

# DOS CAMINOS

## Upper Midtown East - Lunch

### Guacamole

made fresh to order with a trio of salsas and warm corn tortilla chips

#### Traditional

Small - \$14.50  
Large - \$27.00

#### Chapulines (Oaxacan Grasshoppers)

\$16.00

pasilla oaxaca chiles

#### Seasonal Fruit Guacamole

\$16.00

toasted pepitas and cucumbers enchilto

#### Warm Tortilla Chips and Salsa Trio

\$4.00

#### Street Veggies for Dipping\*\*

\$5.50

jicama, cucumber, radish, pineapple, tajin for dipping

### Ceviche Bar

#### Tuna\* Estilo Japones\*\*

\$16.00

sashimi-style bigeye tuna, soy-lime marinade, sesame, pickled cucumbers, chiles torreados

<b>Red Snapper* de la Calle**</b>	\$13.00
lime marinade, serrano chiles, tomato, green olives, cilantro	
<b>Lobster Apasionada</b>	\$18.00
fresh passion fruit, papaya, habanero	
<b>Ceviche Sampler**</b>	\$20.00
all three*	
<b>Bocaditos &amp; Street Food</b>	
for sharing	
<b>Sopa de Tortilla</b>	\$9.00
grilled chicken, avocado, crema, queso menonita. crispy tortilla strips	
<b>Avocado Caesar Salad</b>	\$12.00
baby romaine, corn bread croutons, pepitas, avocado caesar dressing	
<b>Market Chopped Salad</b>	\$13.00
corn, poblano chiles, pinto beans, olives, queso anejo, cumin vinaigrette	
<b>Sauteed Squid</b>	\$16.00
chorizo and chiles, white beans, grilled country bread	
<b>Chorizo Fundido</b>	\$12.50
melted mexican cheeses, dark beer, spicy chorizo, warm corn tortillas	

<b>Norteno Cheese Crisp</b>	\$15.00
crisped tostada, queso menonita, refried pinto beans, pickled jalapeno	
<b>Quesadillas Potosinas</b>	\$10.50
corn masa turnovers, roasted pepper rajas, requeson, chile mixe salsa	
<b>Empanadas de Platano</b>	\$11.00
roasted plantain masa, black beans, poblano chiles, queso anejo	
<b>Taquitos de Pollo</b>	\$11.00
pulled free range chicken, sweet potatoes, crema, queso fresco, tomatillo salsa	
<b>Bocadito Trio</b>	\$19.00
two pieces: chicken taquitos, quesadillas potosinas, plantain empanadas	
<b>Crab Molotes</b>	\$15.00
crab stuffed crispy corn masa, lemon habanero aioli	
<b>Platillos Tradicionales</b>	
traditional plates	
<b>Dos Enchiladas</b>	\$21.00
roasted chicken, queso menonita, mole poblano & tres chiles sauce	
<b>Enchiladas de Queso Estilo Laredo</b>	\$19.00
menonita, oaxaca and cotija cheeses, grilled onions, guajillo salsa	

**Chiles Rellenos** \$19.00

souffle battered poblano chiles stuffed with mexican cheeses, salsa mestiza, crema mexicana

**Sizzling Arrachera** \$26.00

grilled skirt steak, caramelized onions, guacamole, pico de gallo, wheat tortillas

**Quesadilla de Pollo** \$19.00

whole wheat tortilla, pastor-roasted chicken, smokey chipotle salsa, queso menonita, pico de gallo

## **Especialidades de la Casa**

house specialties

**Dos Caminos Chicken Cobb Salad** \$17.00

grilled organic chicken breast, tomato, avocado, chorizo, grilled corn, onion, queso fresco, cilantro-basil vinaigrette

**Carne Machaca Burrito** \$19.00

tamarind-braised beef short rib, queso, pico de gallo, flour tortilla

**El Mexicano Allen Brothers Natural Burger\*** \$15.00

jalapeno chile relleno, guacamole, roasted tomato mayonnaise, smoked chile fries

**Skuna Bay Salmon\* a la Plancha\*\*** \$24.00

piloncillo-roasted spaghetti squash, mole coloradito

**Oaxacan Shrimp Quesadilla** \$24.00

open-faced crispy tortilla, chile-marinated shrimp, mexican cheeses, smoked wild mushrooms, oven-dried tomatoes

**Pan-Seared Free Range Chicken\*\*** \$24.00

pickled heirloom tomato, serrano chile and avocado salad, ancient grain pilaf

## **Tacos**

Classic: on handmade Masienda heirloom corn tortillas or Naked: fillings over a bowl of organic grains, Rancho Gordo beans, greens and avocado

**Vegetales\*\*** \$16.50

roasted butternut squash, avocado, pinto beans, salsa verde cruda, queso fresco

**Asada** \$21.00

natural skirt steak\*, caramelized onions, queso cotija, guacamole

**Pollo** \$18.00

citrus-marinated Free Bird Farms chicken, queso fresco, pinto beans, salsa

**Carnitas** \$18.00

slow-roasted Mangalista pork, green chile salsa, pickled red onion

**Baja** \$20.00

surf and turf: grilled marinated skirt steak\*, tecate battered rock shrimp, sriracha aioli, bacon guacamole

**Pescado**

\$19.00

grilled wild mahi-mahi, spicy slaw, chile aioli, guacamole

**Arabes**

\$18.00

spit-roasted spiced pork, caramelized onions, guajillo salsa, jocoque

**Tour de Tacos!**

\$39.00

two each: asada\*, carnitas, pescado, pollo

**Mas**

sides, \$8

**Mac 'N Chorizo****Skillet Poblano Cornbread****Papas Fritas**

mole ketchup

**Vegetarian Black Beans****Refried Pinto Beans****Sweet Plantains****Chicharrones**

**Oven Charred Sweet Potato**

**Satur Farms Mexico City Street Corn**

on or off the cob