

T'ZUNUN



PARA INICIAR:

CHICHARRONES

Fried Pork Rinds, Chili Powder, Lime, Avocado Puree 12

TLAYUDA

Blue Corn Masa, Black Beans, Oaxaca Cheese, Mixed Greens, Avocado, Your Choice of: Chorizo or Mushrooms 17

QUESO FUNDIDO

Monterey Jack Cheese, Oaxaca Cheese, Poblano Peppers, Your Choice of: Chorizo or Mushrooms 16

EMPANADAS

House Made Empanadas (2), Served in Your Choice of: Beef, Chorizo and Potatoes, Corn and Cheese or Mushroom and Cactus 13

GORDITAS

Pork-belly Stuffed Masa (2), Tamarindo Guajillo Salsa, Jalapeno Coleslaw, Radish 14

DEL MAR:

POBLANO CHORIZO MUSSELS

Mediterranean Black Mussels, Poblano Pepper Broth, Chorizo 18

CEVICHE TATEMADO

Citrus Cured Prawns, Charred Tomatillos, Serranos, Avocado, Red Onions, Jalapeños 16

AHI TUNA AGUA CHILE

Ahi Tuna, Red Onion, Mango, Cucumber, Cilantro 18

MALPEQUE OYSTERS

PRINCE EDWARD, CANADA

DOZEN: 36 / HALF: 21

KUSSHI OYSTERS

BRITISH COLUMBIA, CANADA

DOZEN: 39 / HALF: 23

LAS ENSALADAS:

OUR SALADS ARE PREPARED WITH ORGANIC, LOCAL INGREDIENTS
ADD CHICKEN + 8 | ADD STEAK +11 | ADD PRAWNS +9

ENSALADA T'ZUNUN

Mixed greens, Pears, Grapefruit, Queso Fresco, Lemon Vinaigrette, Strawberries 13

CACTUS SALAD

Roma Tomato, White Onion, Cilantro, Avocado, Queso Fresco Tower, Citrus Vinaigrette 15

CAESAR SALAD

Romaine, Queso Fresco, Cherry Tomatoes, Tortilla Crisps, Roasted Poblano Pepper Dressing 13

SIDES:

Organic Hand Made Heirloom Tortillas (3) \$5 | Organic Salsa: \$1 (Habanero, Verde, or Roja) | Frijoles Negros: \$5 | Rice \$5

DINNER MENU | SERVED DAILY 3PM - CLOSE

SOME ENTREES MAY CONTAIN RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS WHICH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS | NOT ALL INGREDIENTS ARE LISTED | NOTIFY A SERVER OF ALL ALLERGIES | 20 % GRATUITY 6+ | OUR MENUS ARE UPDATED DAILY, PRICING AND ENTREES ARE SUBJECT TO CHANGE DAILY AS REFLECTED ABOVE | FOLLOW US ON INSTAGRAM FOR UPDATES & SPECIALS.

PLATOS FUERTES:

RIB EYE STEAK

18 Oz. All Natural USDA Bone-In Rib Eye, Avocado Mousse, Queso Fresco, Grilled Cactus, Charro Beans 35

SURF & TURF

Poblano Pepper, Dungeness Crab, Pepper Jack Cheese, Skirt Steak, Pickled Onions 29

PULPO A LAS BRAZAS

Grilled Octopus, Mole Verde, Grilled Tomatoes and Cannellini beans 24

SCALLOPS A LA PLANCHA

Pan Seared Scallops (4), Mole Blanco, Chorizo, Micro Greens 28

MOLE NEGRO

Airline Chicken, Mole Negro, Fingerling Potatoes 26

ARROZ A LA TUMBADA

Mussels, Clams, Calamari, Prawns, Spanish Rice, Tomato Broth 29

LOS TACOS:

OUR TORTILLAS ARE HAND MADE AT T'ZUNUN WITH GLUTEN FREE, NON-GMO HEIRLOOM CORN, SOURCED BY TRADITIONAL FARMERS IN MEXICO, PROVIDED TO T'ZUNUN BY MASIENDA
THREE TACOS PER ORDER

LANGOSTA

Maine Lobster, Cotija Cheese, Roasted Corn, Chipotle Crema 26

AL PASTOR

Organic Free Range Chicken, White Corn Masa, Adobo Paste, Pineapple, Onion, Cilantro 16

ARRACHERA

All Natural USDA Skirt Steak, Poblano peppers, Bacon, Queso Fresco, Side of Roasted Pepper Salsa 18

HONGOS

Grilled Wild Mushrooms, Fried Leeks, Melted Cheese, Side of Salsa Verde 16

TAQUITOS DORADOS

Dungeness Crab and Brussels Sprouts Stuffed Taquitos, Salsa Verde, Cherry Tomatoes, Mixed Greens, Crema 19

DESSERT:

BUNUELOS

Lightly Fried Cinnamon Sugar Crisps, Chocolate Dipping 9

ARROZ CON LECHE

Rice, Milk, Cinnamon 9

TRES LECHES CAKE

Traditional Mexican Spongecake 9

FLAN

Caramel Custard 9