

# ZÓCALO

COCINA MEXICANA

## cena

### antojitos

**salsa trio** *roja, verde & pico de gallo* **7**

**guacamole tradicional** *jalapeno, cilantro, onion* **12**

**pinto bean dip** *oaxacan cheese, avocado mousseline & macha* **9**

**ensalada verde** *baby greens, charred serrano ranch, chimayo pepitas* **4/8**

**queso fundido borracho** *oaxacan cheese & modelo negra* **12**

*(add house-made green chorizo - 2)*

**tortilla soup** *roasted tomato chicken broth & avocado mousseline* **6/12**

**rockfish ceviche\*** *leche de tigre, avocado, cucumber & plantain chips* **15**

**tuna poke ceviche\*** *avocado, pickled fresno, sesame, cucumber, onion & soy* **15**

**acapulco-style bay shrimp ceviche\*** *castelvetrano olives, tapatio, tostaditas & saltines* **15**

**ceviche trio\*** *rockfish, ahi tuna poke & bay shrimp ceviches w/ plantains & tostaditas* **21**

**steamed clams\*** *rotating seasonal preparation* **15**

**tacos** *(3 tacos served w/ your choice of rice & beans or mixed green salad)*

**achiote chicken** *pineapple, pickled red onions & avocado mousseline* **18**

**tempura fish\*** *cabbage, pickled fresno, & ginger-fresno aioli* **18**

**steak** *caramelized onions, watercress, & mojo de ajo* **18**

**carnitas** *salsa verde, red onion & crema* **16**

**vegetable** *rotating seasonal preparation* **15**

### entradas

**carne asada\*** *st. helen's skirt steak (8oz.), frijoles refritos, cotija & avocado mousseline* **24**  
*(add mojo de ajo prawns\* for \$6)*

**meyer ranch oaxacan cheese burger\*** *house made brioche bun, avocado mousseline, watercress & mojo de ajo* **16**

**puerco adobada** *roasted red chile pork loin, roasted potatoes, mole negro & pickled onions* **21**

**carne asada alambre** *green bell peppers, onions, oaxaca cheese, sliced avocado & tortillas* **18**

**pork & salsa verde tamales** *carnitas, salsa verde, cotija, crema, pea shoots* **15**

**huarache de nopales** *grilled cactus, caramelized onion, cotija, crema, avocado & salsa macha* **16**  
*(add chicken 4 • grilled steak\* 5 • prawns\* 6)*

**la ensalada** *local greens, pickled onions, cucumber, tomatoes, tortilla strips & jalapeño-lime vinaigrette* **14**  
*(add chicken 4 • prawns\* 6 • 6oz seared ahi tuna\* 7 • 8oz. grilled steak\* 8)*

### para acompañar

tinga rice • pinto beans • fried jalapeños • sliced avocado • fried plantain chips • escabeche **3**

whenever possible, we source sustainable & responsibly-raised produce  
please inform us if you have any allergies  
\*consuming raw or undercooked food may increase the risk of foodborne illness  
18% gratuity will be applied to parties of 8 or more

executive chef: rosa soto-rosas