



La Doña[®]

MEXICAN SEAFOOD & GRILL

• BY CHEF JAMES •

MOTHER'S DAY

special celebration



SAWGRASS MILLS MALL
The Colonnade - Across from Burberry
Reservations: ladonarestaurants.com | T. +1 (305) 686 8495

La Doña®

MEXICAN SEAFOOD & GRILL
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MOTHER'S DAY *special menu*

\$59.95

APPETIZER

Select one - To share

CEVICHE VERDE

Citrus tomatillo-avocado marinated corvina, pomegranate seeds and cilantro.

GUACAMOLE PORK BELLY

Pork belly "chicharron" grilled with agave honey over house made guacamole with raspberries and feta cheese.

BIRRIA FLAUTAS

Two flautas filled with beef birria, served with sour cream, cotija cheese and avocado sauce.

SALAD OR SOUP

Select one

WATERMELON MANGO SALAD

Watermelon, dragon fruit and mango, mango-passion fruit vinaigrette, agave honey, passion fruit pulp, crumbled feta cheese and toasted pumpkin seeds.

LOBSTER BISQUE

Modern Mexican twist on a traditional lobster bisque, with chunks of lobster tail and aromatic oils.

ENTRÉE

Select one

PESCADO ESTILO "YUCATÁN"

Achiote and chile guajillo rubbed red snapper, pickled red onion and cilantro-lime rice.

PUEBLA TENDERLOIN

Tenderloin over creamy poblano pepper sauce and corn relish.

CHICKEN PIBIL STYLE

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

DESSERT

Select one -To share

ARROZ CON LECHE PAVLOVA

Classic pavlova, hibiscus sause, berries and candied pistachios

LEMON TRES LECHEs CAKE

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

FLAN DE LA ABUELA

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

COMPLIMENTARY BELLINI
OR MARGARITA FOR MOMS

MEXICAN TRIO
LIVE MUSIC

RESERVE YOUR TABLE

** Taxes and gratuity are not included.*