


SATURDAY - SUNDAY
BRUNCH

TZUCO


PARA LA MESA

AVOCADO FLATBREAD * 16
Pistachio pesto, avocado, dill, cilantro,
cured lemon, salsa macha.

Add two eggs 6

GUACAMOLE  18
Creamy avocado, pico de gallo, lime
juice, Huitzuc cheese, tortilla chips.
Add castacán (crispy pork belly)

TZUCO SHAKSHUKA 18
Roasted red peppers, onions, garlic,
herbs, crushed tomatoes, chile de
árbol, baked eggs, jocoque, cured
lemon, pita bread.

MUSHROOM CAZUELA  24
Gruyère cheese fondue, wild
mushrooms, shallots, garlic, rosemary,
house-made masa madre bread.
Add Chorizo Verde 4

STEAK TARTARE * 24
NY Angus, pickled jalapeños, cilantro,
capers, guacamole, chipotle aioli,
poached egg, house-made brioche.

ACAPULCO STYLE 20
SHRIMP CEVICHE *
Shrimp, avocado, pico de gallo,
Clamato juice, orange juice, cilantro.

MASA

TLAYUDA CECINA 32
Crispy corn tortilla, asiento, castacán,
black beans, cecina, chorizo, quesillo,
cilantro, avocado, creamy salsa verde,
salsa macha. -Serves two-
Add two eggs * 6

CARNE ASADA HUARACHE* 29
Oval-shaped corn masa, flank steak,
black beans, sautéed spinach, goat
cheese fondue, caramelized onion,
fried eggs.



PRINCIPALES

TORTA AHOGADA 22
Duck carnitas, black beans, avocado,
tomato sauce, bolillo bread, chile de
árbol salsa, pickled red onions.

LOBSTER TACO 28
Sweet creamy corn porridge, lobster,
serrano chile, flour tortilla, pickled
cabbage, honey, lemon peel.

PULPO TACO 26
Roasted octopus, corn tortillas, guajillo
chili sauce, avocado, pickled red
onions, chicharrón.

CHILAQUILES 16
Tortilla chips, salsa verde, sour cream,
avocado, queso fresco, pico de gallo.

Add Flank Steak* 14
Add Chicken Tinga 8
Add two eggs* 6

QUESABIRRIA 20
Crispy guajillo chile tortilla stuffed with
Jalisco-style birria, steamed lamb,
Chihuahua cheese, avocado salsa.


TZUCO BURGER * 32
Beef sirloin, brioche bun, oven-roasted
tomatoes, gruyère cheese, pickled
yellow beets, serrano peppers, black
truffle sauce, black truffle aioli. Side of
pommes frites.
Add egg * 3

FRENCH TOAST  18
Orange-infused sweet sponge bread,
lemon and orange glaze, pink pepper
corn crème anglaise, fresh berries.

SHRIMP CHILAQUILES 22
Tortilla chips, shrimp, creamy chipotle,
burrata.

DUCK WAFFLE * 32
Belgian waffle, duck leg carnitas,
chipotle & hibiscus glaze, rosemary,
sweet potato purée, poached eggs.


CHICKEN WAFFLE 25
Belgian waffle, fried chicken, braised
leeks, maple syrup.

PAPADZUL CREPE  18
Zucchini, onion, tomato, scrambled
eggs, goat cheese, pumpkin seed salsa.


CHORIZO CREPE 18
Mexican chorizo, Chihuahua cheese,
scrambled eggs, pico de gallo, creamy
chipotle.

POSTRES



BLUEBERRY CHEESECAKE  14
House-made graham cracker base,
Greek yogurt panna cotta.



TRES LECHE HORCHATA  15
Horchata, vanilla sponge cake,
cinnamon cream, guava compote, fresh
berries


CONCEPT BY Carlos Gaytán

EXECUTIVE CHEF Mauricio Franco

PASTRY CHEF Juan Chávez

GENERAL MANAGERS Ángel Quintero | Janitzo Medina

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Before placing an order, please inform your server if anyone in your party has a food allergy.

 These items are vegetarian.

For any parties of six or more, an automatic 20% service charge will be added to the bill.

As a way to offset rising costs associated with the restaurant, we add a 3.5% surcharge to all checks. You may request to have this taken off your check.

BEBIDAS - DRINKS

COCKTAILS



TZUCO MARGARITA 16
Cuervo Tradicional tequila, Cointreau
liqueur, cucumber, St. Germain, lime juice.

COCONUT MARGARITA

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



SPRITZ 16
The Botanist gin, Passion fruit liquor, St.
Germain, pineapple and lime juice with
bubbles.

DULCE DE LECHE CARAJILLO

Cuervo Tradicional tequila, Licor 43,
dulce de leche syrup, espresso.



TAMARIND MOJITO 15
Bacardi Reserva Ocho rum, chile liqueur,
tamarind-mint syrup, lime juice.

HORCHATA LATTE MARTINI

Horchata, Grey Goose vodka, Mr. Black
coffee liqueur, Frangelico liqueur.



ANCHO BLOODY MARY 15
Grey Goose vodka, ancho and guajillo
chiles, Clamato, Tabasco sauce,
Worcestershire sauce, lemon, cilantro.

MIMOSA

Orange, hibiscus syrup, Cava sparkling wine.



MICHELADA 13
Beer, lemon juice.

MICHELADA CUBANA

Beer, lemon juice, Tabasco sauce, Maggi sauce,
Worcestershire sauce, cucumber.

SPIRIT FREE (NON-ALCOHOL)

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.

REFRESCOS / AGUAS

Orange Juice 7
Aguas Frescas Horchata / Jamaica / Tamarind 6
Acqua Panna natural spring water -1L- 10
San Pellegrino sparkling water -1L- 10
Coke / Diet Coke / Sprite 6

CERVEZAS

Victoria 7
Modelo Especial 8
Pacífico 8

CAFÉ

Horchata Latte 10
Single Espresso 5
Double Espresso 8
Americano 6
Latte / Cappuccino 8

TÉ

Chamomile Tea 6
Berry Meritage Tea 6
Horchata Chai 6
Crema Earl Gray 6
Mango Margarita 6