

# ZÓCALO

## Platos Chicos

### GORDITAS

Masa pockets, shredded beef, beans, lettuce, tomato, crema and queso fresco. 8

### FLAUTAS DE POLLO

Chicken, salsa Mexicana, cabbage, crema, queso fresco and radish. 8

### QUESO FUNDIDO

Sautéed chorizo or steak, onions, mushrooms and queso Menonita-baked casserole-style. Served with corn tortillas. 9 Shrimp: 10

### QUESADILLA

Queso Cotija crusted flour tortilla, black bean purée, queso Oaxaca, grilled onions and your choice of chipotle chicken, elote (fresh corn) or carnitas. Served with poblano aioli. 7.5 Arrachera: 9

### NACHOS

Chipotle chicken, carnitas or steak with guacamole, sour cream, tomato, green onion and pinto beans sautéed in chorizo and mixed with queso Oaxaca. 8.5

### CEVICHE DE GUAYMAS

Fish or shrimp, lime and finely diced pico de gallo with avocado and cucumber. 9

## Ensaladas & Sopas

Add shrimp for \$3. All vinaigrettes are sweetened with natural agave nectar.

### CHICKEN AVOCADO

Mixed greens, grilled chicken, avocado slices, tomato, carrot, red onion, queso fresco and ranch dressing. 10.5

### SAN ÁNGEL

Spring mix, romaine, orange vinaigrette, grilled chicken or steak, avocado, tomato, queso fresco and cucumber. Served in a crispy tortilla shell. 11

### SALMÓN

Spring mix, romaine, chipotle-honey vinaigrette, grilled salmon, black beans, red bell pepper, corn, scallions, and cucumber. 13

### TEJANO

Southwestern style-spring mix, roasted bell pepper vinaigrette, grilled chicken or steak, guacamole, corn, bell pepper, bean medley and crispy tortilla strips. 11

### POZOLE VERDE

Hominy, tomatillo, chile broth with slowly simmered pieces of chicken. 13.5 / cup 3.95

### POZOLE ROJO

Mexican classic-Pork simmered in a red chile broth with hominy. Served with cilantro, onion, cabbage, radish and roasted chiles. 13.5 / cup 3.95

### SOPA DE TORTILLA

Flavorful broth, zucchini, carrots, corn, diced onion, garlic, diced avocado and crispy tortilla strips. 13 / cup 3.95  
Chicken: 14 / cup 4.95

## Enchiladas

### EN MOLE

Three chicken and cheese enchiladas topped with housemade mole poblano, queso Cotija and sesame seeds. 14.5

### SALSA ROJA

Three chicken and cheese enchiladas topped with a red chile sauce, sour cream, lettuce and queso Cotija. 14.5

### GUANAJUATO

Three chicken and cheese enchiladas topped with queso Oaxaca, tomatillo sauce and queso Cotija. 14.5

### VEGETALES

Seasonal sautéed vegetable medley, queso Oaxaca and red enchilada sauce. 14.5

## Tacos

The following taco entrees are served on three soft housemade miniature corn tortillas.

### RES

Shredded beef, red salsa, onion, cilantro. 12.5

### PESCADO

Breaded fish, cabbage and chipotle aioli. 14.5

### CAMARÓN

Tiger shrimp, achote marinade, cabbage and chipotle aioli. 14.5

### POLLO

Marinated chicken, guacamole, salsa, onion and cilantro. 12.5

### PUERCO

Shredded pork, avocado cream, habanero salsa, cilantro, onion. 12.5

## De La Casa

### TOSTADAS VEGETARIANAS

Mushroom, potato, black beans, lettuce, queso fresco and crema. 12.5

### EL BURRITO

Flour tortilla filled with your choice of carnitas, vegetables, chicken or beef. Includes whole beans, rice, salsa, cheese, avocado salsa, and sour cream. 13.50

### ARRACHERA LOS ALTOS

Top-grade Stockyard skirt steak with our garlic crusted red potatoes (papas rojas).  
Served with housemade corn tortillas. 19

### TACOS DE CAZUELA

Steak or chicken sautéed with chorizo, onions, mushrooms and queso Menonita-baked and served casserole-style with housemade corn tortillas on the side. 14.5

### CHILE RELLENO

Cornmeal battered chile poblano stuffed with queso Oaxaca, Carnitas, chile California sauce and crema. 13.5

### CARNITAS

Tender, lean pork served with pickled red onion and avocado cream. Served with housemade corn tortillas. 16.5

## Platos Favoritos

### COCHINITA VERDE

Classic Yucatan style-Pork slowly baked in banana leaves with green achiote marinade, hints of bay leaves and garlic, refried black beans and pickled red onion. Served with housemade corn tortillas. 16.5

### BIRRIA

Beef slowly braised with California and pasilla chiles, black bean puree and pickled red onion.  
Served with housemade corn tortillas. 17

### TAMALES DE FRIJOL

Black bean and cheese tamales, housemade mole poblano, chile and pickled red onion. 14

### VERDURAS DE LA OLLA

Mushroom, zucchini, green and yellow onion, tomato, spinach and queso Menonita.  
Served with housemade corn tortillas. 13.5

### POLLO EN MOLE

Braised chicken with our housemade mole poblano and plantain-white rice. 16.5

### TOSTADAS CHILANGAS

Shredded chipotle chicken, refried black beans, lettuce, crema and queso fresco. Served with avocado cream. 13.5

## Del Mar

### TAMAL DE CAMARÓN Y ELOTE

Sweet masa tamal, sautéed tiger shrimp, corn and roasted garlic-cream sauce. 16

### CAMARONES ENCHIPOTLADOS

Peppery grilled prawns with roasted tomato-chipotle sauce. 16

### MAHI MAHI CON MOLE

Pan-fried mahi mahi, mole poblano, mexican rice and refried black beans. 19.5

### SALMÓN COZUMEL

Pan-fried salmon, guajillo chile paste, mexican rice and refried black beans. 18

## Sides

### PLÁTANOS

Plantains, black bean and sour cream. 3

### VEGETALES

Seasonal vegetable medley and chile garlic paste. 3

### PAPAS ROJAS

Red potatoes crusted with garlic and chiles. 3

### CASA

Spring mix, orange vinaigrette, cucumber, cherry tomatoes, avocado and carrot. 4

For parties of 8 or more, 18% gratuity may be added to the total bill. For your convenience, no separate checks.

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