

STARTERS

FRESH GUACAMOLE & CHEESE or without.
with pico de gallo, lime juice and sea salt 13

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

***MAYAN FRIED CALAMARI** flash fried with annato
seed-garlic and lime sauce 12

SHRIMP CEVICHE spicy lime shrimp stock, tomatoes,
red onion, avocados, cilantro and chilcosle sauce 15

***STEAMED MUSSELS** with Guatemalan achiote sauce,
red onions, tomatoes and cilantro 15

TACOS

CRISPY PORK LOIN TACOS served with a smoky
Oaxacan mole and pico de gallo 16

COD TACOS with pickled Escondido crema and
chilcosle pico de gallo 18



**Black Beans
Rice**

**Tortillas
Chips**

**Mashers
Salsa**

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 pasilla spice 11

ROMAINE HEARTS SALAD with avocados, tomatoes
and avocado-lime dressing 10

SAUTEED CALAMARI, CUCUMBER & KALE SALAD
served with pico de gallo, tossed with a smoky
pumpkin seed-lemon dressing 17

SOUPS

CUBAN BLACK BEAN SOUP with grilled skirt steak,
tomatoes, onions and fresh herbs 13

AZTEC SOUP with avocado, panela cheese, corn truffles
and chips in a chicken, tomato and chile broth 10

CHICKEN TORTILLA SOUP with corn, vegetables,
cheese and tortilla strips 10

RED POZOLE TRADITIONAL PORK STEW in a
red chile-tomato broth with accompaniments 11

ENTREES

***CARNE ASADA** with pico de gallo, rice, black beans
and cheese 23

PERUVIAN YELLOW PEANUT MOLE over chicken
breast and thigh with masa dumplings and
garden fresh herbs 26

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

***GRILLED COLORADO RED TROUT** with
poblano-tomatillo salsa, capers, meyer
lemon-negro chilhuacle vinaigrette and rice 29

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

OAXACAN CHICKEN breast wrapped in
banana leaf with chorizo, cheese, tomatoes,
potatoes, onion, corn and spicy yellow
chilhuacle mole 27

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

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

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