

W E S L A Y , A L L D A Y

SMALL PLATES

MEAT PLATES

EMPANADAS
picadillo beef, potatoes, three-cheese blend, spices, cilantro crema 18
vegetable + three-cheese blend, chipotle aioli 15

PORK BELLY SKEWERS
peruvian spice, miso-soy caramel, pickled onion, arugula, cilantro crema 21

LAMB LOLLIPOPS
ancho-spiced lamb chops*, pickled onion, arugula, jalapeño-mint chimichurri MP

SHORT RIB SOPES 📍
chipotle masa, cilantro crema, queso fresco, pickled red onion, shaved habanero 17

SEAFOOD

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

CLAMS & MUSSELS*
spicy garlic-chorizo broth, roasted tomato, herb crusted baguette 30

TUNA TOSTADAS
cubed raw ahí tuna*, miso-soy caramel, guacamole, cilantro crema, shaved fresno pepper, red onions, cilantro 22

DOSALAS CHUNKY GUACAMOLE gf
avocado, fresh lime, cilantro leaves, pickled red onion, serrano, cherry tomato, tostaditas 16

DUNGENESS CRAB TOAST
three-cheese spread, charred lemon MP

VEGETARIAN

BEET + ROMANESCO veg 📍
red beet puree, roasted golden beet, romanesco, apple+jalapeño slaw, herbed goat + mascarpone cheese 16

BRAZILIAN CHEESE BREAD gf
garlic butter, fresh herbs 10

add chorizo 3
BAKED QUESO
provolone, mozzarella, extra sharp tillamook 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, garlic, fresh herbs, herb crusted baguette 16

add pork belly 3
BRUSSELS SPROUTS
fried brussels sprouts glazed with poblano caesar dressing + pomegranate molasses 12

GRILLED ASPARAGUS veg
poblano-buttermilk marinade, toasted pepitas, cotija 11

MEXICAN STREET CORN gf veg
roasted kernels, chipotle crema, cotija, peruvian spice tostaditas 13

SOUP + SALAD

add salmon 15
add shrimp 15
add grilled chicken 15

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, diced mango, shaved radish, peppers, toasted pepitas, agave-mango vinaigrette, avocado 12

STEAK SALAD
annato-marinated skirt steak*, cambozola cheese, mixed greens romaine, red onions, avocado, peppers, cherry tomatoes, crispy peruvian rice paper, cotija cheese, tomato relish, balsamic + serrano vinaigrette 25

SOUP OF THE DAY 12

PLATES TO SHARE 📍

FETTUCCINE ALFREDO DE FUEGO
fettuccine + serrano alfredo sauce tossed tableside in a flaming parmesan cheese wheel, fresh herbs, grated parmesan, chile flakes, salsa macha, herb-crusted baguette 80
add shrimp, chicken breast, or skirt steak* 30

DOSALAS PAELLA gf
shrimp, clams, mussels, pulled chicken, andouille sausage, saffron rice, sofrito, roasted tomato 80
vegan version available
add lobster 35

BONE-IN TOMAHAWK RIBEYE gf
— limited availability
48 ounces, sous vide + grilled to order*, jalapeño-mint chimichurri, foyot*, seared fresno + habanero peppers, jacobson's sea salt, carved tableside MP
add lobster 35

SOFRITO SEAFOOD SCAMPI
grilled lobster tail, seared shrimp, colossal scallops, sofrito-infused buerre blanc*, roasted fingerling potatoes + cauliflower, andouille sausage, herb-crusted baguette 99
add octopus 35

SIGNATURE PLATES

NEW YORK STRIP LOIN gf
14oz new york steak*, poblano + horseradish mashed potatoes, seared wild mushrooms, glazed brussels sprouts, confit tomato relish, house demi glaze 50
add lobster 35 add grilled shrimp 15

PERUVIAN CRISPY PORK RIBS gf
guajillo braised and lightly fried half rack of ribs, arugula salad, poblano+horseradish mashed potatoes 45

SHORT RIB CHILE COLORADO gf
braised bone-in short rib, poblano + horseradish mashed potatoes, glazed brussels sprouts, roasted squash 40

SEARED BEEF TENDERLOIN
8 ounce filet mignon*, chipotle butter, house-made demi glaze, seared wild mushrooms + tarragon beuree blanc, poblano+horseradish mashed potatoes, sauteed greens 75

COCO RISSOTTO SALMON gf
seared salmon filet*, forbidden rice-coconut milk "risotto", roasted cauliflower, mango-cilantro vinaigrette, paprika oil, diced mango, sauteed greens 45

YUCATAN STYLE SEARED CHICKEN gf
ancho-marinated half chicken, saffron rice, roasted squash, sauteed greens 40

CHIMICHURRI PORK CHOP gf 📍
thick-cut sous vide pork*, chimichurri butter, grilled asparagus, poblano+horseradish mashed potatoes, mango-habanero salsa 50

OCTOPUS ZARANDEADO gf
tender poached + grilled octopus, saffron-serrano aioli, jalapeño-mint chimichurri, cauliflower, roasted fingerling potatoes, tomatillo wedges* 45

FETTUCCINE POMODORO veg
roasted tomato, confit garlic, grilled shrimp, basil, queso fresco, herb-crusted mini baguette 35

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 food-borne 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.

A 2% surcharge will be added to your bill to help cover rising costs. This is not a tip or gratuity.