

DOS CAMINOS

MEXICAN KITCHEN

GUACAMOLE

made to order fresh, serves two 13

BOCADITOS

CAZUELA DE QUESO FUNDIDO

mexican three cheese fondue 11

roasted garlic, artichoke hearts and spinach 12

chorizo and roasted chiles 14

wild mushrooms, huitlacoche and fresh epazote 15

MEXICAN CHOPPED SALAD

grilled corn, poblano chiles, apples, pinto beans, green olives, tomato, onion, añejo cheese, crispy tortillas and red chile and lime vinaigrette 11

ROASTED PLANTAIN EMPANADAS

requesòn, black beans and chipotle aioli 9

SHRIMP EMPANADAS

green papaya slaw, tomatillo morita chile salsa 12

PLATO DE EMPANADAS

three each of plantain and shrimp empanadas 18

CEVICHE

SHRIMP CEVICHE

soy-lime marinade, sesame, chiles torreados 13

SEAFOOD CAMPECHANA

shrimp, lobster and crab in a tomato lime marinade,
pickled jalapeños, cilantro and avocado 15

LOBSTER CEVICHE

coconut, lime, habanero, fresh mint 16

CEVICHE TRIO

a tasting of all three ceviches 19

TACOS

served on handmade corn tortillas with a trio of salsas.

please note our tacos are listed from mildest to hottest.

POLLO

pastor marinated chicken, tomatillo-avocado salsa 11

AL CARBON

grilled chicken breast, citrus-chile, guacamole, orange salsa 12

PESCADO

grilled mahi-mahi, spicy slaw, chile aioli, warm flour tortillas 14

CARNITAS

slow roasted pork, green chile salsa, aged cotija cheese 12

ASADA

grilled marinated skirt steak, caramelized onions, cotija cheese, guacamole 15

TACO MIXTOS

three each of pollo, carnitas and asada tacos 28