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• ANTOJITOS •

TRIO	\$7
house made guacamole, salsas, tortilla chips	
DORADO SALAD	\$8
spring mix, tomato, avocado, pepitas, queso blanco, honey-lime vinaigrette * chicken, pork, beef, tofu [4] steak, shrimp [7] *	
CHORIZO CON QUESO	\$8
melted queso blanco, chorizo, peppers, onions, jalapeños, tortilla chips	

• TACOS •

(served with side of greens)

DORADO	MEAT \$11⁵⁰ FISH \$12⁵⁰
[2] soft flour or [2] crispy corn tortillas with meat, guacamole, monterey jack cheese, slaw chicken, pork, beef, tofu ladd third taco, 4] mahi-mahi, salmon, chorizo ladd third taco, 5]	
CARNE ASADA	\$15
[2] soft flour tortillas with seasoned steak, caramelized onions, roasted jalapeños, monterey jack cheese, guacamole ladd third taco, 5]	
SHRIMP TACOS	\$14
[2] soft flour or [2] crispy corn tortillas with seasoned shrimp, monterey jack cheese, guacamole, cilantro aioli, slaw ladd third taco, 4]	
MOLÉ TACOS	\$12
[2] soft flour tortillas with [chicken, pork or beef] dredged in house made molé, monterey jack cheese and slaw ladd third taco, 4]	

• BURRITOS •

(chicken, pork, beef, bean or tofu ladd 5 for steak, chorizo or shrimp)

CLASSIC BURRITO	\$14
flour tortilla stuffed with meat, beans, slaw, salsa, rice monterey jack cheese, served with side of greens	
BURRITO BOWL	\$14
meat, greens, rice, beans, salsa, monterey jack cheese	
CHIMICHANGA	\$14
deep fried burrito filled with meat, peppers, caramelized onions, monterey jack cheese, served over rice with crema and cilantro	

• ENCHILADAS •

(chicken, pork, beef, bean or tofu ladd 5 for steak, chorizo or shrimp)

DORADO'S ORIGINAL	\$16
[1] 10" flour tortilla stuffed with meat, cheese and house made red enchilada sauce, served with side of greens	
TRADITIONAL	\$16
[2] 6" corn tortillas stuffed with meat, cheese, and red enchilada sauce, topped with mexican crema, served with rice and beans	
ENCHILADAS MOLÉ	\$16
[2] 6" corn tortillas stuffed with meat, cheese and house made molé sauce, topped with mexican crema served with rice and beans	
ENCHILADAS VERDE	\$16
[2] corn tortillas stuffed with meat, cheese and house made verde sauce, topped with mexican crema, served with rice and beans	
CAST IRON ENCHILADA	\$16
sizzling cast iron skillet with layers of corn tortilla, meat, rice, beans, peppers, onions, cheese and red enchilada sauce	

\$9⁵⁰ • QUESADILLA •

(served with sour cream and slaw)
black beans, peppers, onions, cheese in a grilled flour tortilla
* chicken, pork, beef, tofu or chorizo [4] steak, shrimp [5] *

SANDWICHES

(served with side of greens)

CHIPOTLE FISH SANDWICH	\$15
seared and spiced mahi filet, sliced avocado, slaw, chipotle aioli	
CUBAN SANDWICH	\$14
slow-roasted pulled pork, monterey jack cheese, guacamole, slaw, dill pickle, cilantro aioli	

ENTRÉES

EL PLATO GRANDE	\$17
rice, beans, and choice of chicken, pork or beef topped with melted cheese, salsa, sour cream, guacamole, chips	
MEXICAN SPICY FISH	\$19
spice rubbed mahi-mahi filet sautéed with tomato, onion, jalapeño, lime, served over rice	
CHICKEN MOLÉ	\$16
pulled chicken in house made molé sauce, with rice, beans and tortillas	
SEARED SALMON	\$19
pan seared salmon with tequila cream sauce, avocado, grilled jalapeño, caramelized onion, served over rice	
SEARED STEAK FAJITAS	\$21
seared flat iron steak with caramelized onions, peppers, flour tortillas, with a side of rice, salsa verde, sour cream and a dab o' guacamole	
CAMARONES A LA DIABLA	\$24
seared shrimp, tossed in red chile pepper sauce, garlic, onions, peppers, and lime, served over rice	

Dorado

EST. 2008

LATIN FUSION
BISTRO & CANTINA

690 PARK AVE . 585-244-8560

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sides

GUACAMOLE	SALSA
small.....\$4	small.....\$2
large.....\$6	large.....\$3
RICE	\$3
BEANS	\$3
MIX BOWL	\$5
SOUR CREAM	\$.50

desserts

KEY LIME PIE	\$6
FLOURLESS CHOCOLATE CAKE	\$7

beverages

COKE, DIET COKE	\$3
AGUA FRESCA	\$3

daily specials

THEY'RE OUT
WHEN
THEY'RE OUT

MONDAY- EMPANADAS
TUESDAY- TACOS
WEDNESDAY- FAJITAS
THURSDAY- STEAK
FRIDAY- FROM THE SEA

\$4 CERVEZA: CORONA . CORONA LIGHT . TECATE . RED STRIPE . YOUNG LION IPA
 NEGRA MODELO . MODELO ESPECIAL . DOS EQUIS AMBER . PACIFICO . RYAN'S PICK [6]



MARGARITAS

★ ★ ★ *margaritas served up or on the rocks, with or without salt* ★ ★ ★

HOUSE [7]

gold tequila, triple sec, lime, sugar

CLASSIC [8]

sauza silver tequila, triple sec, lime, sugar

CADILLAC [11]

el espolón, cointreau, grand marnier, lime, sugar

PREMIUM [tequila+3]

choice of tequila with dry curaçao, fresh lime

FRESH FRUIT [9]

muddled fresh fruit with gold tequila, triple sec, sugar

COCONUT MARGARITA [9]

1800 coconut tequila, coconut cream, triple sec, lime

MEXICAN CAR CRASH [10]

margarita meets corona

EL DORADO [11]

el espolón, dry curaçao, guava, cava, lime

THE GOOD, THE BAD AND THE UGLY [10]

silver tequila, cucumber, jalapeño, cilantro, lime



HAPPY HOUR
 MONDAY-FRIDAY

3 - 6

★

\$3 BEERS
 \$6 MARGARITAS
 (classic and house)

COCKTAILS [10] Fine Spirits, Fresh Ingredients

classics

MOJITO

rum, fresh muddled mint and lime with sugar and club soda

COCOJITO

coconut rum, coconut cream, mint, lime and club soda

CAIPIRINHA

cachaça, with muddled lime and sugar

house

BAHAMA MAMACITA

aged rum, coconut rum, coconut cream, pineapple, guava

PIÑA COLADA 'on the rocks'

bacardi, coconut cream, pineapple

PALOMA

el espolon tequila, triple sec, muddled grapefruit, lime

OAXACAN NEGRONI

mezcal, campari, sweet vermouth

PISCO SOUR

pisco, lemon juice, sugar, egg white

KAYA'S 'DIRTY DOG' MARTINI

vodka, spicy olive brine, mezcal rinse

MEXICAN OLD FASHIONED

anejo tequila, muddled orange, cherry, sugar, bitters

WINE

HALF BOTTLES

- malbec [14]
- cabernet [14]
- sauvignon blanc [14]
- chardonnay [14]

SINGLE SERVE

- rosé [8]
- cava [7]