

# ZÓCALO

COCINA MEXICANA

## event menu

### antojitos

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

**guacamole tradicional** *jalapeno, cilantro, onion* **12**

**macha salsa chicken wings** *corn flour drenched wings, charred serrano ranch & cucumber* **12**

**rockfish ceviche\*** *avocado, cucumber, tomato & shallot* **15**

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

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

**nachos** *queso, crema, salsa roja, black beans, guacamole, cilantro & radish* **15**  
(add *achiote chicken* 4 • *tinga mushrooms* 4 • *grilled steak\** 5 )

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

**tacos** (Served w/ your choice of rice & beans or mixed green salad • no substitutions)

**tempura rockfish\*** *cabbage, pickled fresno, & ginger-fresno aioli* **18**

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

**wild mushroom tinga** *tomato chipotle sauce, cherve & cabbage* **15**

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

### entradas

**carne asada\*** *skirt steak (8oz.), frijoles refritos, cotija & avocado mousseline* **24**

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

**huarache de nopales** *grilled cactus, caramelized onion, cotija, crema & salsa macha* **16**  
(add *chicken* 4 • *grilled steak\** 5 • *prawns\** 6)

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

**la ensalada** *baby kale, local greens, queso fresco, 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