

DOS CAMINOS

Upper Midtown East - Lunch

Guacamole

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

Traditional

Small - \$15.00
Large - \$27.00

Chapulines (Oaxacan Grasshoppers)

\$16.00

pasilla oaxaca chiles

Shrimp & Chorizo Guacamole

\$16.00

tender poached shrimp, spicy chorizo, roasted tomato salsita, chicharrones

Warm Tortilla Chips and Salsa Trio

\$4.00

house made salsa verde, roasted tomato, and habanero

Street Veggies T

\$5.50

jicama, cucumber, radishes, pineapple, tajin chili salt, lime

Ceviche Bar

Tuna* Estilo Japones T

\$16.00

sashimi style big eye tuna, soy lime marinade, sesame, chiles toreados

Red Snapper* de la Calle T \$14.00

tomato and lime marinade, serrano chilies, green olives, cilantro, house made saltines

Camarones Apasionada \$16.00

fresh passion fruit, papaya, habanero, sweet poached shrimp, chile, mint, plantain chips

Ceviche Sampler T \$20.00

all three*

Bocaditos & Street Food

for sharing

Sopa de Tortilla \$9.00

grilled marinated chicken, avocado, queso menonita, crispy tortilla strips, spicy roasted tomato broth, pasilla negro chiles

Pork Belly Pozole \$12.00

rich pork broth. chili braised pork belly. hominy. chicharrones. shredded cabbage. radish. crema

Avocado Caesar Salad \$12.00

baby romaine, corn bread croutons, pepitas, avocado caesar dressing

Chopped Salad \$13.00

corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette

Queso Fundido	\$12.50
melted mexican cheeses, dark beer, pickled jalapenos, poblano rajas, warm corn tortillas	
Norteno Cheese Crisp	\$15.00
jumbo crisped flour tostada, refried black beans, queso menonita, pickled jalapeno, crema, diced avocado	
Quesadillas Potosinas	\$11.00
stuffed corn masa turnovers, roasted pepper rajas, requeson, tomatillo pasilla oaxaca salsa	
Empanadas de Platano	\$11.00
roasted plantain masa, black beans, poblano chiles, queso anejo, chipotle mayo, scallions	
Taquitos de Pollo	\$12.00
pulled free range chicken, sweet potatoes, crema, queso fresco, tomatillo salsa	
Bocadito Trio	\$19.00
two pieces: chicken taquitos, quesadillas potosinas, plantain empanadas	
Platillos Tradicionales	
traditional plates	
Dos Enchiladas	\$21.00
pastor-marinated chicken, corn tortillas, queso menonita, mole poblano, salsa verde, sesame, crema	

Enchiladas de Queso \$19.00

menonita, oaxaca and cotija cheeses, grilled onions, guajillo salsa

Chile Relleno \$19.00

souffle battered poblano chile stuffed with kale, mexican cheeses, charred corn, crema, pico de gallo

Sizzling Arrachera \$28.00

tampiquena-marinated grilled skirt steak, caramelized onions and poblano peppers, guacamole, pico de gallo, arroz, crema, warm corn tortillas

Quesadilla de Pollo \$19.00

griddled flour tortilla, pastor-roasted chicken, smoky tomato salsa, queso menonita, pico de gallo, guacamole

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

Wild Atlantic Caught Salmon a La Plancha T \$24.00

braised kale and poblano chili verde, epazote crema, radish, cilantro, lime

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 T \$27.00

chipotle and spice rubbed half bird, seville oranges, jicama, radishes, ancient grains, smoked mushrooms

Tacos

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

Vegetales T \$16.50

roasted butternut squash, refried black beans, salsa verde cruda, queso fresco, grilled avocado

Asada \$21.00

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

Pollo \$18.00

citrus-marinated free range farm chicken, queso fresco, pickled pinto beans

Carnitas \$18.00

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

Baja Surf a& Turf	\$22.00
tampiqueno-marinated grilled skirt steak, beer battered shrimp, chipotle aioli, bacon guacamole	
Pescado	\$19.00
grilled wild mahi mahi, spicy slaw, guacamole, pico de gallo, chipotle aioli, cilantro, lime	
Tour de Tacos!	\$37.00
two each: asada*, carnitas, pescado, pollo	
Mas	
sides	
Mac 'N Chorizo	\$10.00
Skillet Poblano Cornbread	\$10.00
Papas Fritas	\$7.00
mole ketchup	
Refried Black Beans	\$6.00
Borracho Beans	\$7.00
Sweet Plantains	\$7.00

Mexico City Street Corn

\$8.00

on or off the cob