La Doña

MEXICAN SEAFOOD & GRILL

•BY CHEF JAMES•

APPETIZERS

GUACAMOLE DE LA CASA $17.95
Traditional Guacamole prepared at your tableside. *Add Grasshoppers $5*

TUNA TACOS $22.95
Three hard shell tuna tacos with spicy-mayo, avocado and crispy leek.

JICAMA SHRIMP TACOS $23.95
Thin sliced Jícama, butterhead lettuce, rock shrimp, spicy-mayo, thai basil and fresh pineapple.

QUESO DE LA CASA $16.95
House mixed cheese sauce with chorizo, pico de gallo and tortilla chips.

OCTOPUS CARPACCIO $24.95
Thin sliced octopus in a light habanero vinaigrette, creamy avocado, spicy mayo and fresh tomato. R

SHRIMP CEVICHE ACAPULCO $22.95
Whole shrimp, lime juice, cilantro, onion, chili serrano, and avocado in a sweet-tomato based salsa. R

SPINY LOBSTER CEVICHE $28.95
Spiny lobster marinated with citrus-passion fruit vinaigrette with green pico de gallo, avocado and toasted kernels. R

CHICKEN TINGA QUESADILLA $19.95
Crispy flour tortilla filled with Chihuahua and Monterrey cheese and slow cooked shredded chicken in a smoky chipotle sauce.

QUESO FUNDIDO CON CHORIZO $19.95
Melted Mexican blend of cheeses topped with chorizo, pico de gallo and guajillo-chipotle salsa.

CORN RIB $17.00
Juicy and crispy corn kernel, toss with spicy mayo and cotija cheese.

LOBSTER TACO $26.00
Flour tortilla, Mexican cheese blend, lobster with garlic guajillo butter, spicy mayo.

SALADS & SOUPS

SOUP OF THE DAY $13.95
Ask for our daily special soup.

LOBSTER BISQUE $19.95
La Doña touch in a traditional flavorful dish.

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.

MEXICAN CAPRESE $16.95
Fresh slices of organic Heirloom seasonal tomatoes, mozzarella cheese and sliced avocado with balsamic dressing.

WATERMELON AND MANGO SALAD $20.95
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.

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.

DUCK ENCHILADAS $28.00
Three duck carnitas topped with a Mole sauce from Oaxaca, plantains, sour cream, and red onions.

LAMB BARBACOA $39.95
Slow-cooked lamb in guajillo adobo, roasted garlic hummus, cucumber-mint yogurt salad.

CHICKEN PIBIL STYLE $29.95
Slow-cook achiote marinated chicken, pickle red onions, Mexican black beans and sweet plantains.

BIRRIA DE RES $36.95
Slow cook beef ribs in a flavorful ancho and pasilla pepper broth and a side of salsa guajillo-chipotle.

DUCK CARNITAS $38.95
Slow-roasted duck, cilantro rice, black beans, pasilla plum sauce, served with flour tortilla.

FROM THE SEA

PESCADO ESTILO "YUCATAN" $36.95
Achiote and guajillo rubbed red snapper, pickle red onion and cilantro-lime rice.

ROASTED SALMON $38.95
Wild caught salmon with mango pico de gallo and cilantro-lime rice.

MEXICAN SEA FOOD RICE $48.95
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.

GRILLED OCTOPUS $38.95
Lemon-cilantro grilled octopus, arugula and roasted baby potato salad, guajillo chipotle sauce, and avocado pomade.

DIABLA SHRIMP $38.95
Shrimp marinated in 3 chili adobo and garlic pasilla butter served with cilantro lime rice.

CRAB ENCHILADAS $28.95
Three crab meat enchiladas in a creamy green tomatillo sauce, topped with melted sauce, onion and cilantro.

SNAPPER RANCHERA $38.00
Grilled snapper loin over Ranchera style white beans, topped with pork rind cracklings and crispy leek.

FROM THE GRILL

ANCHO RUBBED RIB EYE $42.95
12oz Angus Prime Choice Steak in a lime mezcal butter sauce with oven roasted potato and brussels sprouts.

PUEBLA TENDERLOIN $41.95
Grilled beef fillet over creamy poblano pepper and corn relish.

STEAK TAMPIQUEÑA $42.90
12oz Angus Prime Choice Steak grilled to perfection sided with black beans, cilantro lime rice, guacamole, plantains and molcajete salsas, and corn rib.

SURF AND TURF $89.95
12 oz Ribeye Angus prime grilled with a combination of Lobster and octopus marinated in our special house adobo.

PORK CHOP AL PASTOR $41.00
Angus prime pork chops Kurobuta Al Pastor grilled to perfection, served with guacamole, cilantro rice, plantain, and roasted pineapple.

SHORT RIB $68.00
Slow cooked beef short rib with cilantro rice , corn rib and molcajete salsa.

R 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.

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DESSERTS

DULCE DE LECHE PANACOTTA $12.95
Creamy preparation with caramel sauce, crumble oats and vanilla ice cream.

LEMON TRES LECHES CAKE $13.95
A novel version of the famous soaked cake with a blend of 3 different milks, lemon curd filling, eggnog and meringue.

JARDÍN DE LA DOÑA $14.95
A unique mix of chocolate mousse, avocado crème and peanut butter, passion fruit puree and chocolate crumble.

CHURROS DE LA DOÑA $12.95
The famous churros with dulce de leche, vanilla ice cream, eggnog and raspberries.

THREE CHOCOLATE CAKE $12.95
Traditional triple chocolate mousse with banana ice cream.

MIXOLOGY

SANGRÍA LA DOÑA $15.95
Orange, apple, pear, strawberries, agave syrup, orange juice, cointreau, red wine, and lime - lemon soda.

MARGARITA DE LA DOÑA $14.95
Tequila Blanco, cointreau, lemon juice, cardamom syrup, cardamom salt rim

PIÑA PARA LA NIÑA $15.95
Tequila Reposado, pineapple, basil leaves, agave syrup, cointreau, fresh lemon, and pineapple juice.

MARGARITA DEL AMANTE $15.95
Tequila Reposado, infused raspberries, agave syrup, lemon juice, cointreau.

PALOMA ROSA $14.95
Tequila blanco, cointreau, Campari, grapefruit, rosemary syrup, tonic water, Himalayan salt.

DON JUAN $13.95
Tequila blanco, cointreau, lemon, mint, tangerine, agave syrup, Tajín rim.

SANTA MULA $13.95
Santo Gusano Joven Mezcal, lemon juice, fresh ginger, slice of serrano chili, ginger ale, and mint.

EL MÁRTIR $13.95
Santo Gusano Joven Mezcal, fresh pineapple, orange juice, lemon juice, Tajín rim.

OLD FASHIONED REPOSADO $14.95
Santo Gusano Reposado Mezcal infused with vanilla, agave syrup, orange bitters, orange zest.

EL PROFETA $13.95
Santo Gusano Joven Mezcal, cucumber, basil leaves, lime, agave syrup, pineapple, Tajín rim.

ROMERO Y MORA $14.95
Santo Gusano Reposado Mezcal, blackberries, rosemary syrup, fresh lemon, lemon soda.

SANTO NEGRETE $13.95
Santo Gusano Joven Mezcal, Campari, vermouth rosso, orange zest.

MARGARITAS (ON THE ROCKS) $13.95

LIME
Cuervo silver tequila, sour mix, volcanic salt rim.

PASSION FRUIT
Cuervo silver tequilar, passion fruit, orange juice, sugar rim.

MANGO
Cuervo silver tequila, mango, Tajín rim.

STRAWBERRY
Cuervo silver tequila, strawberry, sugar rim.

SPICY
Jalapeño pepper infused tequila, sour mix, tajin rim.

SKINNY
Cuervo silver tequila, lime & orange juice, agave syrup, salt rim.

MARGARITAS FROZEN $13.95

LIME
With volcanic salt rim

STRAWBERRY
With sugar rim

PASSION FRUIT
With sugar rim

MANGO
With Tajin rim

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COCKTAILS

LA DOÑA $14.95
Santo Gusano Mezcal, pineapple & cranberry juice,agave syrup, Campari.

TUCAN $12.95
Santo Gusano Mezcal, lime & orange juice, pineapple, Tajín rim.

HIBISCUS MEZCALITA $13.95
Santo Gusano Mezcal, hibiscus mix, agave syrup, Tajín rim.

TAMARIND MEZCALITA $13.95
Santo Gusano Mezcal, tamarindo mix, agave syrup, Tajín rim.

SCAN OUR TEQUILA & MEZCAL MENU