

DOS CAMINOS

Upper Midtown East - Take Out & Delivery

Most orders may be accommodated with only a few hours notice, however, one day's notice is requested. Cancellations must be made 24 hours prior to pick up or delivery date and time

Catering

Guacamole

Served with a trio of salsas & warm tortilla chips. Serves 8-10, choice of mild, medium or spicy

Traditional

\$52.00

Butternut Squash, Pomegranate and Chipotle

\$52.00

toasted pepitas and cucumber chips enchillito

Chapulines (Oaxacan Grasshoppers)

\$52.00

pasilla oaxaca chiles

Street Veggies for Dipping**

\$15.00

Bocaditos

Serves 8-10

Dos Caminos Chopped Salad

\$28.00

grilled corn, poblano chiles, apples, pinto beans, green olives, tomato, anejo cheese, crispy tortillas, toasted cumin vinaigrette

Chicken Taquitos Platter

\$36.00

14 taquitos, pulled chicken and sweet potatoes in crispy corn tortillas, shredded lettuce, crema, queso fresco, tomatillo-avocado salsa

Plantain Empanadas Platter

\$36.00

16 empanadas, roasted plantain masa, black beans, poblano chiles, queso anejo

Grilled Skewer Platter

4 each -
\$42.00

Steak*: cascabel marinated sirloin steak with tomatillo avocado salsa; Chicken: cherry tomatoes, red onions & sweet peppers, herb salsa verde; Vegetable: market vegetables and wild mushrooms

Make Your Own Taco Bar

Serves 10

Grilled Chicken, Steak, Roast Pork

\$20.00 (per
person)

warm handmade tortillas, our salsa trio, rice, beans, pico de gallo, mexican crema and grated mexican cheese

Especialidades

Serves 4-6

Dos Caminos Taco Platter \$48.00

Pollo: grilled citrus-marinated chicken, queso fresco, pinto beans, chicken chicharron, salsa suprema. Asada: grilled chipotle-marinated skirt steak*, caramelized onions, cotija cheese, guacamole. Carnitas: slow-roasted pork, green chile salsa, pickled red onion

Quesadilla Platter \$46.00

Cheese: queso menonita, drunken goat and white cheddar, crema and pico de gallo. Chicken: nortena style flour tortilla folded over grilled chicken breast, smoky chipotle salsa, queso menonita, crema, pico de gallo. Del Mercado: calabacitas, squash blossom, patty pan, black bean sauce

Enchilada Platter \$48.00

Cheese Enchilada: queso menonita, drunken goat and white cheddar rolled in corn tortillas. Chicken Enchilada: roasted chicken rolled in corn tortillas, queso menonita. Vegetable Enchilada: grilled vegetables and wild mushrooms rolled in corn tortillas, queso menonita

Dessert

Serves 12-14

Assorted Mexican Pastries & Cookies Platter \$35.00

Mas

Serves 4-6

Mexican Red Rice \$12.00

Refried Vegetarian Black Beans \$12.00

Refried Pinto Beans \$12.00

Mac N' Chorizo \$14.00

Sauteed Sweet Plantains \$14.00

Mexico City Street Corn \$14.00

Piloncillo Roasted Spaghetti Squash \$12.00

Pico De Gallo \$10.00 (per pint)

Salsa \$10.00 (per pint)

tomatillo verde cruda (mild), roasted tomato de arbol (medium), or habanero (spicy)

Delivery

Guacamole

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

Traditional Small - \$14.00
Large - \$26.00

Chapulines (Oaxacan Grasshoppers) \$16.00

pasilla oaxaca chiles

Butternut Squash, Pomegranate and Chipotle \$15.00

toasted pepitas and cucumbers enchilto

Warm Tortilla Chips and Salsa Trio \$4.00

Street Veggies for Dipping** \$5.00

jicama, cucumber, radish, pineapple, tajin for dipping

Soups & Salads

Sopa De Tortilla \$9.00

roasted tomato chile pasilla broth, grilled chicken, avocado, crema mexicana, queso menonita. crispy tortilla strips

Pink Grapefruit, Persimmon and Avocado Salad \$12.00

wild autumn greens, toasted pepitas, aged sherry dressing

Dos Caminos Chopped Salad \$12.00

Grilled corn, poblano chiles, pinto beans, olives, queso anejo, crispy tortillas, toasted cumin vinaigrette. Add: Chicken \$6, Steak* \$8, Shrimp \$9

Street Food

for sharing

Mexico City Street Corn \$7.00

on or off the cob

Quesadillas Potosinas \$10.00

fresh corn masa turnovers, roasted pepper rajas, queso requeson, chile mixe salsa

Empanadas De Platano \$11.00

roasted plantain masa, black beans, poblano chiles, queso anejo

Taquitos De Pollo \$11.00

pulled chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo-avocado salsa

Chicharrones \$6.00

crispy pork chips, house hot sauce

Posole Verde \$10.00

braised pork belly and homing stew

Chorizo Fundido \$12.00

melted mexican cheeses, dark beer, spicy chorizo, warm corn tortillas

Especialidades De La Casa

house specialties

Oaxacan Shrimp Quesadilla \$24.00

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

Chicken Quesadilla	\$19.00
tortilla folded over pastor-roasted chicken, smoky chipotle salsa, queso menonita, crema, pico de gallo	
Pan-Seared Free Range Chicken**	\$23.00
pickled heirloom tomato, serrano chile and avocado salad, ancient grain pilaf	
Salmon* a La Plancha**	\$24.00
piloncillo-roasted spaghetti squash, mole coloradito	
Skirt Steak Asada (Dinner Only)	\$26.00
grilled natural skirt steak*, tomato chipotle salsita, roasted market vegetables	
18 Ingredient Mole Short Ribs	\$26.00
roasted overnight, mexican risotto	
El Mexicano Burger* (Lunch Only)	\$14.00
jalapeno chili relleno, guacamole, roasted tomato mayonnaise, smoked chile fries	
Carne Machaca Burrito (Lunch Only)	\$19.00
tamarind-braised beef short rib, queso, pico de gallo, flour tortilla	
Dos Caminos Chicken Cobb Salad (Lunch Only)	\$16.00
grilled chicken breast, tomato, avocado, chorizo, grilled corn, onion, queso fresco, cilantro-basil vinaigrette	
Ceviche Bar	

Tuna* Estilo Japonés** \$15.00

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

Red Snapper* De La Calle** \$12.00

lime marinade, serrano chiles, tomato, green olives, cilantro

Lobster Apasionada \$17.00

fresh passion fruit, papaya, habanero

Tacos & Enchiladas

Classic: on handmade heirloom corn tortillas or Naked: your favorite taco fillings over a bowl of grains, beans, greens and avocado

Vegetales** \$16.00

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

Baja \$20.00

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

Carnitas \$18.00

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

Pollo \$18.00

citrus-marinated chicken, queso fresco, pinto beans, salsa

Asada \$21.00

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

Pescado \$19.00

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

Dos Enchiladas \$21.00

roasted chicken, queso menonita, mole poblano & tres chiles sauce

Shrimp Enchiladas Veracruzana \$28.00

shrimp in roasted tomato garlic salsita, charred tomatillos, rajas, crema mexicana

Enchiladas De Mercado \$19.00

roasted autumn squash and swiss chard, queso menonita, guajillo salsa

Mas

\$7 sides

Mac 'N Chorizo

Vegetarian Black Beans

Papas Fritas

mole ketchup

Refried Pinto Beans

Skillet Poblano Cornbread

Sweet Plantains

Piloncillo Roasted Spaghetti Squash

Cumin Glazed Baby Carrots

Drinks

Water

Dasani 10. Oz

\$3.00

St. Lucia Sparkling 1l Btl

\$9.00

St. Lucia Still Water 1l Btl

\$9.00

Soda

\$4

Jarritos

pineapple, tamarind

Squirt

grapefruit

Mundet

green apple

Cans

\$3

Coca-Cola

Diet Coke

Sprite

Ginger Ale

Nestea Iced Tea

Boing! Juices

\$4

Mango

Guava

Tamarind