito blackened shrimp, chipotle elote, and mango-habañero 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 16
- 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 13

SOUP + 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 OF THE DAY 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

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

SEAFOOD TRIO SCAMPI gf
grilled lobster tail, seared shrimp, colossal scallops, sofrito-infused buerre blanc, roasted fingerling potatoes* 99

SIGNATURE PLATES

PERUVIAN CRISPY PORK RIBS gf
guajillo braised and lightly fried st. louis ribs, spicy latin slaw, guajillo mashed potatoes 45

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

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

YUCUTAN STYLE SEARED CHICKEN
annato-marinated bone-in chicken breast, saffron rice, maple-habañero braised kale 34

CHIMICHURRI PORK CHOP
thick-cut pork loin chop, chimichurri compound butter, grilled asparagus, guajillo mashed potatoes, mango-habañero salsa 50

OCTOPUS ZARANDEADO
tender poached and grilled octopus, saffron-serrano aioli, jalapeño-mint chimichurri, roasted fingerling potatoes, tomatillo wedges, shaved fresno chile 45

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.