

WE SLAY, ALL DAY

SMALL PLATES

MEAT PLATES

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

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

SHORT RIB SOPES 
chipotle masa, 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, roasted tomato, herb crusted
baguette* 30

TUNA TOSTADAS
cubed raw ahí tuna, soy caramel, cilantro crema,
shaved fresno pepper, micro cilantro* 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, herb crusted baguette 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,
herb crusted baguette 16

MALIBU CARROTS *gf* 
peruvian spice, scratch-made ranch dressing 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,
ginger-saffron rice, roasted tomato, 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,
grilled green onions, fresno, and habañoero peppers* 180
add lobster 50

ANCHO-SPICED LAMB CHOPS *gf*
jalapeño-mint chimichurri, baby arugula,
guajillo mashed potatoes* 99

SOFRITO SEAFOOD SCAMPI
grilled lobster tail, seared shrimp, colossal scallops,
sofrito-infused bierre blanc, roasted fingerling potatoes and cauliflower,
andouille sausage, herb crusted baguette* 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 *gf*
8 ounce filet mignon, chipotle butter, fingerling potatoes,
garlic roasted vegetables, frizzled parsley* 75

ANCHO GRILLED SALMON *gf*
roasted tomato and pomegranate-balsamic glazes, ginger-saffron rice,
seared wild mushrooms and asparagus, buttery white wine-tarragon sauce* 45

YUCUTAN STYLE SEARED CHICKEN *gf*
annato-marinated bone-in chicken breast, ginger-saffron rice,
maple-habañoero braised kale 40

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

OCTOPUS ZARANDEADO *gf* 
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.