

ZAPOTECA

Mexican take out

Starters

TOTOPOS 17 V

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

HONGOS AL

GUAJILLO 17 V

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

NACHOS 21 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 15 V

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

CEVICHE 21

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 19

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

OAXACAN SALAD 19

Crispy greens, heirloom cherry tomatoes, avocado, feta cheese, crispy tortillas, pumpkin seeds, pomegranate seeds, tamarind chipotle dressing, sikil pak hummus and grilled shrimps.

TUNA CARPACCIO 21

Raw Ahi tuna layers, onions, avocado, chiles vinaigrette, sesame seeds, cucumber, crispy tostaditas. *gluten

Favorites

ARRACHERA STEAK 33

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 27

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 23

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

QUESABIRRIAS 21

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

GRINGA 21

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

Family Combos

CARMELA COMBO 53

(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 & COCHINITA COMBO 71

(for up to 4 people)

One pound of slow braised pork shoulder and beef sirloin with beer, and dried chiles; one pound of slow braised pork shoulder with orange juice, axiote and dried chiles; 30 corn tortillas, a liter of poblano rice, half a liter 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 21

Grilled AAA Sirloin, with homemade seasoning.

CHORIZO 19

Spicy pork sausage, Guanajuato style.

POLLO 19

Chicken breast marinated in pastor adobo, and grilled pineapple.

BARBACOA 19

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

COCHINITA PIBIL 19

Slow braised pork shoulder with orange juice and axiote.

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

PESCADO 21

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

CAMARON 21

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

*Vegetarian tacos

VEGAN CHILORIO 17 V

Five 4" corn tortillas, our homemade vegan chilorio, made on base of soy protein and dried chiles, grilled pineapple, cilantro, and pickled onions, corn dressing

CHAMPINONES 17 V

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

Sides

PICO DE GALLO	4	GUACAMOLE 5oz.	7
BEANS	3	GUACAMOLE 1.5oz	3
SOUR CREAM	1	CORN CHIPS	4
HABANERO SALSA	2	ZAPOTECA RICE	4