

BACK TO MY ROOTS

MICHOACÁN

October
2025

MÉXICO

ENTRADA

TZUCO
SPECIALS

CORUNDA 14

Corn masa tamal, black beans, corn salsa, queso fresco, sour cream, chile de árbol salsa, tomatillo.

“Corundas are Purépecha tamales, small, triangular bundles of corn masa wrapped in corn leaves and steamed until tender. Our version keeps that spirit: warm masa over black beans, finished with corn salsa, queso fresco, a touch of crema, and two sauces—bright tomatillo and fiery chile de árbol.”

PRINCIPAL

CARNITAS TACOS 28

Pork carnitas, handmade corn tortillas, salsa tatemada, pickled carrot, cilantro, onion, lime

“Michoacán-style carnitas are patience on a plate: pork cooked low and slow in its own fat until the edges turn golden and crisp and the inside stays tender and juicy. We serve them the traditional way— It’s Mexico at the table: simple, deep, and made with time.”



Chapter 08

“Eternal Michoacán”
@mariana.fraga.p

A personal Journey
w/ Chef Carlos Gaytán