

# DOS CAMINOS

NYC RESTAURANT WEEK

## THREE-COURSE MENU

**\$45 DINNER**

### FIRST COURSE

*(choice of one)*

#### SMALL GUACAMOLE

Made fresh to order for you

#### QUESO BLANCO

Classic cheese dip, chiles, onions & spices

#### CAMPECHANA

Citrus-chile marinated shrimp, avocado, tomato-lime salsa, tortilla chips

### SECOND COURSE

*(choice of one)*

#### DOS CAMINOS CHICKEN COBB SALAD

Achiote chicken, tomato, avocado, chorizo, grilled corn, onion, queso fresco, cilantro-basil vinaigrette

#### SHRIMP ENCHILADAS SUIZAS

Citrus-chile marinated shrimp, roasted corn, Mexican cheeses, poblano rajas, salsa suiza, crema, queso fresco

#### MOLE SHORT RIBS

Slow roasted short ribs, mole negro, Spanish rice, pico de gallo

### THIRD COURSE

#### CHURROS

Chocolate and cajeta sauces

*Taxes and gratuity not included*

# DOS CAMINOS

NYC RESTAURANT WEEK

## TWO-COURSE MENU

**\$30 LUNCH**

### FIRST COURSE

*(choice of one)*

#### SMALL GUACAMOLE

Made fresh to order for you

#### QUESO BLANCO

Classic cheese dip, chiles, onions & spices

#### CAMPECHANA

Citrus-chile marinated shrimp, avocado, tomato-lime salsa, tortilla chips

### SECOND COURSE

*(choice of one)*

#### DOS CAMINOS CHICKEN COBB SALAD

Achiote chicken, tomato, avocado, chorizo, grilled corn, onion  
queso fresco, cilantro-basil vinaigrette

#### CRISPY BEEF PICADILLO TACOS

Stewed spiced beef, Mexican cheeses, corn tortillas, romaine lettuce

#### SALMON ZARANDEADO

Grilled salmon, 2 camarones alambres, salsa suiza, pico de gallo,  
Spanish rice and borracho beans

*Taxes and gratuity not included*