

DOS CAMINOS LAS VEGAS

Restaurant Week Lunch

Appetizer

Empanadas de Picadillo

Ground Beef, Almonds, Raisins, Chipotle and Mole Coloradito

Tequila Cured Smoked Salmon Tostada

Goat Cheese, Avocado Puree, Arugula, Cherry Tomato Salad, Fried Capers and Smoked Chile Vinaigrette

Yellow Tomato Gazpacho

Heirloom Tomato Pico de Gallo, Maryland Crab, Red Chile Oil

Entrée

Chicken Torta Milanese

Crispy chicken breast, Queso Oaxaca, Chipotle Black Beans, Sliced Avocado on a Torta Roll with Sweet Potato Fries

Skirt Steak Alambre Burrito

Grilled Skirt Steak, Applewood Smoked Bacon, Roasted Poblano Chiles, Caramelized Onions, Mexican Cheese, Zucchini-Potato Salad

Tecate Beer Battered Shrimp Tacos

Roasted Tomato Salsita, Jicama-Mango Slaw, Watercress Salad

Dessert

Helado Frito

Vanilla chocolate chip ice-cream, kahlua crunch ice-cream, patron XO
Chocolate sauce

Pineapple upside down tres leches cake

Sweet corn cake, caramelized pineapple, coconut ice-cream,
Rum Piloncillo sauce

Prix Fixe \$25.08

DOS CAMINOS LAS VEGAS

Restaurant Week Dinner

Appetizer

Empanadas de Picadillo

Ground Beef, Almonds, Raisins, Chipotle and Mole Coloradito

Heirloom Tomato Salad

Avocado, Arugula, Chicharones, Crispy Queso Fresco,
Chile de Árbol Chimichurri

Tequila Cured Salmon Ceviche

Meyer Lemon and Spanish Olive Salsita,
Habanero-Mango Mustard, Micro Cilantro

Entrees

Pollo con Mole Chichilo

Oven Roasted Organic Chicken, Ensalada de Nopalitos,
Oaxacan "Burnt" Mole Sauce

Tumbada de Mariscos

Shrimp, Scallops, Mussels and Clams over
Baked Mexican Vermicelli, Tres Chiles Lobster Broth

Skirt Steak Enchiladas

Wild Mushrooms, Mexican Cheese, Cascabel Crema, Poblano Rice

Dessert

Helado Frito

Vanilla chocolate chip ice-cream, kahlua crunch ice-cream, patron XO
Chocolate sauce

Pineapple upside down tres leches cake

Sweet corn cake, caramelized pineapple, coconut ice-cream,
Rum Piloncillo sauce

Prix Fixe \$50.08