

WE SLAY, ALL DAY

📸 Instagram-worthy menu items!

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, guacamole,
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

- BURRATA PANZANELLA** veg 📸
burrata cheese, seasonal stone fruit, cherry tomatoes,
pomegranate glaze, lemon oil, fresh basil,
hand-torn croutons 20
- 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 grilled chicken 10

- DOSALAS CAESAR** veg
little gem lettuce, hand-torn croutons, toasted pepitas,
shaved parmesan, cotija cheese 14
- HARVEST SALAD** vegan
tuscan kale, baby gem lettuce, jicama batonettes,
diced mango, toasted pepitas, agave-lime vinaigrette,
avocado brulee 12
- SOUP OF THE DAY** 12

PLATES TO SHARE 📸

- DOSALAS PAELLA** gf
shrimp, clams, mussels, pulled chicken, andouille sausage,
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 + cauliflower,
andouille sausage, herb crusted baguette* 99

SIGNATURE PLATES

- PERUVIAN CRISPY PORK RIBS** gf
guajillo braised and lightly fried half rack of st. louis ribs, arugula salad,
guajillo mashed potatoes 45
- SEARED BEEF TENDERLOIN**
8 ounce filet mignon, chipotle butter, fingerling potatoes,
garlic roasted vegetables, frizzled parsley* 75
- ANCHO GRILLED SALMON** gf
roasted tomato and pomegranate-balsamic glazes, saffron rice,
seared wild mushrooms and asparagus, buttery white wine-tarragon sauce* 45
- YUCUTAN STYLE SEARED CHICKEN** gf
annato-marinated bone-in chicken breasts, 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; designated allergen-free areas do not exist.