

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 20
vegetable + three-cheese blend, chipotle aioli 16
- PORK BELLY SKEWERS**
peruvian spice, miso-soy caramel, pickled onion, arugula, cilantro crema 21
- LAMB LOLLIPOPS**
ancho-spiced lamb*, pickled onion, arugula, jalapeño-mint chimichurri MP

- SHORT RIB SOPES** 🍷
chipotle masa, cilantro crema, queso fresco, pickled red onion, shaved habanero 20

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

- DUNGENESS CRAB TOAST**
three-cheese spread, charred lemon MP

VEGETARIAN

- DOSALAS CHUNKY GUACAMOLE** gf
avocado, fresh lime, cilantro leaves, pickled red onion, serrano, cherry tomato, tostaditas 18
- BEET + ROMANESCO** veg 🍷
red beet puree, roasted golden beet, romanesco, apple+jalapeño slaw, herbed goat + mascarpone cheese 18
- BRAZILIAN CHEESE BREAD** gf
garlic butter, fresh herbs 12
- BAKED QUESO**
add chorizo 3
provolone, mozzarella, extra sharp tillamook white cheddar, fresh oregano, chile flake, herb crusted baguette 18
- TEMPURA CAULIFLOWER** veg
house bbq salt, chipotle aioli 18
- MUSHROOM MEDLEY** veg
shiitake, cremini, + button mushrooms, buttery white wine-tarragon sauce, garlic, fresh herbs, herb crusted baguette 18
- BRUSSELS SPROUTS & CRISPY PORK BELLY**
fried brussels sprouts glazed with poblano caesar dressing + pomegranate molasses 17
- can be made vegetarian
- GRILLED ASPARAGUS** veg
poblano-buttermilk marinade, toasted pepitas, cotija 15
- MEXICAN STREET CORN** gf veg
roasted kernels, chipotle crema, cotija, peruvian spice tostaditas 14

SOUP + SALAD

- add salmon 18
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 27

- 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 45

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, butchered in house, carved tableside MP
add lobster 45

SOFRITO SEAFOOD SCAMPI
grilled lobster tail, seared shrimp, 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 strip*, butchered in house, poblano + horseradish mashed potatoes, seared wild mushrooms, glazed brussels sprouts, julienned pico de gallo, spiced au jus 60
add lobster 45 add grilled shrimp 15

PERUVIAN CRISPY PORK RIBS gf
guajillo braised and lightly fried half rack of ribs, arugula salad, poblano+horseradish mashed potatoes 43

SHORT RIB CHILE COLORADO gf
braised bone-in short rib, poblano + horseradish mashed potatoes, glazed brussels sprouts, roasted squash 45

SEARED BEEF TENDERLOIN
8 ounce filet mignon*, butchered in house, chipotle butter, house-made demi glaze, seared wild mushrooms + tarragon beuree blanc, poblano+horseradish mashed potatoes, sauteed greens 80

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*, butchered in house, 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* 50

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.