

ZÓCALO

COCINA MEXICANA

antojitos

choose one per person

short rib sopos

bean puree, cabbage, cotija cheese & avocado mousseline

bay shrimp young coconut ceviche*

mango, onion, pickled fresnos, cucumber, avocado & plantain chips

fideos

braised chicken thighs, toasted pasta, tomato chicken broth, sofrito, & cotija

roasted beet salad

house made requeson, blood oranges, ancho orange vinaigrette, watercress, & candied pecans

entradas

choose one per person

carne asada y camarones al mojo de ajo*

st. helen's skirt steak (6oz.), gulf of mexico prawns, frijoles refritos, cotija & avocado mousseline

roasted pork loin

snake river farms kurobuta pork loin, mole negro, roasted potatoes, pickled onions, and carrot habanero salsa

tempura fried cauliflower

salsa tinga, braised garbanzo beans, cotija, crema, pea shoots

seared steelhead salmon

cactus pico de gallo, macha bean puree, caramelized onion, and chimayo pepitas

postres

choose one per person

xocolatl featuring french valhrona chocolate

64% manjari dark chocolate flan, cocoa powder and nib chocolate cake and 40% jivara milk chocolate whipped cream and dulcely pearls

fresas

strawberry tart, crema, passionfruit curd, vanilla pate sucrée and coconut ice cream

nieves

trio of sorbets: raspberry rosé, guava tequila, rosewater lime

60 per person not including drinks available a la carte as well

para beber

drink specials to announced

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