

ZAPOTECA

Mexican take out

Starters

TOTOPOS 17 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 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 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 17 V

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

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.

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 & CARNITAS 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 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 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.

CARNITAS 19

Slow cooked pork shoulder in Mexican spices.

**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, Pico de gallo, cilantro, and pickled onions, side of beans

CHAMPINONES 19 V

Five 4" corn tortillas, sauté guajillo wild 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