

# ZÓCALO

COCINA MEXICANA

## event menu

### antojitos

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

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

**macha salsa chicken wings** *corn flour drenched wings, charred serrano ranch & cucumber* **12**

**rockfish ceviche\*** *avocado, cucumber, tomato & shallot* **15**

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

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

**nachos** *queso, crema, salsa roja, black beans, guacamole, cilantro & radish* **15**  
(add *achiote chicken* **4** • *tinga mushrooms* **4** • *grilled steak\** **5**)

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

**tacos** (3 tacos served w/ your choice of rice & beans or mixed green salad • no substitutions)

**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)

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

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

**mexica bowl** *rice, beans, baby greens, tortilla strips, guacamole, roja, crema & tomatoes* **16**  
(served w/ your choice of *achiote chicken, seasonal vegetable or carnitas*)  
(add *steak\** or *prawns\** for \$4)

**la ensalada** *baby kale, local greens, queso fresco, 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