

TZUCO



TASTING MENU

by Chef Carlos Gaytán
95

CEVICHE*

Hamachi, pitaya, mango & habanero
gelée, sour orange, achiote
aguachile, fried plantain

BEETS

Roasted red beets, pink mole,
horseradish crème fraîche, pistachios

PULPO

Fried octopus, pickled carrots, tonnato
aioli, dried shrimp beurre blanc, brioche

MAHI

Pan seared Mahi Mahi, salsa verde,
scaloped saffron potatoes

COCHINITA

Blue corn infladita, Tzuc cochinita pibil,
black bean sauce, pear, pickled onion

CACAO

Chocolate & almond mousse, coffee
cake, chocometate sorbet, rompopo

WINE

PAIRING
45

2024 Monte Xanic, Viña
Kristel, Valle de Ojos
Negros, MX, Sauvignon
Blanc

2024 By Ott Rosé, Côtes
de Provence, FR,
Grenache, Cinsault,
Syrah, Mourvèdre

2023 Monte Xanic,
Tzuc, Valle de
Guadalupe, MX,
Chardonnay

2020 Hilo Negro, Nido de
Abeja, Valle de
Guadalupe, MX, Primitivo

Noval, 10 Year Old
Tawny Porto, PT

Please inform your server of any allergies or dietary restrictions. Due to the nature of the tasting menu, modifications are limited.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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. Gracias!

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