

ZAPOTECA

Mexican take out

Starters

TOTOPOS 17 V
Fresh made **Guacamole**, pumpkin seeds, feta cheese, pico de gallo, house made corn chips.

COSTILLITAS DE MAIZ 15 V
Deep fried **corn "ribs"** guajillo flakes, chipotle mayo, and feta cheese, lime.

OAXACAN SALAD 21
Crispy greens, heirloom cherry tomatoes, avocado, feta cheese, crispy tortillas, pumpkin seeds, pomegranate seeds, tamarind chipotle dressing, and grilled shrimps.

CEVICHE AGUACHILE 21
Shrimps, Canadian Haddock, cucumber, green apple, guacamole, red onion, serrano-lime cucumber aguachile, cilantro, corn chips.
***gluten**

CHICHARRONES DE CALAMAR 21
Deep fried strips of **squid steak**, in a rosemary corn batter, guajillo seasoning, jalapeno and pineapple dressing.

NACHOS 21 V
House made tortilla chips, pinto beans, pico de gallo, feta cheese, sour cream, jalapenos, pickled onions, and cilantro.
*** Add chorizo, cochinita, barbacoa, or pollo 6**

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.

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, your choice of **cochinita, barbacoa, or vegetables**; cilantro, onion, pineapple, habanero salsa. ***gluten**

Soft Drinks

COKE, DIET COKE, 7-UP NESTEA 4

Family Combos

CARMELA COMBO 55
(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 73
(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, salsa roja.

CHAMPINONES 17 V
Five 4" corn tortillas, sauté guajillo white mushrooms, sour cream, feta cheese, pickled onions, cilantro, salsa roja.

Sides

PICO DE GALLO	5	GUACAMOLE 5oz.	8
BEANS	4	GUACAMOLE 1.5oz	3
SOUR CREAM	1	CORN CHIPS	4
HABANERO SALSA	2	ZAPOTECA RICE	4