

# ZAPOTECA

Mexican take out

## Starters

### TOTOPOS 15 V

Fresh made Guacamole, pumpkin seeds, feta cheese, pico de gallo, house made corn chips.

### SOPES 17 V

Three handmade crispy thick tortillas, pinto beans, feta cheese, lettuce, pickled onions, and side of salsa roja. \* Add **grilled chicken, or chorizo 6**

### NACHOS 19 V

House made tortilla chips, pinto beans, pico de gallo, feta cheese, sour cream, jalapenos, pickled onions, and cilantro.

\* Add **chorizo, or pollo 6**

### COSTILLITAS DE MAIZ 13 V

Deep fried **corn "ribs"** seasoned with spices, chipotle mayo, and feta cheese, lime, and greens.

### CEVICHE 19

**Shrimp, Tuna**, lime, roasted tomatillo sauce, pico de gallo, cucumber, radishes, avocado, and a soy-guajillo sauce. Served with corn chips. \***gluten**

### CHICHARRONES DE CALAMAR 17

Deep fried **squid steak**, in a rosemary corn batter, jalapeno dressing.

### MEJILLONES AL AGUACHILE 25

One-pound tequila fired **PEI mussels**, herb chimichurri, serrano-lime cucumber aguachile, served with jalapeno corn bread (\***gluten**).

### HONGOS AL GUAJILLO 15 V

Savoury sautéed wild **mushrooms**, seasoned with guajillo and garlic, served with tortillas.

## Favorites

### ARRACHERA STEAK 31

Eight-ounce **AAA flank steak**, cooked to medium, served with grilled garlic shrimps, Zapoteca rice, broccolini, salsa verde, side of beans, guacamole, and corn tortillas.

### ENCHILADAS 25

Five corn tortillas stuffed with pulled **chicken**, or mashed **potatoes** with poblano **V**. Topped with cheese, sour cream, onion, tomato, and avocado. Rice and beans, Smothered in your choice of salsa.

**Salsa Verde:** green tomatillo puree, onion, and cilantro.

**Salsa Roja:** spicy serrano pepper, tomatoes, and onion.

**Mole:** sweet pumpkins seeds, dry chilies, and cacao. \***gluten**

**Rainbow:** Enjoy all three salsas for an add on of \$2.

### BURRITO 21

Flour tortilla, beans, rice, melted mozza, pico de gallo, guacamole, choice of **chicken, chorizo, asada, or vegetables**, and chipotle mayo. \***gluten**

### QUESABIRRIAS 19

Three corn tortillas and chilli oil stuffed with barbacoa and melted cheese, onion, and cilantro, side of habanero salsa.

### GRINGA 19

Flour tortilla, melted mozza, cilantro, onion, pineapple, jalapenos, and **chicken**, served with chipotle mayo. \***gluten**

## Family Combos

### CARMELA COMBO 51

(for up to two people)

AAA Sirloin beef, grilled chicken, chorizo (Mexican pork sausage), salsa roja and mozza, jalapeno, charred avocado, pickled onion, cilantro, side of beans, and 15 corn tortillas.

### BARBACOA & CARNITAS COMBO 69

(for up to 4 people)

One pound of slow braised pork shoulder and beef sirloin with beer, and dried chiles; one pound of slow cooked pork shoulder and dried chiles; 30 corn tortillas, a litre of poblano rice, half a litre of beans, cilantro, onions, limes, and spicy salsa.

## Tacos

*Choose One Type Per Order*

*\*Meat tacos Five 4" corn tortillas, topped with your choice of protein, cilantro, onion, sauce, and lime.*

### ASADA 19

Grilled AAA Sirloin, with homemade seasoning.

### CHORIZO 17

Spicy pork sausage, Guanajuato style.

### POLLO 17

Chicken breast marinated in pastor adobo, and grilled pineapple.

### BARBACOA 17

Slow braised pork shoulder and beef sirloin with beer, and dried chiles.

### CARNITAS 17

Slow cooked pork shoulder in Mexican spices.

*\*Seafood tacos three 6" corn tortillas, pickled purple cabbage, chipotle mayo, avocado, and cilantro.*

### PESCADO 19

Canadian Haddock marinated in lime and garlic, either with crispy beer corn batter, or grilled.

### CAMARON 19

Lime and garlic prawns, either with crispy beer corn batter, or grilled.

*\*Vegetarian tacos*

### VEGAN CHILORIO 15 V

Five 4" corn tortillas, Our homemade vegan chilorio, made on base of **soy** protein and dried chiles, Pico de gallo, cilantro, and pickled onions, side of beans

### CHAMPINONES 17 V

Five 4" corn tortillas, sauté guajillo wild mushrooms, sour cream, feta cheese, pickled onions, cilantro, guacamole.

## Sides

PICO DE GALLO	3	GUACAMOLE 5oz.	6
BEANS	2	GUACAMOLE 1.5oz	2
SOUR CREAM	1	CORN CHIPS	3
HABANERO SALSA	2	ZAPOTECA RICE	3

# ZAPOTECA

Mexican Grill & Seafood

## DRINKS TO GO (with Food)

### Grand Margarita Kit \$119

(25 margs)

- 750 ml. Espolon Reposado
- 375 ml. Grand Marnier
- 750 ml. Fresh squeezed Lime juice
- 750 ml. Simple syrup
- 1 bag of Ice

### ESPOLÓN TEQUILA



### Margarita Kit \$99 (25 margs)

- 750 ml. Cazadores Blanco
- 375 ml. Triple Sec
- 750 ml. Fresh squeezed Lime juice
- 750 ml. Simple syrup
- 1 bag of Ice

### 6-pack of Cold Beer \$15

(mix and match)

- Corona
- Dos Equis Lager
- Modelo Especial
- Pacifico
- Negra Modelo
- Stella Artois

### One Beer \$4

### Red Wine

- Casillero del Diablo, Cab. Sav (Chile) btl. \$19
- Campo Viejo, Rioja Tempranillo (Spain) \$21
- Monasterio, Carinena Gran Reserva (Spain) \$22
- Prophecy, Pino Noir (California) \$22
- Cono Sur Reserva Esp., Carmenere (Chile) \$20

### White

- Kim Crawford, Sav. Blanc (NZ) \$22
- Gray Monk, Sav. Pinot Gris ( BC). \$20

### Sparkling

- Codorniu – Clasico, Brut (Spain) \$19
- Veuve Cliquot, Brut (France) \$75



### Soft Drinks

- Coke (Diet), Iced Tea, 7-Up –1 can \$2

Sparkling Water Perrier – \$3

Prices do not include 10 % alcohol PST or 5% GST