

TZUCO

by Chef Carlos Gaytán

ENTRADAS

🍄 **MUSHROOM CAZUELA..... 24**
Gruyère cheese fondue, wild mushrooms, shallots, garlic, rosemary, house-made masa madre bread.

🍄 **PAPAS ZAMORANAS..... 18**
Fingerling potatoes, salsa macha, lime juice, charred avocado, mint jocoque.

TLACOYO..... 16
Thick oval-shaped blue corn masa, black bean purée, haricots verts, salsa cruda, sour cream, queso fresco.

🍄 **HEIRLOOM TOMATOES..... 16**
Local heirloom tomatoes, huitlacoche fondue, pickled peach, basil oil.

CAESAR SALAD..... 18
Baby romaine, roasted poblano dressing, oven-roasted tomatoes, avocado, sunflowers seeds, queso de Cincho.

🍄 **GUACAMOLE..... 18**
Creamy avocado, pico de gallo, lime juice, Huitzucó cheese, tortilla chips.
Add crispy pork belly 5

***STEAK TARTARE..... 25**
Strip loin, Melipona honey and chipotle aioli, dill, chives, crispy rice, house-made black brioche bread.

TETELA..... 18
Stuffed triangle-shaped corn masa, chicken tinga, sour cream, creamy chipotle, queso fresco.

PULPO ENAMORADO..... 26
Guajillo roasted octopus, salsa macha, pickled carrots, peas, potatoes, tonnato aioli.

***TUNA TIRADITO..... 24**
Tuna, smoked onion oil, yuzu, soy sauce, red onion, cucumber, avocado, serrano pepper

***CEVICHE VERDE..... 20**
Hamachi, cactus aguachile, cucumber, lime, juice, avocado mousse.

MEJILLONES..... 26
P.E.I. mussels, saffron beurre blanc, dried chorizo, pickled jalapeños, house-made masa madre bread.

LOBSTER TOSTADA 24
Lobster meat, tuna carnitas spread, mayonnaise, avocado mousse, pickled carrots, peas, potatoes, tostada.
Guests of Tzucó enjoy 2-for-1 tickets to Dancing The Revolution at the MCA Chicago. Use code SOMOS at checkout.

PRINCIPALES

COCHINITA PIBIL..... 45
Guerrero-style pork shank, black bean purée, pickled red onions, habanero salsa.
Served with corn tortillas.

POLLO CON MOLE..... 34
Airline chicken breast, homemade mole, saffron rice, yellow plantain, pickled red onion.

CHICHARRÓN DE PESCADO..... MP
Whole fried Red Snapper, creamy coleslaw, peanut-chipotle aioli, salsa verde, corn tortillas. *Serves two.*

BARBACOA..... 42
Braised lamb neck barbacoa, mint jocoque, pinto bean purée, sweet pickled vegetables. *Served with corn tortillas.*

🍄 **COUSCOUS CHILE RELLENO... 28**
Stuffed poblano pepper, cauliflower, guajillo paste, gruyère cheese, couscous salad.

***MAHI MAHI..... 36**
Pan-seared Mahi Mahi, salsa cruda verde, scalloped potatoes.

COSTILLAS DE RES..... 48
Braised short ribs, tomato, onion, charred avocado, brussels sprouts, blend of guajillo & ancho chiles.
Served with flour tortillas.

***TZUCO BURGER..... 32**
Beef sirloin, brioche bun, oven-roasted tomatoes, gruyère cheese, pickled beets, serrano peppers, black truffle sauce & aioli. *Side of pommes frites.*

CARNE ASADA

Oven-roasted tomatoes, roasted fingerling potatoes, chipotle & goat cheese fondue.

***NY Angus Strip.....64**

***Snake River Farms Dry-Aged Ribeye**

(24 oz. bone-in) MP
Serves two.

PARA ACOMPAÑAR

🍄 **HANDMADE TORTILLAS 4**
Pommes frites, parmesan cheese, garlic parsley butter.

🍄 **POMMES FRITES..... 12**
Pommes frites, parmesan cheese, garlic parsley butter.

🍄 **ESPÁRRAGOS..... 14**
Asparagus, black garlic aioli, parmesan cheese, lemon zest.

🍄 **ESQUITES..... 14**
Sweet corn, epazote aioli, piquín chili powder, Huitzucó cheese, lime juice.

CONCEPT BY - CARLOS GAYTÁN · CHEF DE CUISINE - MAURICIO FRANCO · SOUS CHEF - OLIMPIA CALDERÓN
PASTRY CHEF - JUAN CHÁVEZ · GENERAL MANAGERS - ANGEL QUINTERO & JANITZO MEDINA

*Consuming raw or undercooked meats, poultry or seafood may increase the risk of foodborne illness. Inform your server if anyone in your party has a food allergy.

🍄 These items are vegetarian.

Parties of six or more will have an automatic 20% service charge added to the bill.

To offset rising costs associated with the restaurant, we add a 3.5% surcharge to all checks. Removable upon request.

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COCKTAILS



DRAGONES MARGARITA..... 25
Casa Dragones blanco tequila, tepache, cilantro, caramelized roasted pineapple.

TZUCO MARGARITA.....
Cuervo Tradicional tequila, Cointreau liqueur, cucumber, St. Germain, lime juice.



CANTARITO..... 16
Illegal Mezcal joven, Cuervo Tradicional tequila, grapefruit juice, soda.

POLANCO.....
The Botanist gin, Aperol, Cointreau Berry syrup, limoncello and tonic water



COCONUT MARGARITA..... 22
Reserva de la Familia reposado tequila, toasted coconut, pineapple rum, coconut liqueur, lime juice.

GARIBALDI.....
Illegal Mezcal, Tin Cup, Metaxa and ginger lavender foam



**CASA
DRAGONES
FLIGHT**

Blanco, Reposado & Añejo
0.5 Oz ea.
30

LYCHEE MARTINI.....
Grey Goose vodka, rose liquor, ume plum liquor, sake, lychee liquor and syrup.



PIBIL 16
Cuervo Tradicional tequila, almond, guajillo chili, cumin, pineapple vinegar, lime.

MOLE OLD FASHIONED.....
TinCup bourbon, mole syrup, mole bitters.



HORCHATA LATTE MARTINI..... 18
Horchata, Grey Goose vodka, Mr. Black coffee liqueur, Frangelico liqueur.



GUAVARITA 19
Celosa tequila, guava puree, and horchata foam.

MEXICAN NEGRONI 19
Campari, fat-washed Illegal Mezcal joven, sweet pink-peppercorn-infused vermouth.

LA CONDESA.....
Bacardi 8, Cherry port, Montenegro cacao infusion



SPIRIT FREE

DAYDREAM..... 12
Cucumber water, lime juice, chia seeds, aloe vera juice.

ON THYME 15
Non-alcoholic agave spirit, thyme, strawberry, lemon, soda.

NA COSMOPOLITAN..... 15
Non-alcoholic agave spirit and orange aperitif, lime juice, prickly pear syrup, cranberry juice.

AGUAS FRESCAS..... 6
Horchata / Jamaica / Tamarindo

REFRESCOS / AGUAS

Acqua Panna natural spring water -1L- 10
San Pellegrino sparkling water -1L- 10
Mexican Coke 7
Sprite..... 6

CERVEZAS

Victoria 7
Modelo Especial 8
Pacífico..... 8
Beer for Tacos®..... 12