

DONTITOVA

APPETIZERS

KALE & POTATOES

potatoes, mojo de ajo sauce

FRIED SWEET PLANTAINS

crema, fresh cheese

WOOD-GRILLED SHISHITO PEPPERS

lime, coarse salt

TRADITIONAL BLACK BEANS

plantains, fresh cheese

CLASSIC MEXICAN RICE

with pico de gallo

OUR FAMOUS TORTILLA SOUP

pasilla chile, roasted tomatoes, grilled chicken, avocado, jack cheese, thick cream, crisp tortilla strips

CHICKEN NACHOS

piled high w/ grilled chicken, red charred beans, cheddar jack, jalapeños, guacamole, sour cream

LOMO SALTADO*

beef tenderloin, tomatoes, red onions, soy sauce, shoestring fries

CARNE ASADA CHIMICHURRI* ⚡

grilled carne asada, caramelized onions

CEVICHE GF

calamari, scallops, prawns, red onions, ginger, aji amarillo, cilantro, leche de tigre

BACON WRAPPED SCALLOPS

roasted scallops wrapped in applewood bacon, topped w/ queso fresco and dijon sauce

GUACAMOLE GF ⚡

fresh avocado, tomatoes, chiles, onions, served w/ warm corn tortilla chips

MEXICAN POTATO SKINS GF

topped w/ cheddar jack, spring onions, chipotle cream sauce

GAMBAS AL AJILLO

gulf coast shrimp in sherry wine, garlic, spanish paprika

QUESO FUNDIDO

blend of creamy white mexican cheeses, green onions, jalapeños, tomatoes, chives

JALAPEÑO MAC & CHEESE BALLS

fried jalapeños, mac & cheese, topped w/ smoked chipotle sauce

SMALL PLATES

TAMAL GREEN CHILI

guerrero-style tamal (thin pasta-like corn masa), grilled chicken breast, classic green chili, roasted poblanos, local vegetables

DT EMPENADAS (2) choose any two:

SMOKED CHICKEN SOFRITO
GRILLED SKIRT STEAK
SHRIMP AND CRAB

TAQUITOS BAÑADOS

crispy smoked chicken taquitos, roasted tomatillo sauce, homemade crema, añejo cheese, fresh herbs

SALADS

CAESAR SALAD GF

blend of romaine and kale w/ made in-house garlic croutons, parmesan

CHICKEN 13 STEAK* 15 AHI TUNA* 17

SPINACH ROASTED BRUSSEL SPROUT SALAD GF

topped w/ sliced mushrooms, red onions, chopped eggs, applewood bacon, toasted almonds, roasted tomatoes, avocado

CHICKEN 13 STEAK* 15 AHI TUNA* 17

TOSTADAS

GRILLED MEXICAN SANDWICHES ON FRESH ARTISAN BREAD SERVED WITH SIDE OF FRIES

PEPITO

braised short rib, black beans, artisan jack cheese, pickled jalapeño, wild arugula and cilantro crema

CHIPOTLE CHICKEN

poblano, artisan jack cheese, chipotle chile, black beans, cilantro crema, avocado, wild arugula

DT CUBANA

Smoked pork loin, bacon, artisan jack cheese, chipotle mustard, avocado

GARLIC SHRIMP

poblanos rajás, goat cheese, smoky garlic mojo, roasted tomatoes, wild arugula, lime

EL MEXICANO BURGER*

jalapeño, avocado, lettuce, monterrey jack, roasted tomato, mayo

NORTHERN STYLE QUESADILLAS

FLOUR TORTILLAS WITH SAMUEL'S ARTISAN JACK CHEESE, BLACK BEANS, FIRE-ROASTED PEPPERS, ONIONS, CHOOSE ONE:

PORK CARNITAS
GRILLED CHICKEN, side of guacamole
WOODLAND MUSHROOMS, poblanos
GRILLED SHRIMP, smoky chipotle chile
BRAISED SHORT RIB

TACOS

HAND MADE. 2 PER ORDER. HARD OR SOFT CORN OR SOFT FLOUR TORTILLAS. SERVED W/ LIME & SAUCES.

MEAT

BUFFALO CHICKEN GF

roasted chicken, buffalo wing sauce, blue cheese crumbles

POMEGRANATE GLAZED SKIRT STEAK GF ⚡

pickled red cabbage, guacamole sauce

ANCHO SHORT RIB GF ⚡

simmered in dry red wine, grilled zucchini, sliced radish, sriracha sauce

PORK BELLY GF ⚡

pineapple salsa, piña colada slaw

GYRO GF

lettuce, onion, tomato, tzatziki sauce

CHICKEN FAJITA GF

grilled chicken, sweet pepper, onion, jack cheese, pico de gallo, mexican crema

BRAISED LAMB GF

red cabbage chimichurri sauce

SEAFOOD

BAJA FISH

beer battered grouper, cilantro coleslaw, guacamole sauce

PO' BOY SHRIMP TACO

breaded fried shrimp, chipotle aioli, avocado & cucumber salsa

TUNA WASABI* GF

seared rare, sesame, roasted corn, seaweed

SURF & TURF ⚡

grilled skirt steak, battered shrimp, sriracha sauce

VEGGIE

FRIED AVOCADO

dos equis battered, cabbage, smoked chile aioli, roasted corn

TRADITIONAL

RICE BOWLS ⚡

deep bowl of brown or yellow rice, red charred beans, roasted green peppers, onions, salsa verde, cheddar jack, corn

CHICKEN 13 STEAK* 15 CARNITAS 14 SHRIMP 15

GRILLED FAJITAS

sizzling w/ yellow rice, red charred beans, roasted sweet peppers, sautéed onions, cheddar jack, pico de gallo, guacamole, sour cream

CHICKEN 19 STEAK* 22 SHRIMP 23 ANY TWO* 22

EXECUTIVE CHEF: Mike Cordero

⚡ = DT Favorite

GF = Gluten Free

To ensure food is served at its optimal temperature, plates are served as they are ready.

20% Gratuity will be added to parties of 6 or more

*Arlington County requires us to warn you that consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of food borne illness

3165 WILSON BOULEVARD | ARLINGTON, VA 22201 | 703.566.3113



FRONT
LUNCH

DONTITIVA

COCKTAILS

MARGARITAS

- TRADICION** 8
house silver tequila, agave nectar, lime
- PRICKLY PEAR** 10
milagro silver tequila, prickly pear nectar, agave, lime
- JALAPEÑO** 10
jalapeño-infused house silver tequila, habanero agave, lime
- GRANDE "24"** 12
24 oz house silver tequila margarita
- GRANDE "24" WITH A PLUNGE** 13
24 oz house silver tequila margarita w/ 7 oz corona
- SLIM "67"** 11
tres agaves blanco, agave nectar, lime (67 calories)
- EL DORADO** 18
don julio blanco tequila, lime, agave, salt, topped with gran marnier
- FLAVORED** +1
frozen or rocks - ADD FLAVOR TO MARGARITA
raspberry, strawberry, peach, mango, blood orange, pomegranate, passionfruit, watermelon

TRADITIONAL

- FROSÉ** 8
you already know!
- STRAWBERITA FIZZ** 10
peligroso silver tequila, triple sec, lemon, strawberry, sugar rim, champagne float
- GIN & ADE** 10
tanqueray gin, cucumber, lemon, grapefruit bitters, sugar
- REPOSADO OLD FASHIONED** 14
barrel aged don julio reposado, agave, orange bitters, mole bitters
- GET IT RIGHT GET IT TIGHT** 10
peligroso silver tequila, agave, fresh watermelon, lime
- VIOLET BEAUREGARD** 10
jalapeño-infused vodka, blueberries, house-made lemonade
- MEXICAN MULE** 9
peligroso silver tequila, ginger, lime, bubbles, angostura bitters

WINE

WHITE

- 2014 Dona Paula Los Cardos Chardonnay 8/34
- 2017 Cordero Sauvignon Blanc 9/38
- 2013 Watchdog Riesling 8/34
- 2013 Cordero Chardonnay 9/38
- Chateau St Michelle Pinot Gris 9/38

RED

- 2012 Diseno Malbec 7/32
- 2015 Campo Viejo Garnacha 8/34
- 2013 Cordero Merlot 9/38
- 2014 Cordero Pinot Noir 9/38
- 2013 Kilka Red Blend 10/40

SPARKLING

- Cristalino Cava 187 mL 9
- Poema Cava 29
- Moet Ice Imperial 120
- Dom Perignon 325

BEER

DRAFT

- Miller Lite 5
- Bud Light 5
- Yuengling 6
- Blue Moon 6
- Modelo Especial 6
- Negra Modelo 6
- Corona Light 6
- Pacifico 6
- Bells Two Hearted Ale 6
- Lagunitas IPA 6
- Sam Adam (Seasonal) 6
- Sangria (Seasonal) MKT

**ask us about our seasonal beers*

BEER (CONT'D)

BOTTLES

- LAGER**
- Bud Light* 5
- Bud Light Lime* 5
- Budweiser* 5
- Miller Lite* 5
- Coors Light* 5
- Stella Artois* 6
- Heineken* 6

MEXICAN

- Corona* 6
- Corona Light* 6
- Sol 5
- Dos Equis Amber 6
- Dos Equis Lager* 6
- Tecate (12 Oz Can)* 5

STOUT/PORTER

- Founder's Porter 7
- Guinness (14.9 oz can)* 6

ALE

- Ommegang Hennepin Saison 8
- Deschutes Mirror Pond Ale 6

IPA

- Bear Republic Racer 5 IPA 7
- Ballast Point Sculpin IPA 6
- Evolution Lot#3 6

WHEAT

- Allagash White 8

BELGIAN

- Chimay Grand Reserve (Blue) 9
- Delirium Tremens 10

**available in can on rooftop*

NON-ALCOHOLIC DRINKS

- pepsi, diet pepsi, mountain dew, sierra mist, lemonade, ginger ale, unsweetened ice tea, raspberry ice tea 3

RED BULL

- red bull, sugar free red bull, yellow edition red bull, orange red bull 4



/dontitova



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BACK
DRINKS