

La Doña

MEXICAN SEAFOOD & GRILL
• BY CHEF JAMES •

APPETIZERS

GUACAMOLE DE LA CASA \$19.95

Traditional guacamole prepared tableside.
Add Grasshoppers \$5.

GUACAMOLE PORK BELLY \$22.95

Pork belly “chicharrón” grilled with agave honey over house made guacamole with raspberries and feta cheese.

TUNA TACOS \$22.95

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

ESQUITES DE LA CASA \$28.95

Tableside cut off the cob kernels slathered with creamy, cheesy, lime-scented, chili-fleck sauce, with adobo marinated shrimp.

SALADS & SOUPS

TORTILLA SOUP \$13.95

Tomato-guajillo based broth with crispy tortilla strips, avocado, queso fresco, sour cream, pasilla chili and cilantro.

LOBSTER BISQUE \$19.95

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

LA DOÑA SALAD \$18.95

Grilled Romaine lettuce hearts, dressed with our Mexican Caesar dressing sprinkled with cotija cheese, crispy tortillas and cherry tomatoes.

MEXICAN CAPRESE \$18.95

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.


OCTOPUS CARPACCIO \$24.95

Thinly sliced octopus in a light habanero vinaigrette, avocado, spicy mayo and fresh tomatoes.

VUELVE A LA VIDA COCKTAIL \$24.95

Octopus, corvina and shrimp in a sweet-tomato based salsa, cilantro, onion, lime and avocado.

CEVICHE VERDE \$23.95

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

TOSTADA DE PULPO \$19.95

Adobo marinated, charcoal grilled octopus served over a tostada with guacamole.

CHICKEN QUESADILLA \$19.95

Crispy flour tortilla filled with Chihuahua, 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.

STREET CORN RIB \$16.96

Corn cob edges freshly grilled until lightly charred slathered in a creamy spice mayo, sprinkled with crumbled cotija cheese and cilantro.

LOBSTER TACO \$26.00

Guajillo butter sautéed lobster with melted Mexican cheese blend and spicy mayo.

ESPECIALES DE LA DOÑA

CARNITAS ESTILO MICHOACAN \$32.95

Slow cooked pulled pork, crumbled pork crackling, onions and cilantro with fresh tomatillo avocado salsa and tortillas.

MOLE ENCHILADAS \$28.00

Three chicken tinga enchiladas topped with our traditional Oaxacan Mole, plantains, sour cream, and red onion.

RAJAS CON CREMA \$24.95

Flame-roasted poblano peppers, sliced and cooked with onions, corn kernels, sour cream and Mexican cheeses.

CHICKEN PIBIL STYLE \$29.95

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

BIRRIA DE RES \$36.95

Slow cooked beef ribs in a flavorful ancho and chile pasilla pepper broth and served a side of salsa guajillo-chipotle and warm tortillas.

DUCK CARNITAS \$38.95

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

FROM THE SEA

PESCADO ESTILO “YUCATÁN” \$36.95

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

ROASTED SALMON \$38.95

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

MEXICAN SEAFOOD RICE \$48.95

Original La Doña recipe with mussels, clams, shrimp, calamari and a half lobster, sautéed 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

Marinated then grilled tiger shrimp in our three chile adobo, garlic-pasilla butter served with cilantro-lime rice.

CRAB ENCHILADAS \$32.95

Three crab meat enchiladas in a creamy green tomatillo sauce, topped with a broiled cheese blend, onions and cilantro.

SNAPPER RANCHERA \$38.00

Grilled snapper fillet over ranchera style white beans, birria broth topped with pork cracklings and crispy leeks.

FROM THE GRILL

ANCHO RUBBED RIB-EYE \$48.95

Grilled Angus rib-eye steak (12 oz) in a lime- mezcal butter sauce with oven roasted potato and Brussels sprouts.

PUEBLA TENDERLOIN \$44.95

Tenderloin (10 oz) over creamy poblano pepper sauce and corn relish.

STEAK TAMPIQUEÑA \$42.90

Angus skirt steak (12 oz) grilled to perfection, sided with black beans, cilantro-lime rice, guacamole, plantains, accompanied molcajete salsa and grilled corn rib.

SURF AND TURF \$89.95

Angus rib-eye steak (12 oz), perfectly grilled and marinated in our signature adobo blend, alongside 1/2 lobster and our tender grilled octopus, served with roasted asparagus and mezcal butter.

PORK RIBS AL PASTOR \$58.95

Slow cooked baby back ribs marinated in our house “al pastor” recipe served with roasted pineapple, red onion relish over cilantro rice.

SHORT RIB \$48.95

36 hour slow cooked beef short rib (14 oz), served with cilantro rice, corn rib and molcajete salsa.

LAMB SHANK BIRRIA \$46.95

Slow cooked lamb shank (10 oz) in guajillo adobo, over creamy risotto in birria sauce.

 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.

La Doña®

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DESSERTS

FLAN DE LA ABUELA \$14.95

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

CHURROS DE LA DOÑA \$28.95

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

JARDÍN DE LA DOÑA \$16.95

A unique mix of chocolate mousse, banana and chocolate-coconut crumble.

LEMON TRES LECHES CAKE \$14.95

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

CHOCOLATE FONDANT \$17.95

Ultra fudgy and molten center cake, whipped cream, banana ice cream with caramelized pistachios.

Add mezcal \$6 or rompo liqueur \$5.

MOCKTAILS

\$12.95

JAMAICA-NARANJA
Hibiscus flower tea infused with agave, orange juice and Tajín rim.

PIÑADA
Cream of coconut and pineapple juice.

HORCHATA FRESA
Rice-based drink, strawberry puree, brown sugar and vanilla.

AGUAS FRESCAS

\$4.95
HORCHATA
JAMAICA

COCKTAILS

PIÑA PARA LA NIÑA \$15.95

Tequila reposado, pineapple, basil leaves, agave honey, Cointreau, fresh lemon and pineapple juice.

MARGARITA DEL AMANTE \$15.95

Tequila reposado, infused raspberries, agave honey, lemon juice and Cointreau.

LIME MARGARITA \$14.95

Tequila blanco, triple sec and volcanic salt rim.

PASSION FRUIT MARGARITA \$14.95

Tequila blanco, passion fruit, orange juice and sugar rim.

MANGO MARGARITA \$14.95

Tequila blanco, mango and Tajín rim.

STRAWBERRY MARGARITA \$14.95

Tequila blanco, strawberry and sugar rim.

SKINNY MARGARITA \$14.95

Tequila blanco, lime and orange juice, agave honey and salt rim.

PALOMA ROSA \$14.95

Tequila blanco, Cointreau, grapefruit, rosemary syrup, tonic water and Himalayan salt.

DON JUAN \$14.95

Tequila blanco, Cointreau, lemon, mint, orange soda, agave honey and Tajín rim.

SANTA MULA \$14.95

Santo Gusano Joven Mezcal, lemon juice, fresh ginger, slice of serrano chile, ginger ale and mint.

OLD FASHIONED REPOSADO \$14.95

Santo Gusano Reposado Mezcal infused with vanilla, agave honey, orange bitters and orange zest.

HIBISCUS MEZCALITA \$14.95

Santo Gusano Joven Mezcal, hibiscus mix, agave honey and Tajín rim.

SANGRÍA LA DOÑA \$15.95

Orange, apple, pear, strawberries, agave honey, orange juice, Cointreau, red wine and lime-lemon soda.

SPICY MARGARITA \$14.95

Jalapeño pepper infused tequila, triple sec and Tajín rim.

CERVEZAS

BOTTLE
\$9.95

CORONA EXTRA
NEGRA MODELO
XX LAGER
PACÍFICO
TECATE CAN
VICTORIA
HEINEKEN CERO
CHARRO LAGER

DRAFT (12 oz)
\$9.95

MODELO ESPECIAL
IPA LAGUNITAS
LA RUBIA
BLUE MOON
FUNKY BUDDHA
SAMUEL ADAMS
HEINEKEN

SCAN OUR TEQUILA
& MEZCAL MENU

