



# *La Doña*<sup>®</sup>

MEXICAN SEAFOOD & GRILL

**SAWGRASS MILLS - THE COLONNADE**

1800 Sawgrass Mills Circle #2460, Sunrise Blvd, FL. 33323 | +1 (305) 686 - 8495



# Menu

## *Private Dining*

Our founder, James Tahhan, is not only a diligent restaurateur but also embodies the essence of a world-class host, dedicated to an altruistic approach in crafting the perfect dining experience.

When you choose to host a private party at La Dona, you can trust that every detail, nuance, and request will be meticulously planned in collaboration with our team and executed flawlessly. The resulting experience will be unforgettable, perfectly aligned with James's vision. Whether it's an intimate dinner party or a grand celebration, we make no compromises in creating a memorable and joyful gathering.





From birthday parties and wedding rehearsal dinners to quarterly business meetings and cocktail hour networking, booking an event with us guarantees an unforgettable experience. Our private events feature flawless service, chef-curated menus, and a comfortable yet elegant atmosphere designed to impress your guests.

**Please reach out to our events specialist to learn more about  
Private Dining and Exclusive Chef Experiences.**







# MARÍA BONITA

*Our María Bonita Menu includes complimentary soft drinks and fresh coffee.*

## APPETIZERS

*Served for the table family style.*

### QUESO FUNDIDO CON CHORIZO

Melted Mexican blend of cheeses topped with chorizo, pico de gallo and guajillo-chipotle salsa.


### LA DOÑA SALAD

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

## ESPECIALES

*Guest's choice of one.*

### CHICKEN PIBIL STYLE

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

### BIRRIA DE RES

Slow-cooked beef in a flavorful ancho and pasilla pepper broth and a side of salsa guajillo-chipotle.


### ANCHO RUBBED RIB EYE

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

### ROASTED SALMON

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

### MEXICAN SEAFOOD RICE

Original La Doña recipe with our touch of dried chili with a selection of seafood, mussels, clams and shrimp sauteed in white wine topped with avocado, cream and crumbled pork cracklings. 

## HOME MADE DESSERT

*Guest's choice of one.*

### CHURROS DE LA DOÑA

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

### THREE CHOCOLATE CAKE

Traditional triple chocolate mousse with banana ice cream.

**\$85 PER GUEST**





# ❧ MÉXICO LINDO ❧

*Our México lindo Menu includes complimentary soft drinks and fresh coffee.*

## APPETIZERS

### LA DOÑA SALAD

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

## ESPECIALES

*Guest's choice of one.*

### CHICKEN PIBIL STYLE

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

### BIRRIA DE RES

Slow-cooked beef in a flavorful ancho and pasilla pepper broth and a side of salsa guajillo-chipotle. ☒

### ANCHO RUBBED RIB EYE

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

### ROASTED SALMON

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

## HOME MADE DESSERT

### CHURROS DE LA DOÑA

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

**\$75 PER GUEST**

☒ Menu item availability varies depending on party size; please speak with your event specialist to confirm availability. Printed menus can be personalized. Gratuity is not included. Sales tax and a 3% administration fee will be added. Additional nutrition information available upon request. \*Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.





## ❧ SI NOS DEJAN ❧

*Our Sin Nos Dejan Menu includes complimentary soft drinks and fresh coffee.*

### APPETIZERS

#### MEXICAN CAPRESE

Fresh slices of organic Heirloom seasonal tomatoes, mozzarella cheese and sliced avocado with balsamic dressing.

### ESPECIALES

#### CHICKEN TINGA QUESADILLA

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

#### TUNA TACOS

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

### HOME MADE DESSERT

#### CHURROS DE LA DOÑA

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

**\$55 PER GUEST**

## ❧ BÉSAME MUCHO ❧

*Our Bésame Mucho Menu includes complimentary soft drinks and fresh coffee.*

### ESPECIALES

#### QUESO FUNDIDO CON CHORIZO

Melted Mexican blend of cheeses topped with chorizo, pico de gallo and guajillo-chipotle salsa.

#### STREET CORN RIB

Corn cob edges fried in a creamy spice mayo sauce and chili powder, sprinkled with crumbled cotija cheese and cilantro.

#### CHICKEN TINGA QUESADILLA

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

**\$45 PER GUEST**