



## PARA EMPEZAR

### Ostiones <sup>GF</sup>

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 <sup>GF</sup>

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

- Shrimp \$ 18
- Scallops \$ 24

### Tostada de Atún <sup>GF</sup>

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

### La Reina del Comal <sup>GF</sup>

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

### Guacamole <sup>GF</sup>

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

## 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 Arúgula Salad with Cherry Tomatoes, Red Onions. \$18

- Add 2 Eggs any style \$ 6

### Surf and Turf Breakfast <sup>GF</sup>

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

### Omelet de Caviar <sup>GF</sup>

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 <sup>GF</sup>

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

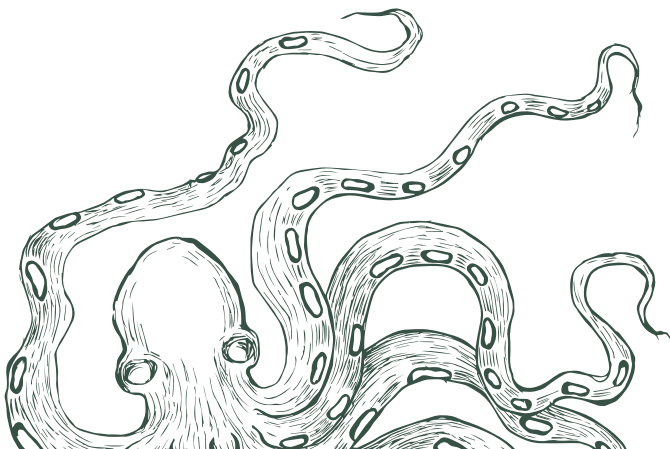
### Carajillo 43

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

3260 W. 7TH ST. FORT WORTH. TX 76107

FOR RESERVATIONS CALL (682) 480-2143