

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, Huitzuco cheese, tortilla chips.

Add castacán (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.

* MAYAN CEVICHE..... 24

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

* TUNA CEVICHE..... 24

Tuna fish, charred tomatillo aguachile, red onion, cucumbers, yuzu, cilantro, avocado mousse.

MEJILLONES..... 26

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

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.

COSTILLAS DE RES..... 48

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

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.

* 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.*

CHICHARRÓN DE PESCADO..... MP

Whole fried Red Snapper, pickled coleslaw, peanut-chipotle aioli, salsa verde, corn tortillas. *Serves two.*

* MAHI MAHI..... 36

Pan-seared Mahi Mahi, salsa cruda verde, scalloped potatoes.

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

🍄 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, Huitzuco 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.

TZUCO

By Chef Carlos Gaytan

COCKTAILS



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



LYCHEE MARTINI..... 16
Grey Goose vodka, rose liquor, ume plum liquor, sake, lychee liquor and syrup.

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



.. 16

ÚLTIMA PALABRA.....
Illegal Mezcal joven, Green Chartreuse, manzanilla tea, lemon juice, pear liquor.



... 18



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



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

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



..... 16

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



... 18



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



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

TABASCO SOUR.....
Illegal Mezcal, whiskey, Metaxa, lime juice and agave



.. 15

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



... 19



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

**CASA
DRAGONES
FLIGHT**

**Blanco, Reposado & Añejo
0.5 Oz ea.
30**

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