

# TZUCO

## PRIMERO

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

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

**GUACAMOLE** 18  
Creamy avocado, pico de gallo, lime juice, Huitzuco cheese, tortilla chips.  
*Add castacán (crispy pork belly)* 5

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

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

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

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

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

**MAYAN CEVICHE \*** 24  
Hamachi, pitaya, mango & habanero gelée, sour orange, achiote aguachile, fried plantain.

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

**BAJA TOSTADA \*** 18  
Tuna carnitas spread, scallops, shrimp octopus, red onion, cucumber, chiles toreados, tamarind aguachile, tostada.

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

**TUNA CEVICHE\*** 24  
Tuna fish, charred tomatillo aguachile, red onion, cucumbers, yuzu, cilantro, avocado mousse.

## SEGUNDO

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

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

**COUSCOUS CHILE RELLENO** 28  
Stuffed poblano pepper, cauliflower, guajillo paste, gruyere 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.

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

**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) - Serves two - MP

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

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

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

## PARA ACOMPAÑAR

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

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

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

CONCEPT BY Carlos Gaytán

EXECUTIVE CHEF Mauricio Franco

PASTRY CHEF Juan Chávez

GENERAL MANAGERS Ángel Quintero | Janitzo Medina

\* Raw or undercooked items may pose a foodborne illness risk; notify your server of allergies. Vegetarian item. A 20% service charge applies to parties of six or more. A 3.5% surcharge is added to all checks to offset rising restaurant costs; it can be removed upon request.

# TZUCO

## BEBIDAS

### 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.



16



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

#### SPRITZ

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



16



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

#### TAMARIND MOJITO

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



15

### SPIRIT FREE

#### DAYDREAM

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

12

#### ON THYME

Non-alcoholic agave spirit, thyme, strawberry, lemon, soda.

15

#### AGUAS FRESCAS

Horchata / Jamaica / Tamarindo

6

### REFRESCOS / AGUAS

Acqua Panna natural spring water -1L- 10

San Pellegrino sparkling water -1L- 10

Mexican Coke 7

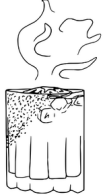
Sprite 6



**ÚLTIMA PALABRA** 18  
Illegal Mezcal joven, Green Chartreuse, manzanilla tea, lemon juice, pear liquor.

#### PIBIL

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



16



**MOLE OLD FASHIONED** 18  
TinCup bourbon, mole syrup, mole bitters.

#### MEXICAN NEGRONI

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



19



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

#### DULCE DE LECHE CARAJILLO

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



16



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

### CASA DRAGONES FLIGHT

(Blanco, Reposado & Añejo) 0.5 Oz ea.  
30

#### NA COSMOPOLITAN

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

15

### CERVEZAS

Victoria 7

Modelo Especial 8

Pacífico 8