



PARA EMPEZAR (TO SHARE)

Guacamole 18	Ceviche Yucateco con Mango 18
Housemade guacamole, pineapple pico de gallo, handmade blue corn tortilla	White fish, mango, radish, red onion, Yucatecan dried oregano, leche de tigre
Add seafood (chicharrón de pescado, octopus and shrimp) 8	
Ceviche Frito 19	La Reina del Comal 24
Crispy octopus, white fish, shrimp in red tiger sauce, ash garlic aioli, xnipec salad	Garlic shrimp, ranchera sauce, black beans, avocado mousse, queso fresco, handmade thick corn tortilla
Ceviche Negro 18	Coctel Acapulco 16
White fish in Yucatecan recado negro and lime, avocado, cucumber, tostada with ash aioli and avocado mousse	Shrimp cocktail with avocado, housemade clam and tomato juice, lime
	Add seafood (octopus and oyster) 8
Ceviche de Coliflor 16	Tuétanos con Atún 32
Cauliflower, carrot, cucumber, pickled corn, mango, serrano chile, cilantro, aguachile caviar. Plant-based.	Charcoal roasted bone marrow, sautéed tuna, pineapple pico de gallo, avocado mousse, ash garlic alioli. Served with handmade blue corn tortillas.
Ceviche Estilo Vallarta Shrimp 16 Fish 18	
Choose your protein, cucumber, carrot, serrano chile, red onion, avocado mousse	

BARRA FRÍA (RAW BAR)

Ostiones Frescos	Crudo de Salmón 15
Ask for our oyster selection of the week	Norwegian salmon belly, strawberry-hibiscus aguachile, fresh strawberry, serrano chile, cucumber, onion ash
• Fresh oysters, mignonette, housemade dry chile sauce, lime (Choose 6 or 12 pcs) 25/42	
• Lightly broiled oysters, black truffle béchamel (6 pcs) 35	Aguachile Verde 16
• Lightly broiled oysters, foie gras foam (6 pcs) 35	Shrimp, red onion, cucumber, serrano chile, aguachile caviar, cactus-lime sorbet
Balazo de Ostión 6	Aguachile Negro Estilo Sinaloa 16
Oyster shooter, cucumber, cilantro, onion, lime, housemade clam and tomato juice	Lime-cured shrimp tossed in a bold, smoky black chile sauce. Topped with fresh cucumber, red onion, and avocado mousse.
Add mezcal 12	

ENSALADAS

César 18	Higos 17
Baby romaine, housemade anchovy Caesar dressing, parmesan cheese crisp	Local mixed salad, local figs, sun-dried tomatoes, pine nuts, balsamic reduction, Texas goat cheese ice cream
Betabel 17	Protein Add-Ons
Local mixed salad, grilled beets, fried pecan breaded avocado, roasted tomatoes, burrata cheese with orange vinaigrette	Chicken breast 8 Shrimp 14 Steak 19

TACOS Y TOSTADAS

Tostada de Atún	19	Tacos de Langosta	24
<i>Yellowtail #1 tuna raw slices, avocado, fried leek, and anchovy sauce on a white corn tostada</i>		<i>Beer batter-fried lobster, pico de gallo, ancho black bean purée, shaved cabbage slaw, housemade macha mayonnaise, handmade butter flour tortilla (2 pcs)</i>	
Tostada Estilo Vallarta	Shrimp 8 Fish 9	Tacos Camarón al Ajillo	19
<i>Cured white fish in lime juice for 12 hours, cucumber, carrot, red onion, and avocado on a white corn tostada</i>		<i>Shrimp in garlic butter with guajillo chile on handmade blue corn tortilla – a classic preparation from Mexico’s southern Pacific coast (3 pcs)</i>	
Tacos Gobernador	19	Quesabirrias	21
<i>Sautéed shrimp, roasted peppers, melted Chihuahua cheese, avocado mousse, white corn tortilla. A Sinaloa classic. (3 pcs)</i>		<i>Adobo shrimp, Chihuahua cheese, white corn tortillas. Served with consommé. (3 pcs)</i>	
Tacos Estilo Baja	19	Gaonera de Res	22
<i>Crispy white fish tempura, garlic aioli, shaved cabbage slaw, ranchera salsa, handmade butter flour tortilla. The classic Baja taco, our way. (3 pcs)</i>		<i>Seared prime beef, caramelized onions, handmade butter flour tortilla, cilantro, chile de árbol sauce</i>	

PLATO FUERTE (ENTRÉES)

Prime Arrachera Outside 10 oz	44	Pollo Estilo Sinaloa	28
<i>Prime outside skirt steak, tomatillo chipotle sauce, roasted potatoes</i>		<i>Grilled airline chicken in a traditional Sinaloan sauce with lemon and garlic, rustic mashed potatoes, grilled vegetables</i>	
Pescado a la Veracruzana	36	Hamburguesa	22
<i>White fish in slow-simmered tomato, olive, and roasted pepper sauce, roasted garlic white rice. Veracruz’s most iconic preparation.</i>		<i>Brioche bun, ground Texas Wagyu beef seared on the charcoal grill, Chihuahua and mozzarella cheese, caramelized onions. Served with house-fried potato wedges.</i>	
Salmón al Ajillo	38	Pescado Empanizado	34
<i>Fresh sautéed Norwegian salmon in Ajillo sauce, roasted garlic white rice, local mixed salad</i>		<i>Crispy breaded white fish, roasted garlic white rice, pico de gallo, cabbage salad. Served with handmade blue corn tortillas, grilled lemon, and housemade macha mayonnaise.</i>	
Pulpo en Tinta Estilo Veracruz	36		
<i>Octopus braised in Veracruz-style ink sauce, roasted garlic white rice, sweet plantains, aioli. Served with handmade blue corn tortillas.</i>			

ESPECIALIDADES DE DOS MARES (DOS MARES HOUSE SPECIALTIES)

Pescado Zarandeado 1 lb	88	Pescado a la Cordobesa 7 oz	56
<i>Whole red snapper loin, wood-fired Nayarit style, adobo, roasted garlic white rice. Carefully filleted, marinated, and grilled over live fire.</i>		<i>Chilean sea bass, creamy chipotle sauce, crispy onion straws, cauliflower cheese purée</i>	
Langosta Tikin Xic 8 oz	69	Filete de Res 7 oz	62
<i>Grilled lobster, Yucatecan achiote adobo, aioli, avocado mousse, ancho black bean purée, roasted garlic white rice. A celebration of the Yucatán Peninsula.</i>		<i>Charcoal-grilled filet mignon, Yucatecan recado negro, and sour orange marinade, charcoal-roasted bone marrow, cilantro-lime rustic mashed potatoes</i>	
		Dry-Aged Prime Ribeye by Oz (Min. 12 oz) MKT	
		<i>Charcoal-grilled 14-day house dry-aged ribeye, truffle mashed potatoes, red wine reduction</i>	

ACOMPAÑAMIENTOS (SIDES)

<i>Roasted Garlic White Rice</i>	8	<i>Truffle Mashed Potatoes</i>	12
<i>Ancho Black Bean Purée</i>	8	<i>Grilled Vegetables</i>	10
<i>Rustic Mashed Potatoes</i>	9	<i>Butter Flour Tortillas</i>	10
<i>Cauliflower Cheese Purée</i>	8	<i>Blue Corn Tortillas</i>	12