

BAR & RESTAURANT

ANTOJITOS

MEXICAN FLATBREAD - 11

Flatbread cover with spicy hibiscus sauce , zucchini ,fresh herbs and chapulines (grasshoppers)

CALAMARES FRITOS - 14 Fried calamari served with chipotle mayo

DOS MARIAS CEVICHE - 14

Shrimp and Red Snapper marinated in fresh citrus, avocado, cucumber, onion, cilantro & jalapeño

COCKTEL DE CAMARON-16

Gulf shrimp in cocktail sauce, tomato, onion Jalapeno & cilantro

QUESO FUNDIDO - 12 Melted Mexican cheese fondue & chorizo,

served with flour tortillas

NACHOS - 12

ADD CHICKEN, STEAK OR SHRIMP - 4 Crispy corn tortilla chips topped with fried beans, melted cheese, avocado, & pickled jalapeños

ALITAS DE POLLO - 10 Crispy chicken wings served with buffalo sauce

GUACAMOLE - 12 Avocado, tomatoes, onions, serrano chile, cilantro & homemade totopos

ELOTE DOMINGUERO - 4

Grilled corn on the cob with mayo, chile piquin & cotija cheese

TAMAL OAXAQUENO- 5

Steamed corn dough, stuffed with chicken and wrapped in banana leaf

QUESADILLAS DEL COMAL

(All handmade per order)

TINGA - 16

Corn tortillas stuffed with Oaxaca cheese & shredded chicken in chipotle sauce, served with sour cream

HUITLACOCHE - 16

Corn tortillas stuffed with Oaxaca cheese & corn truffle mushroom

FLOR DE CALABAZA - 16

Corn tortillas stuffed with Oaxaca cheese, corn, green squash & squash blossom

STEAK OR CHICKEN QUESADILLA-16

Stuffed with Oaxaca cheese and served with lettuces and tomatoes

DINNER

SOPAS Y ENSALADAS

CALDO DE RES - 12

Beef broth, corn, string beans, zucchini, garlic and fresh spearmints served with tortillas

SOPA DE POLLO CON VERDURAS - 12

Chicken soup & vegetables garnished with corn and served with tortillas

SOPA DE MARISCOS - 25

Clams, calamari, white fish, shrimp in spicy tomato broth, garnished with onions & cilantro served with tortillas

ENSALADA TROPICAL - 10

Spinach , avocado , red onion, tomato , manchego cheese & passion fruit dressing

ENSALDA DE NOPALES - 10

Tender cactus , radish, onion , tomato and queso fresco with spicy escabeche vinaigrette

TAQUERIA

Three per order served with cilantro, onion, tomato & radish

CHICKEN- 10_____PORK (CARNITAS)- 10

GRILLED FISH- 10_____SHRIMP- 12

GOVERNADOR (STEAK, SHRIMP, CHEESE) - 13

CARRETERO (STEAK)- 12

DEL PUERTO

SALMON ASADO - 22

Grilled salmon served with steamed clams ,chorizo , grilled onion over poblano pepper sauce

CAMARONES ALA DIABLA - 20

Sautéed shrimp in chipotle cream sauce, served with spinach, rice & beans

CACH OF THE DAY - MP Daily ingredients

MOLCAJETE DE MARISCOS – 35

Aguachile de mariscos Sinaloa style ,shrimp ,octopus, cherry stone clams , chiltepin, habanero, serrano, onion, cucumber &avocado

Alert your server if you have allergies or special dietary needs

15% GRATUITY WILL BE INCLUDE FOR PARTIES OF 6 OR MORE



TRADICIONALES

MOLE PABLANO - 18

Mexican concoction of dried chilies, chocolate, Raisins & almonds, served with chicken, rice, beans and tortillas

CHILE RELLENO - 16

Roasted poblano pepper stuffed with picadillo, ground beef & vegetables, coated with egg batter, our special tomato sauce, served with rice, beans and tortillas

ENCHILADAS SUIZAS - 16

Three chicken enchiladas covered in green salsa & cream, served with rice & beans

ENCHILADAS DOS MARIAS - 18

Corn tortillas stuffed with chicken topped with mole sauce & cheese, served with rice & beans

FLAUTAS DE POLLO - 14

Four crispy shell stuffed chicken flautas, served over fried beans, lettuce , sour cream & cheese

SOPESITOS DE MI TIA - 14

Fresh homemade corn dough patties topped with beans, lettuce, cream, cheese & choice of chicken or beef

CHIMICHANGA - 16

Crispy fried Flour wrap tortilla with, chicken marinated in guajillo sauce , house salad and jalpeno yogurt chilled sauce

BURRITO CLASICO- 14

Flour wrap with rice, beans, lettuce, pico de gallo and mozzarella cheese with choice of chicken or steak

SIDES

ANY SIDE \$6

SPINACH

ESQUITE (Corn salad)

MASHED POTATOES

ASPARAGUS

RAJAS CON CREMA

AVOCADO

FRENCH FRIES

Platos Fuertes de la Casa

ALA PARILLA

RIB EYE - 32

Grilled rib eye steak, served with nopales, chambray onions, rice & beans served with tortillas

CHULETA ASADA - 20

Grilled pork chop over Mexican rice, root vegetables & Guajillo sauce and tortillas

POLLO RANCHERO- 18

Seared half semi-boneless chicken ,capers and ancho chile paste marinate sauce , black bean pureed and corn esquite

COSTILA DE RES AL VINO TINTO- 29

Red wine braised short ribs , served with corn mash potato , string beans & fresh corn and spicy chocolate sauce

FAJITAS

Served with rice, beans, tortillas & sautéed vegetables

CHICKEN- 18_____STEAK- 22

SHRIMP- 20_____VEGETARIAN- 16 FAJITAS COMBO- 26 (CHICKEN, STEAK, SHRIMP)

KIDS MENU /MENU PARA LOS NINOS

CHEESEBURGER -12

Brioche bread , American cheese, lettuce, tomato and fries

CHICKEN FINGERS -10

Fried chicken tenders with French fries

RESERVATIONS & PRIVATE PARTIES (914) 476-2500 / we do catering for all events

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Executive Chef & Owner – Alfonso Alvarez