



Zócalo  
Private dining menu  
10 people/ 25 people

### **Appetizers**

Guacamole with 3 Salsas and Fresh Fried Chips \$60/\$120

Bean Dip with Fresh Fried Chips \$30/\$75

Queso Borracho Dip with Fresh Fried Chips and Fresh House Made Tortillas \$40w/ Green Chorizo add \$5/\$100 w/ Green Chorizo add \$15

Rockfish Ceviche or Bay Shrimp Ceviche or Ahi Tuna Poke Ceviche with Tortilla Chips, Tostadas, Plantain Chips, Saltines \$60/\$150

### **Tamales**

Pork Verde or Pollo Rojo or Roasted Poblano & Queso \$130/\$220

### **Taco Platters**

Make your own buffet style or Pre made buffet style:: Rice, Beans and Toppings

Grilled Achiote Chicken \$140/\$300

Carnitas, pork shoulder \$140/\$300

Tempura Rockfish \$160/\$320

Grilled Diced Steak \$160/\$320

Seasonal Vegetable \$120/\$220

### **Mexica Bowls**

rice, beans, salad, red onion, tomates, radish, guacamole, crema, salsa roja, tortilla strips

Grilled Achiote Chicken or Carnitas or Seasonal Vegetable \$140/\$280

Steak or Shrimp or Tempura Rockfish add \$2 per person

### **La Ensalada /Entree Salad (Plated or Buffet)**

local baby greens, lime vinaigrette, avocado, tomatoes, cucumbers, onions, queso fresco, tortillas strips

Plain \$80/\$160

Grilled Achiote Chicken \$140/\$300

Grilled Skirt Steak \$160/\$320

Seared Ahi Tuna \$180/\$360

Mojo de Ajo Prawns \$180/\$360

### **Entrees/Plated/Bufets 10 people/25 people**

Carne Asada: 8oz grilled skirt steak, frijoles refritos, cotija, avocado mousseline, fried jalapeno, onions, radishes, watercress, house made tortillas \$230/\$500

Carnitas: crispy slow roasted pork shoulder, salsa verde, crema, pinto beans, onions, radishes, cilantro, house made tortillas \$150/\$300

Achiote Grilled Chicken: Marinated boneless, skinless chicken, rice, beans, salsa fresca, guacamole, house made tortillas \$160/\$320

Corn Tempura Cauliflower: tomato chipotle salsa, tinga rice, queso fresco, crema, pea shoots, radishes, house made tortillas \$140/\$280

Mojo de Ajo Ahi Tuna- seared 6oz sushi grade ahi tuna, pinto beans, salsa, roja, avocado mousseline, onions, cilantro, house made tortillas \$240/\$530

Alambres: Grilled Skirt Steak or Grilled Achiote Chicken or Seasonal Vegetables, Oaxacan cheese, Bell peppers, avocado, pickled onions, cilantro, limes, house made tortillas \$150/\$300

### **Sides**

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Tinga rice \$30/\$50

Pinto Beans \$30/\$50

Fried Jalapenos \$15/\$25

Plantain Chips \$20/\$35

Escabeche (Pickled Vegetables) \$15/\$25

Salsa Trio with Chips \$40/\$60

### **Desserts**

10 people/ 25 people

Churros with Cajeta \$50/\$100

Seasonal Tres Leches Cake \$60/\$120

We are available to do a wide range of foods. We can make custom menus for brunch, appetizers, buffets, desserts and wide variety of food for all occasions and celebrations. Please inquire with us if you interested. Please give us 48 hours notice for parties larger then 25pp.