

MONDAY -  
SUNDAY

DINNER

# TZUCO

## TO FINISH DESSERTS

### GUANÁBANA/AGUACATE 14

Tapioca infused with citrus, guanábana sorbet, avocado foam.

### CACAO 16

Chocolate & almond mousse, coffee cake, chocometate sorbet, rompope.

### MAÍZ 18

Charred corn ice cream, caramel, toffee, orange purée, honey gelée with caramelized popcorn.

### LIMON 18

Lemon mousse, coconut crumble, lemongrass ice-cream, yuzu jelly

## ICE CREAMS & SORBETS

*Two Scoops* 8

Lychee

Chocometate

Guanábana Sorbet

## CAFÉ

Espresso Single 5

Espresso Double 8

Americano 6

Latte / Cappuccino 8

## TÉ 6

Chamomile

Mango Margarita

Berry Meritage

Horchata Chai

Crema Earl Gray

## DESSERT WINE

Noval, 10 Year Old 12 Florio, Marsala Semisecco Riserva SR, 19  
Tawny Porto, PT Sicily, IT, Grillo/Catarratto

Château Guiraud, Sauternes, 1er, Grand Cru Classe, 19  
Bordeaux, FR, Semillon/Sauvignon Blanc, 2009.

\* "These items are served raw, undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Before placing an order, please inform your server if anyone in your party has a food allergy." For any parties of six or more, an automatic 20% service charge will be added to the bill. As a way to offset rising costs associated with the restaurant, we add a 3.5% surcharge to all checks. You may request to have this taken off your check.

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