

STARTERS

MANCHEGO POTATOES GRATIN baked with spanish chorizo and marinated shitakes 14

OAXACAN SALSA & GUACAMOLE house salsa with pico de gallo, corn and fresh lime chips 10

SHRIMP CEVICHE tomatoes, red onion, jalapenos, cilantro and chilcosle chile sauce 15

***STEAMED MUSSELS** with Guatemalan achiote sauce 15

GUACAMOLE cheese atop guacamole with chips 13

***MAYAN FRIED CALAMARI** served with annato seed-garlic and lime vinaigrette 13

SOUPS

AZTEC SOUP with avocado, panela cheese, corn truffles and chips in a chicken, tomato and chilcosle chile broth 11

CHICKEN TORTILLA SOUP with corn, vegetables, cheese and tortilla strips 11

RED POZOLE TRADITIONAL PORK STEW in a red chile-tomato broth with accompaniments 13

CHEESE DIPS

pepperjack & panela cheese blend

Chorizo & Poblano served with warm corn tortillas and tomato salsa 14

Sauteed Mushrooms & Pumpkin Seeds with chimichurri sauce and chips 13

ZOCALITO



SALADS

***CAESAR SALAD** served with garlic croutons, anchovies and smoky-spicy pasilla 12

ROMAINE HEARTS SALAD with avocados, tomatoes and avocado-lime dressing 11

***GRILLED SCALLOP SALAD** scallops broiled with a spicy aioli and salsa verde. Field greens dressed in an orange vinaigrette with cotija cheese 22

***SHRIMP & OCTOPUS SEAFOOD SALAD** with avocado and cotija cheese tossed with sauteed cactus, onion, jalapenos and a lemon-chilcosle dressing 19

SAUTEED CALAMARI, CUCUMBER AND KALE SALAD served with pico de gallo, tossed with a smoky pumpkin seed-lemon dressing 18

VEGGIES

GRILLED VEGETABLES chayote squash, tomato, tomatillo, cactus and poblanos tossed with a chilcosle salsa, topped with cheese and peanuts 24

MEAT

***SKIRT STEAK IN NEGRO MOLE** layered with oaxacan mozzarella topped with a negro chilhuacle mole and bean & cheese tacos 29

***KUROBUTA PORK TENDERLOIN** and red mole with grilled cactus, corn truffles, goat cheese and served with potato gratin 29

***GRILLED BEEF TENDERLOIN** with avocado-tomatillo salsa, crema-broiled corn and potato gratin 31

***GRILLED DUCK BREAST** with a pasilla de oaxaca rub and a avocado salsa with pomegranate reduction 29

OAXACAN CHICKEN breast wrapped in banana leaf with chorizo, cheese, tomatoes, potatoes, onion, corn and spicy yellow chilhuacle mole 28

SEAFOOD

***GRILLED PRAWNS** in a spicy chilcosle sauce with sauteed onions, tomatoes and jalapenos, served with avocado and rice 30

***BROILED BLACK COD** topped with a red chilhuacle pico, broiled aioli and served with rice 29

SEAFOOD STEW hearty tomato-chile broth with cod, calamari, shrimp, mussels and avocado 28

***GRILLED COLORADO RED TROUT** with poblano-tomatillo salsa, capers, orange-amarillo chilhuacle vinaigrette and rice 29

RELLENOS

Chicken peeled poblanos stuffed with chicken, vegetables and cheese, served with tomato salsa & crema 15

Pasilla de Oaxaca stuffed with black beans, cheese and vegetables, served in a yellow chilhuacle mole 16

Santa Leaf stuffed with oaxacan mozzarella with chorizo, corn and tomatillo sauce 17

SPICY DRY RUBBED CHICKEN WINGS

fried and seasoned with our exclusive chile blends 15

Peruvian: (3 of 5) refreshing citrusy chile flavors from Peru

Oaxacan: (4 of 5) our most popular spice blend

Escondido: (5 of 5) our spiciest blend and full of flavor

Smoky Pasilla: (5 of 5) Oaxacan mountain smoked chiles