

DOS-AMORES

- TEX-MEX -

EST. 2024

209 W Bedford Euless Rd. Hurst, TX 76053 817-268-0404 dosamorestexmex.com



APPETIZERS

SHRIMP COCKTAIL - \$16.50

Served with crackers Horseradish on request

MARTINI CHICKEN FLAUTAS - \$11.25

Served in a martini glass dressed with chipotle mayo, guacamole & sour cream

WINGS - \$13.50

Served with celery & carrot sticks Buffalo, bbq, habanero mango sauce or dry

CHORIZO BEEF SLIDERS - \$13.25

3 sliders served with french fries

FAJITA QUESADILLA

Beef \$16.55 Chicken \$15.55 Served with guacamole and sour cream

FAJITA NACHOS

Beef \$15.75 Chicken \$14.75 Served with guacamole, sour cream and jalapeños

LOCO SAMPLER - \$15.50

Chicken flautas, bean and cheese nachos, pico and cheese quesadillas, stuffed cream cheese jalapeños, guacamole, sour cream and queso

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FRIJOL DIP - \$10.50

Bean dip topped with queso, pico de gallo and sour cream

Queso - \$7.55

Add taco meat - \$1.50 Add pico and taco meat - \$2.45 Add pico and brisket - \$2.75

RANDY'S FRIES - \$13.50

Cajun seasoned fries , topped with beef fajita, pickled jalapeños and our spicy Azteca sauce

QUESO FLAMEADO - \$13.25

Spicy queso with chorizo Add fajita beef \$4.00 chicken - \$3.00 Add shrimp, pico and pineapple - \$4.00

G-STYLE NACHOS - \$18.55

Tostadas with a layer of beans, grilled combination fajita, pickled jalapeños, topped with our famous queso











SOUPS

TORTILLA SOUP

Cup - \$7.25 Bowl - \$10.25

CHARRO BEAN SOUP

Cup - \$6.55 Bowl - \$8.55

SHRIMP & FISH CALDO - \$17.25

Served with rice and Texas Toast Made to Order (30 min)

MEXICAN GUMBO - \$13.25

Bowl of our famous charro beans, pico de gallo, rice, brisket and topped with cilantro

SALADS

VICTORIA SALAD - \$10.55

Taco meat, queso, pico de gallo, tomatoes and avocado on top a crispy salad

TACO SALAD - \$11.75

Taco meat or shredded chicken, shredded lettuce, tomato, cheddar cheese and sour cream

GRILLED CHICKEN SALAD - \$15.75

Marinated diced chicken breasts, mixed greens, spinach, tomato, shredded carrots served with honey mustard dressing

FAJITA TACO SALAD - \$13.50

Beef \$13.75 Chicken \$12.75 fajita, shredded lettuce, tomato, cheddar cheese, sour cream and guacamole

MEXICAN SALAD - \$17.25

Steak and Chicken Fajita, zucchini, squash, poblano, pico de gallo, cooked in olive oil, garlic, lemon and chipotle, served on a bed spinach topped with avocado, tomato and cilantro







PESCADO & CAMARONES

TILAPIA A LA PARILLA - \$17.25

Lightly grilled tilapia fish filet served with cilantro rice, black beans, salad & plantains Add ranchero sauce - \$1.50

CAMARONES FIESTA - \$20.25

Marinated grilled shrimp & chicken mixed with sautèed onions, bell peppers mushrooms & celery, served with rice & charro beans

CAMARONES DIABLO - \$19.25

Seasoned jumbo shrimp sautèed in our spicy diablo sauce served with rice, charro beans & Texas toast

PESCADO AL CHIPOTLE - \$19.25

Pan seared tilapia in a chipotle sauce, pico, caramelized onions & poblanos, served on top cilantro rice with sliced avocados

CAMARONES RANCHEROS - \$19.25

Jumbo shrimp mixed with our homemade ranchero sauce served with rice, charro beans, Texas toast & a side salad

CAMARONES A LA PARILLA - \$20.25

Grilled jumbo shrimp over rice, one cheese enchilada with ranchero sauce, pico de gallo served with charro beans &Texas toast

TEX MEX ENTREES

CHICKEN FLAUTA DINNER - \$15.25

All Entrees served with rice & beans

Three crispy chicken flautas, served with guacamole & sour cream

CHIMICHANGA DINNER - \$15.55

Beef or chicken in a large flour tortilla stuffed with onions, deep fried and topped with ranchero sauce.

Add fajita beef \$4 or fajita chicken \$3

ALEXANDRA DINNER - \$17.25

One cheese chile relleno, one sour cream chicken enchilada

TAMALE DINNER - \$12.75

Two tamales topped with chile con carne

GABRIELA DINNER - \$13.55

One beef enchilada & puffed taco

ENCHILADAS

Enchilada dinners served with rice & beans

FAJITA ENCHILADAS - \$16.95

Two cheese enchiladas covered with chile con carne, topped with beef, chicken or combo fajita

SOUR CREAM CHICKEN ENCHILADAS - \$13.25

Two chicken enchiladas topped with sour cream sauce

ENCHILADA DINNER - \$12.95

Two beef or cheese enchiladas topped with chile con carne

SOUTHWEST ENCHILADA DINNER - \$15.95

Two cheese enchiladas topped with an over easy egg covered with melted cheese and ranchero sauce



Two enchiladas stuffed with queso chihuahua topped with crema, queso fresco & a side of fresh diced onions



FLAVORFUL CREATIONS

BRISKET MAC-QUESITO - \$10.25

Cheesy mac-n-cheese, cilantro, spicy poblano queso, topped with a lslow roasted brisket

THE POBLANO BURGER - \$16.25

Fresh made burger with cripsy poblano and jalapeños, bacon, monterey jack cheese, lettuce, tomato and chipotle mayo on a brioche bun, served with cajun seasoned fries

BUFFALO CHICKEN SANDWICH - \$15.25

Tender chicken breast dipped in our buffalo sauce with a drizzle of ranch, lettuce, tomato, on a brioche bun, served with cajun seasoned fries

CHILAQUILES- \$11.75

Scrambled or sunny side up egg, mixed with tortilla strips, tomato, onions & cheese, served with rice & beans







TACO DINNERS

VAQUERO TACOS - \$16.75

Marinated diced beef topped with cilantro and onions, served with rice and charro beans

FISH TACOS - \$16.55

Tilapia fish tacos topped with guacamole and lettuce, dressed in chipotle mayo, served with cilantro rice, black beans & plantains

BRISKET TACOS - \$16.25

Served with avocado slices, pico de gallo, rice and charro beans

TACOS DE CAMARON - \$17.25

Grilled shrimp with zucchini, mushrooms, pico de gallo, topped with avocado slices & chipotle mayo sauce, served with rice, black beans & plantains (plantains up on availability)

TACOS AL CARBON - \$16.25

Tender beef or chicken wrapped in flour tortillas, served with cheddar cheese, rice and beans

NEW

TAPATIO TACOS - \$12.50

Four hand rolled tacos stuffed with shredded beef, smothered in crema, topped with lettuce, tomato & queso fresco





MEXICAN PLATE ESPECIALES

Lightly fried large flour tortilla stuffed with shredded chicken, pico de gallo, cheese

Served with our creamy sour cream sauce

THE GRANDE DINNER - \$17.25

Guacamole salad, chile con queso tostada, puffed taco. one cheese enchilada and one beef enchilada

CHILE RELLENO DINNER - \$12.50

One hand battered poblano pepper, stuffed with your choice of beef, chicken or cheese, topped with ranchero sauce Add Beef fajita \$4 or Chicken fajita \$3

GIGANTE BURRITO - \$13.75

Giant beef or chicken burrito, topped with choice of chile con carne or chile con queso and melted cheeses Add Beef fajita \$4 or Chicken fajita \$3



FLAN \$8.25 BUNUELO \$7.50 KEY LIME PIE \$8.20 CREPAS \$8.60

MINI SOPAPILLAS \$8.35 **CHOCOLATE NACHOS \$9.20**







SIZZLING FAJITAS

Served with guacamole, sour cream pico de gallo, rice, beans & flour tortillas

FIESTA FAJITAS Shrimp, Beef & Chicken \$21.95 (1) \$41.25 (2)

SHRIMP FAJITAS \$20.25 (1) \$39.95 (2)

VEGETARIAN FAJITAS \$15.25 (1) \$24.95 (2)

JACK FAJITAS Mushrooms & Jack Cheese
Beef \$21.95 (1) \$40.25 (2)
Chicken \$20.95 (1) \$39.95 (2)
SIZZLING FAJITAS Beef, Chicken or Combo
Beef \$19.95 (1) \$38.95 (2) Chicken \$18.95 (1) \$37.95 (2)





AZTECA FAJITAS Fajitas served in a spicy cream sauce, cilantro rice, black beans, guacamole & pico de gallo

Beef \$19.95 (1) \$37.95 (2) Chicken \$18.95 (1) \$36.90 (2)

POLLOS & CARNES

POLLO DIABLO - \$15.75

Diced chicken breast sauteed in our spicy diablo sauce over a bed of rice, served with rice & charro beans guacamole & sour cream

CHICKEN FIESTA - \$17.25

Marinated grilled chicken with sautèed onions, bell peppers, celery, mushrooms, served with rice & charro beans

PECHUGA A LA PARILLA - \$17.55

Grilled chicken breast with your choice of ranchero, sour cream or queso sauce, served with rice & charro beans

PECHUGA FRESQUITA - \$17.25

Grilled chicken breast sautèed in olive oil, garlic and lemon, served with avocado salad and rice

CARNE ASADA - \$18.75

Tasty grilled steak served with guacamole, pico de gallo, rice & beans Add ranchero sauce - \$1.50 Add 3 jumbo shrimp - \$4.25

CARNE GUISADA - \$20.75

Served with pico salad, guacamole & rice



2 OZ. Guacamole - \$2.25

Pico de Gallo - \$2.00

Side Salad - \$3.25

Flour Tortillas - \$2.25

Shredded Cheese - \$2.00

Avocado Slices - \$4.75

Jalapenos - 95¢

Corn Tortillas - \$1.25





LUNCH SPECIALS

Mon-Fri 11am-3pm

New

- 1 LA TORTA (Mexican Sandwich) \$12.00 Toasted Bolillo bread, stuffed with beef fajita, jack cheese, lettuce, tomato, onion, avocado & chipotle mayo
- 7 TWO SOFT CHEESE TACOS \$10.25 Served with rice & beans
- 3 SOUR CREAM CHICKEN ENCHILADA \$9.75 Served with rice & beans
- 4 ONE GUCAMOLE, ONE QUESO & ONE BEAN **TOSTADA - \$9.75**
- 5 TWO BEEF ENCHILADAS, ONE BEEF TACO \$10.05
- 6 TACO SALAD \$10.05

Beef or Chicken

7 SIZZLING FAJITAS BEEF - \$14.95 CHICKEN - \$12.95

Guacamole, sour cream, rice & beans

TWO ENCHILADA - \$10.75

Choice of beef or cheese served with rice & beans

THE BURRITO WRAP - \$12.00

Beef fajita & pico, stuffed grilled burrito served with sour cream

10 TWO BRISKET TACOS - \$11.75

Served with rice & beans

11 CHEESY CHILE RELLENO - \$13.55

Covered with queso, topped with combo fajita New served with rice & beans

1*) 2 LETTUCE WRAPS -* \$10.00

Chicken fajita with diced avocados, sliced almonds & guacamole, nestled in romaine lettuce

RGARITAS, COCKTAILS & BEER

TOP SHELF RITA - \$14.95

El Jimador reposado tequila, gran gala, cointreau & fresh lime juice

CHAMOY RITA - \$13.95

Frozen mango margarita, rimmed with chamoy & tajin

THE SWIRL - \$11.95

Your choice of Sangria, Blue Curacao, Razmatazz or Melon

THE FLIGHT - \$15.00

Frozen mini margaritas Mango, Strawberry, Amaretto, House

Happy Hour 3-7 Mon. Fri.

House Ritas - frozen or rocks **Domestic Pints**



Some menu items may contain peanut, egg, coconut or dairy products. May contain small chicken bones

CHAMPAGNE RITA - \$16.75

Frozen Margarita with a mini Korbel Champagne

RITA NITA - \$15.95

Frozen Margarita with a mini Coronita or Dos Equis

PINK PARADISE - \$9.50

Malibu Rum, Coco mix, Grenadine & Banana mix

SPICY MARGARITA - \$12.50

Maestro Dobel Diamante Tequila, Cointreau, fresh lime juice, muddle jalapenos, Agave Nectar, rimmed with Chamoy & Tajin

PALOMA - \$10.00

El Jimador reposado tequila, grapefruit soda, fresh lime juice

MOJITO - \$10.00

Malibu Rum, simple syrup, Mint leaves, club soda, lemon-lime soda & fresh squezzed lime juice

~OUR NEW SIGNATURE DRINK~

THE DOS AMORES \$15.00

1800 Cristalino Anejo, Agavero, orange juice, lime juice and agave nectar

The Lounge Happy Hour 5-7pm Mon.-Fri.

