

## PARA EMPEZAR

### Ostiones GF

Fresh Gulf Coast Oysters, Mignonette, Housemade Dry Chile Sauce, Lime. \$25 (6pcs) \$42 (12pcs)

Lightly Broiled Alabama Oysters, Black Truffle Bechamel. \$ 35 (6pcs)

Lightly Broiled Alabama Oysters Foie Gras Foam. \$ 35 (6pcs)

### Balazo de Ostión

Oyster Shooter, Cucumber, Cilantro, Onion, Lime, Housemade Clam And Tomato Juice. \$ 6

- Add Mezcal: \$ 12

### Aguachile Verde GF

Aguachile, Red Onion, Cucumber, Chile Serrano, Aguachile Caviar, Cactus-Lime Sorbet.

- Shrimp \$ 18
- Scallops \$ 24

## HUEVOS

### Cured Tuna Eggs Benedict

Two Eggs Benedict, Morita Hollandaise Sauce, Cured Tuna over a Brioche Toast. Side of Arugula Salad with Heirloom Wedges. \$23

### Avocado Toast

Sourdough Bread Seared in Butter, Mash Avocado, Queso Fresco, side of Arugula Salad with Cherry Tomatoes, Red Onions. \$18

- Add 2 Eggs any style \$ 6

### Surf and Turf Breakfast GF

5oz Arrachera (Outside Skirt Steak) & Grilled Shrimp in Recado Rojo. Served with Black Bean Purée, Queso Fresco, Avocado, Two Eggs. \$39

### Tostada de Atún GF

Yellowtail # 1 Tuna Raw Slices, Avocado, Fried Leek, Anchovy Sauce. \$ 17

### La Reina del Comal GF

Garlic Shrimp, Ranchera Sauce, Black Beans, Avocado Mousse, Queso Fresco, Handmade Thick Corn Tortilla \$ 24

### Guacamole GF

Housemade Guacamole, Pineapple Pico de Gallo, Handmade Corn Tortillas \$ 21

- Add fish & octopus chicharrón \$8

### Caviar Siberian Baerii



1 oz of a Balanced, Buttery Delight with Nutty Notes, featuring small, firm Pearls and a clean finish. Caviar from Poland, Served with Shallots, Avocado-Crème Fraîche, Chives, and House-made Blini. \$89

### Omelet de Caviar GF

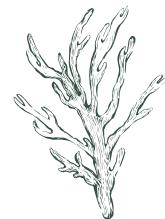
Fluffy Omelet with Bacon, Onions, Spinach. Finished with Avocado-Crème Fraîche, a Spoonful of Premium Caviar, and a Sprinkle of Freshly Chopped Chives. Served with a side of Mashed Confit Marble Potatoes. \$31

### Add-ons

- Butter-poached Lobster Tail \$35
- Grilled Shrimp \$12

### Huevos Revueltos GF

Scrambled Eggs, Hash Brown, Bacon Strip. \$18



# CALIENTE

## Chilaquiles de Morita

Creamy Morita Chile Sauce, Fresh Cheese, Avocado Mousse, Pickled Red Onions, Black Bean Purée. \$21

- Chicken Breast \$6
- Steak 5oz \$15
- Egg \$3

## Burrito De Atún Ahumado

Smoked Tuna, Housemade Flour Tortilla, Chipotle Tomato Sauce, Grilled Cheese. Served with Guacamole and House-made Macha Mayo. \$18

# BOWLS

## Chia Pudding DF / V

Almond Coconut Cinnamon Chia Pudding, Banana, Berries, Housemade Granola. \$19

## Quesabirria De Camarón (3 Pcs)

Adobo Shrimp, White Corn Tortillas, Chihuahua Cheese. Served with Consomé. \$21

## Rosarito Tacos (2 Pcs)

Housemade Butter Flour Tortillas, Beer-Battered Lobster, Pico De Gallo, Cabbage Salad, House-made Macha Mayo. \$21

# POSTRES

## Canasta de Pan

Conchas or Buñuelos de Viento \$7 ea

## Pancakes de Dátil

Date Pancakes. \$18

## Flan Casero de 30 Horas (Serves 4 People)

Slow-Baked Flan To Share, Macadamia Brittle, Berries. \$ 25 *(Subject to availability)*

# COCTELES DE LA CASA

## Coco Loco

Condesa Gin, Fresh Lime and Coconut's Own Water Served Inside Coconut. \$24

## Bloody Mary

Luma Vodka Served with Mixture of Clamato and Tomato Juices with House Blend Spices. \$12

## Build Your Own Mimosa

Bottle of Bubbles Served with Selection of Juices. \$36

## Sabinas

Bahnez Mezcal, Clamato, Fresh Cucumber. \$18



## Carajillo 43

Licor 43, Coldbrew, Shaken Over Ice. \$17

## Cariñosa

*Non-Alcoholic*

Lemon, Honey, Sparkling Mineral Water \$12

# VINO

Discover our full wine list by scanning the QR code and explore the perfect pairings for your coastal dining experience.



DOSMARES.US

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FOR RESERVATIONS CALL (682) 480-2143

