

SATURDAY - SUNDAY
BRUNCH

TZUCO
by Chef Carlos Gaytán

PARA LA MESA

- 🍴 **AVOCADO FLATBREAD..... 16**
Pistachio pesto, avocado, dill, cilantro, cured lemon, salsa macha.
** Add two eggs..... 6*

🍴 **TOMATO & WATERMELON..... 20**
Heirloom tomato, watermelon infused with hibiscus and chile morita, cucumber, feta cheese, Kalamata olives, mint.

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

- 🍴 **MUSHROOM CAZUELA..... 24**
Gruyère cheese fondue, wild mushrooms, shallots, garlic, rosemary, house-made masa madre bread.
** Add chorizo 4*
** Add two eggs..... 6*

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

- LOBSTER TOSTADA 24**
Lobster meat, tuna carnitas spread, mayonnaise, avocado mousse, pickled carrots, peas, potatoes, corn tostada.

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

HUEVOS

- HUEVOS RANCHEROS 16**
Corn tortilla, black beans, sunny-side-up eggs, ranchera sauce, avocado, sour cream, queso fresco

HUEVOS DIVORCIADOS..... 16
Corn tortilla, black beans, sunny-side-up eggs, red and green sauce, radish pico de gallo, avocado, sour cream, queso fresco

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

CON LAS MANOS

- PULPO TACOS..... 20**
Crispy octopus chicharron, chiltepin aioli, cabbage salad, avocado, corn tortillas.

*** TZUCO BURGER..... 32**
Beef sirloin, brioche bun, oven-roasted tomatoes, gruyère cheese, pickled beets, serrano peppers, black truffle sauce & aioli.
Side of pommes frites.
** Add egg..... 5*

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

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

PRINCIPALES

- 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*

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

- * GRILLED SALMON 28**
Purple corn masa, grilled salmon, black beans, radish pico de gallo, macha beurre blanc, poached egg.

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

- * 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.

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

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.

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COCKTAILS

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



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



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

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



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



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



MICHELADA..... 13
Beer, lemon juice.

MIMOSA..... .. 10
Orange, hibiscus syrup,
Cava sparkling wine.



MICHELADA CUBANA 14
Beer, lemon juice, Tabasco sauce, Maggi sauce,
Worcestershire sauce, cucumber.

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

ORANGE JUICE..... 7

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

CAFÉ

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

TÉ..... 6

Chamomile
Mango Margarita
Berry Meritage
Horchata Chai
Crema Earl Grey