



La Doña®

MEXICAN SEAFOOD & GRILL
• BY CHEF JAMES •

APPETIZERS

GUACAMOLE DE LA CASA \$17.95

Traditional guacamole with feta cheese, pumpkin seeds, fresh cilantro, cebolla & fresh jalapeño. *Add grasshoppers \$5*

QUESO FUNDIDO \$14.95

Melted Mexican blend of cheeses topped with pico de gallo and guajillo-chipotle salsa. *Add chorizo \$2*

SHRIMP CEVICHE \$22.95

Fresh shrimp in a Clamato based salsa with lime, cilantro and avocado.

TRUFFLE GUAC \$19.95

Fresh guacamole top with truffle cotija cheese, corn kernels, pumpkin seeds and truffle oil.

ESQUITES DE LA CASA \$16.95

Corn kernels mixed with spicy mayo, cheese mix, cilantro, lime and Mexican seasoning.

CHICKEN QUESADILLA \$18.95

Crispy flour tortilla filled with Chihuahua and Monterrey cheese and slow cooked shredded chicken in a smoky chipotle sauce.

OCTOPUS CEVICHE \$23.95

Slices octopus marinated in a light habanero vinaigrette, creamy avocado, spicy mayo and fresh tomato.

TUNA TACOS \$21.95 RAW

Three hard shell tuna tacos with spicy -mayo, avocado and crispy leek.

RAW: Consuming raw or undercooked meat, poultry, seafood, shellfish, egg or any product containing these raw or undercooked food items may increase the risk of foodborne illness especially if you have certain medical conditions.

SALADS & SOUPS

TORTILLA SOUP \$10.95

Tomato-guajillo based broth with crisp tortilla chips, avocado, queso fresco, sour cream, pasilla chili and cilantro.

WATERMELON AND MANGO SALAD \$18.95

Fresh combination of watermelon, dragon fruit and mango cubes, dressed with mango-passion fruit vinaigrette, agave honey, passion fruit pulp, crumbled feta cheese and toasted pumpkin seeds.

LA DOÑA SALAD \$18.95

Grilled Romaine lettuce hearts in olive oil and fine herbs, original Caesar's style dressing, sprinkled with cotija cheese and crispy tortilla.

ESPECIALES DE LA DOÑA

CARNITAS ESTILO MICHOACAN \$32.95

Slow cook pulled pork confit, crumbled pork crackling, onions and cilantro with fresh tomatillo avocado salsa.

MOLE ENCHILADAS \$27.95

Three chicken pibil enchiladas served with mole sauce from Oaxaca, plantains, sour cream, and red onion.

ENCHILADAS SUIZAS \$27.95

Three chicken pibil enchiladas served with our creamy green tomatillo sauce, top with sour cream and red onion.

CHICKEN PIBIL \$29.95

Slow cooked achiote marinated chicken, pickled red onions, Mexican black beans and sweet plantains.

BIRRIA DE RES \$36.95

Slow cooked beef ribs in a flavorful ancho and chile pasilla pepper broth and served a side of salsa guajillo-chipotle and warm tortillas.

LOBSTER TACO \$28.95

Guajillo butter sauteed lobster with melted Mexican cheese blend, spicy mayo and cilantro.

FROM THE SEA

PESCADO ESTILO "YUCATAN" \$38.95

Achiote and guajillo rubbed red snapper, pickle red onion and cilantro-lime rice. Paired with a Mezcal Joven Espadin Santo Gusano.

ROASTED SALMON \$36.95

Wild caught salmon with mango pico de gallo and cilantro-lime rice.

GRILLED OCTOPUS \$39.95

Lemon-cilantro grilled octopus, arugula and roasted baby potato salad, guajillo chipotle sauce, and avocado pomade.

DIABLA SHRIMP \$37.95

Shrimp marinated in 3 chili adobo and garlic pasilla butter served with cilantro lime rice.

BLACK PASTOR SNAPPER \$39.95

Achiote and roasted chiles adobo with squid ink adobo served with rice and roasted asparagus, plantain and avocado.

FROM THE GRILL

ANCHO RUBBED RIB-EYE \$48.95

Grilled Angus Choice Steak (12 oz) in a lime mezcal butter sauce with oven roasted potato and brussels sprouts.

STEAK TAMPIQUEÑA \$45.95

Angus Rib-eye Steak (12 oz) grilled to perfection sided with black beans, cilantro lime rice, guacamole, plantains and molcajete salsa and corn rib.

PORK RIBS AL PASTOR \$48.95

Slow cooked baby pork ribs marinated in our house achiote adobo with roasted pineapple, red onion relish over cilantro rice.

SHORT RIB \$48.95

36 hour slow cooked beef short rib (14 oz), served with cilantro rice, corn rib and molcajete salsa.

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DESSERTS

FLAN DE LA ABUELA \$13.95

Rich and creamy cheesecake-like, baked custard topped with a delicious caramel sauce and caramel popcorn flambéed with mezcal.

LEMON TRES LECHES CAKE \$13.95

A novel version of the famous soaked cake with a blend of three different milks, lemon curd filling, eggnog and meringue.

CHURROS DE LA DOÑA \$28.95

To share. Our famous homemade churros with a chocolate fondue served with coconut flakes, walnuts, colored sprinkles, roasted almonds and condensed milk.

CHOCOLATE FONDANT \$14.95

Ultra fudgy and molten center cake, whipped cream, banana ice cream with caramelized pistachios.

MOCKTAILS \$12.95

JAMAICA-NARANJA

Hibiscus flower tea infused with agave, orange juice and Tajín rim.

PIÑADA

Cream of coconut and pineapple juice.

HORCHATA FRESA

Rice-based drink, strawberry puree, brown sugar and vanilla.

AGUAS FRESCAS

\$4.95

HORCHATA
JAMAICA

COCKTAILS

PIÑA PARA LA NIÑA \$15.95

Tequila reposado, pineapple, basil leaves, agave honey, Cointreau, fresh lemon and pineapple juice.

MARGARITA DEL AMANTE \$15.95

Tequila reposado, infused raspberries, agave honey, lemon juice and Cointreau.

LIME MARGARITA \$14.95

Tequila blanco, triple sec and volcanic salt rim.

PASSION FRUIT MARGARITA \$14.95

Tequila blanco, passion fruit, orange juice and sugar rim.

MANGO MARGARITA \$14.95

Tequila blanco, mango and Tajín rim.

STRAWBERRY MARGARITA \$14.95

Tequila blanco, strawberry and sugar rim.

SKINNY MARGARITA \$14.95

Tequila blanco, lime and orange juice, agave honey and salt rim.

PALOMA ROSA \$14.95

Tequila blanco, Cointreau, grapefruit, rosemary syrup, tonic water and Himalayan salt.

DON JUAN \$14.95

Tequila blanco, Cointreau, lemon, mint, orange soda, agave honey and Tajín rim.

SANTA MULA \$14.95

Santo Gusano Joven Mezcal, lemon juice, fresh ginger, slice of serrano chile, ginger ale and mint.

OLD FASHIONED REPOSADO \$14.95

Santo Gusano Reposado Mezcal infused with vanilla, agave honey, orange bitters and orange zest.

HIBISCUS MEZCALITA \$14.95

Santo Gusano Joven Mezcal, hibiscus mix, agave honey and Tajín rim.

SANGRÍA LA DOÑA \$15.95

Orange, apple, pear, strawberries, agave honey, orange juice, Cointreau, red wine and lime-lemon soda.

SPICY MARGARITA \$14.95

Jalapeño pepper infused tequila, triple sec and Tajín rim.

CERVEZAS

BOTTLE

\$9.95

CORONA EXTRA
NEGRA MODELO
XX LAGER
PACÍFICO
TECATE CAN
VICTORIA
HEINEKEN CERO
CHARRO LAGER

DRAFT (12 oz)

\$9.95

MODELO ESPECIAL
IPA LAGUNITAS
LA RUBIA
BLUE MOON
FUNKY BUDDHA
SAMUEL ADAMS
HEINEKEN

SCAN OUR TEQUILA
& MEZCAL MENU

