

ZÓCALO

COCINA MEXICANA

cena

antojitos

salsa trio *salsa roja, salsa verde & pico de gallo* **7**

guacamole tradicional *radish & jalapeno* **12**

pinto bean dip *oaxacan cheese & black mole crema* **9**

ensalada verde *baby greens, charred serrano ranch, chimayo pepitas* **4/8**

queso fundido borracho *oaxacan cheese & modelo negra* **12**

(add house-made green chorizo - 2)

tortilla soup *roasted tomato chicken broth & avocado mousseline* **6/12**

rockfish ceviche* *leche de tigre, avocado, cucumber & plantain chips* **15**

dungeness crab ceviche* *passion fruit, pickled heirloom carrots & tostaditas* **18**

acapulco-style bay shrimp ceviche* *castelvetrano olives, tapatio & tostaditas* **15**

ceviche trio* *rockfish, dungeness crab & bay shrimp ceviches w/ plantains & tostaditas* **21**

tacos *(served w/ your choice of rice & beans or mixed green salad)*

achiote chicken tacos *pineapple, pickled red onions, avocado mousseline* **18**

tempura fish tacos* *cabbage, pickled fresno, & ginger-fresno aioli* **18**

steak tacos *caramelized onions, watercress, & black mole crema* **18**

wild mushroom tinga tacos *tomato chipotle sauce, cabbage & chevre* **15**

entradas

carne asada* *st. helen's skirt steak (8oz.), frijoles refritos, cotija & avocado mousseline* **24**

carnitas *pork shoulder, baby red potatoes, salsa verde, crema* **18**

carne asada alambre *green bell peppers, onions, oaxaca cheese, sliced avocado & tortillas* **18**

pork & salsa verde tamales *carnitas, salsa verde, cotija, crema, pea shoots* **15**

huarache de nopales *grilled cactus, caramelized onion, cotija, crema, avocado & salsa macha* **16**

(add chicken 4 • grilled steak 5 • prawns* 6)*

mexica bowl *rice, beans, baby greens, tortilla strips, guacamole, roja, crema & tomatoes* **16**

(served w/ your choice of achiote chicken, tinga mushrooms or carnitas)

la ensalada *local greens, pickled onions, cucumber, tomatoes, tortilla strips & jalapeño-lime vinaigrette* **14**

(add chicken 4 • prawns 6 • dungeness crab* 7 • 8oz. grilled steak* 8)*

para acompañar

tinga rice • pinto beans • fried jalapeños • sliced avocado • fried plantain chips • escabeche **3**

whenever possible, we source sustainable & responsibly-raised produce
please inform us if you have any allergies
*consuming raw or undercooked food may increase the risk of foodborne illness
18% gratuity will be applied to parties of 8 or more

executive chef: rosa soto-rosas