

# 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** 15  
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** 17  
Baby romaine, roasted poblano dressing, oven-roasted tomatoes, avocado, sunflowers seeds, queso de Cincho.

**TLACOYO** 15  
Thick oval-shaped blue corn masa, black bean purée, haricots verts, salsa cruda, sour cream, queso fresco.

**TETELA** 16  
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\*** 23  
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** 42  
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** 32  
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.

**EXECUTIVE CHEF** Carlos Gaytán

**CHEF DE CUISINE** Mauricio Franco

**PASTRY CHEF** Juan Chávez

**GENERAL MANAGERS** Ángel Quintero | Janitzo Medina

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## BEBIDAS

### COCKTAILS



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

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



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



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



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



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



### SPIRIT FREE

**DAYDREAM** 12  
Cucumber water, lime juice, chia seeds, aloe vera juice.

**ON THYME** 15  
Non-alcoholic agave spirit, thyme, strawberry, lemon, soda.

**AGUAS FRESCAS** 6  
Horchata / Jamaica / Tamarindo

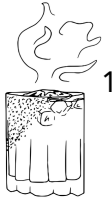
### REFRESCOS / AGUAS

Acqua Panna natural spring water -1L- 10  
San Pellegrino sparkling water -1L- 10  
Mexican Coke 7  
Sprite 6



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

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



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



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



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



**DULCE DE LECHE CARAJILLO** 16  
Cuervo Tradicional tequila, Licor 43, dulce de leche syrup, espresso.



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



### CASA DRAGONES FLIGHT

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

**NA COSMOPOLITAN** 15  
Non-alcoholic agave spirit and orange aperitif, lime juice, prickly pear syrup, cranberry juice.

### CERVEZAS

Victoria 7  
Modelo Especial 8  
Pacífico 8  
Monopolio IPA 9  
Monopolio Lager 9