

DOS CAMINOS

NYC RESTAURANT WEEK

SUMMER 2026

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

CAMARONES ALAMBRES

pepper jack stuffed bacon wrapped shrimp, chipotle BBQ glaze, cabbage slaw,
pickled jalapeño, chipotle lime mayo

SECOND COURSE

(choice of one)

BURRITO

(pastor chicken or picadillo beef)

guacamole, spanish rice, borracho beans, ranchero salsa, mexican cheeses,
pico de gallo, queso blanco

SALMON ZARANDEADO

grilled salmon, 2 camarones alambres, salsa suiza, pico de gallo,
spanish rice and borracho beans

DOS ENCHILADAS

pastor-marinated chicken, corn tortillas, mexican cheeses, crema,
mole poblano, salsa verde, sesame seeds

THIRD COURSE

(choice of one)

CHURROS

chocolate and cajeta sauces

STRAWBERRY TRES LECHES ARROZ CON LECHE

Taxes and gratuity not included

DOS CAMINOS

NYC RESTAURANT WEEK

SUMMER 2026

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

BEEF EMPANADAS

picadillo beef, fundido cheese, chipotle lime mayo

SECOND COURSE

(choice of one)

CHICKEN COBB SALAD

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

POLLO RANCHERO

grilled chicken breast, salsa ranchero, pepper
jack cheese, avocado, pico de gallo, crema, spanish rice & fiesta salad

SHRIMP ENCHILADA SUIZAS

citrus-chile marinated shrimp, roasted corn, mexican cheeses,
poblano rajas, salsa suiza, crema, queso fresco

Taxes and gratuity not included