

DOS CAMINOS

NYC RESTAURANT WEEK

SUMMER 2024

THREE-COURSE MENU

\$45 DINNER

FIRST COURSE

(choice of one)

QUESO FUNDIDO

Melted Mexican cheeses, pickled jalapeños, warm corn tortillas

AVOCADO CAESAR SALAD

Baby romaine, cornbread croutons, pepitas, avocado caesar dressing

TAQUITOS DE POLLO

Pulled free range chicken, sweet potatoes, crema, queso fresco, tomatillo salsa

SECOND COURSE

(choice of one)

QUESADILLA

Choice of: pastor-marinated chicken or carne asada beef, Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

CARNITAS TACOS

12-hour roasted heritage pork, green chile salsa, pickled red onion

DOS ENCHILADAS

Pastor-marinated chicken, corn tortillas, Mexican cheeses, crema, mole poblano, salsa verde, sesame seeds

THIRD COURSE

(choice of one)

CHURROS

Chocolate and cajeta sauces

DARK CHOCOLATE TAMAL

Warm molten chocolate cake, chocolate sauce, vanilla ice cream

Taxes and gratuity not included

DOS CAMINOS

NYC RESTAURANT WEEK

SUMMER 2024

TWO-COURSE MENU

\$30 LUNCH

FIRST COURSE

(choice of one)

QUESO FUNDIDO

Melted Mexican cheeses, pickled jalapeños, warm corn tortillas

AVOCADO CAESAR SALAD

Baby romaine, cornbread croutons, pepitas,
avocado caesar dressing

TAQUITOS DE POLLO

Pulled free range chicken, sweet potatoes, crema, queso fresco, tomatillo salsa

SECOND COURSE

(choice of one)

QUESADILLA

Choice of: pastor-marinated chicken or carne asada beef,
Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

CARNITAS TACOS

12-hour roasted heritage pork, green chile salsa,
pickled red onion

DOS ENCHILADAS

Pastor-marinated chicken, corn tortillas, Mexican cheeses, crema, mole
poblano, salsa verde, sesame seeds

Taxes and gratuity not included