

## LUNCH

**GUACAMOLE** made fresh to order, serves two 12

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### **BOCADITOS** starters

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<b>CHICKEN TORTILLA SOUP GRATINADO</b> roasted tomato pasilla negro broth, chihuahua cheese	8
<b>ROASTED PLANTAIN EMPANADAS</b> cotija cheese, black beans and chipotle aioli	9
<b>BABY SPINACH &amp; GRILLED PEAR SALAD</b> pimenton crusted goat cheese, chipotle spiced pecans, warm bacon vinaigrette	10
<b>CAZUELA DE QUESO FUNDIDO</b> served with warm flour tortillas mexican three cheese fondue, rajas, chorizo, fingerling potatoes	12
<b>SALSA CON CHAPULINES</b> roasted tomatillos, smoked chiles, oaxacan grasshoppers	10
<b>SMOKED CHICKEN FLAUTAS</b> tomatillo-avocado salsa, crema	8
<b>EMPANADAS DE RAJAS Y QUESO</b> roasted pepper, queso fresco, pasilla de oaxaca salsa	8
<b>MEXICAN CHOPPED SALAD</b> grilled corn, poblano chiles, apples, pinto beans, green olives, tomato, onion, añejo cheese, crispy tortillas and toasted cumin vinaigrette <b>add chicken \$6 add shrimp \$8</b>	10
<b>BUTTERNUT SQUASH EMPANADAS</b> roasted butternut squash, mole negro, toasted pepitas	10

### **CEVICHE**

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<b>TUNA CEVICHE</b> soy-lime marinade, sesame, chiles torreados	13
<b>RED SNAPPER CEVICHE</b> fresh tomato, cucumber, jalapeño, lime	11
<b>TEQUILA CURED SALMON CEVICHE</b> roasted mango-habanero salsa, mango pico de gallo, orange sea salt	12
<b>CEVICHE TRIO</b> a tasting of all three ceviches	16

### **TACOS**

served on handmade corn tortillas with a trio of salsas  
**please note** our tacos are listed from mildest to hottest

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<b>POLLO</b>	seared chicken breast, torreado marinade, poblano peppers, pico de gallo	13
<b>PESCADO</b>	grilled mahi-mahi, spicy slaw, chile aioli, warm flour tortillas	14
<b>CARNITAS</b>	slow roasted pork, green chile salsa, aged cotija cheese	12
<b>ASADA</b>	grilled marinated sirloin steak, caramelized onions, cotija cheese, guacamole	15

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### TORTAS Y ENSALADAS *sandwiches and salads*

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<b>DOS CAMINOS CHICKEN COBB SALAD</b> grilled chicken breast, tomato, avocado, chorizo, grilled corn, onion and queso fresco, cilantro-basil vinaigrette	14
<b>SESAME SEARED YELLOWFIN TUNA LETTUCE TACOS</b> sushi grade tuna with hot papaya salsa, black bean pico de gallo	19
<b>GRILLED SKIRT STEAK SALAD</b> grilled portobello mushrooms, roasted beets, chayote, queso fresco vinaigrette	17
<b>DON FRANCISCO BEEF BURGER</b> pepper jack cheese, caramelized onions and mushrooms on toasted sourdough rye, smoked chile fries	14
<b>CARNE ASADA BURRITO</b> grilled marinated steak, chihuahua cheese, pico de gallo, baby arugula, spinach tortilla	17

### PLATILLOS TRADICIONALES *traditional plates*

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<b>CHICKEN QUESADILLA</b> chicken breast, chipotle barbeque sauce, chihuahua cheese, crema, pico de gallo	16
<b>DOS ENCHILADAS</b> roasted chicken rolled in corn tortillas with chihuahua cheese and two sauces; mole poblano and tomatillo verde	18
<b>LA CUBANA QUESADILLA</b> herb roasted pork, smoked ham, chihuahua cheese, pickled peppers	15
<b>DOS CAMINOS RANCHEROS</b> crisp tortillas, fried eggs, black beans, smoked ham, queso fresco	14
<b>TURKEY PICADILLO BURRITO</b> baked in cazuela with roasted tomato chipotle salsa and chihuahua cheese	13
<b>FARMER'S MARKET VEGETABLE QUESADILLA</b> grilled vegetables and wild mushrooms layered with crisp tortillas, chihuahua cheese, roasted tomato-arbol salsa	15
<b>DOS CAMINOS RELLENOS</b> roasted poblano chile stuffed with beef picadillo and anaheim chile stuffed with queso oaxaca, epazote	18
<b>GRILLED SHRIMP QUESADILLA</b> open-faced crispy flour tortilla, chile-marinated shrimp, mexican cheeses, smoked wild mushrooms and oven-dried tomatoes	19

### TACOS EN CAZUELA

*served with mexico city street corn, charro beans, spicy cabbage slaw, warm corn tortillas*

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<b>LAMB BARBACOA</b> tender lamb barbeque with chiles, citrus juice and twelve spices	17
<b>COCHINITA PIBIL</b> yucatecan pit-barbecue style pork, habanero pickled red onions	16
<b>CHICKEN TINGA</b> chicken roasted with chipotles, oregano and sweet onions	16
<b>SHORT RIBS TAMARINDO</b> braised beef short ribs, tamarind, white wine, chile de árbol	18

### SIDES 5

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<b>CUMIN FRIES</b>	<b>REFRIED BEANS</b>
<b>SWEET POTATO FRIES</b>	<b>SAUTÉED SPINACH WITH PEPITAS &amp; RAISINS</b>
<b>MEXICAN RED RICE</b>	<b>SAUTÉED SWEET PLANTAINS</b>
<b>SPICY CHILE TASTING</b>	<b>MEXICO CITY STREET CORN</b>



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