

# MENU

 **ZOCALO** 

SABOR MEXICANO



@ZOCALOCR

# ENTRADAS

## MEXICAN SALAD ₡5,500

A perfectly golden tortilla with a bean base ground, mixed lettuce, pico de gallo, corn and cheese, served with grilled chicken and avocado.

## AZTEC SOUP ₡5,500

Comforting tortilla soup with tomato and guajillo chilli, served with oaxaca style cheese, cream, avocado and tortilla chips.

## JALAPENO POPPERS LOS MOLCAJETES ₡5,400

Jalapenos stuffed with cream cheese.

## AVOCADO CRACKLING ₡4,900

Strips of breaded avocado accompanied by home-made aioli. A perfect snack to dip and share.

## MELTED CHEESE WITH MEAT OF YOUR CHOICE ₡4,900

You may choose between chicken, chorizo, pastor, birria and cochinita.

## FRENCH FRIES ₡3,900

*Aztec*  
**soup**



+10% de impuesto de servicio

# The best **Esquites**



## **PREPARED FRENCH FRIES** ₱4,900

Fries topped with pico de gallo, cream, cheese and the meat of your choice between chicken, chorizo, pastor, birria and cochinita.

## **ESQUITES** ₱3,900

Delicious esquites prepared with cream, mayonnaise, lemon, cheese and tajín. Add the meat of your choice between chicken, chorizo, pastor, birria or cochinita +₱1,000.

## **FLAUTAS** ₱4,900

Rolled and fried tortillas stuffed with beef or chicken, topped with lettuce, pico de gallo, cream and cheese. Order them drowned in sauce for +₱600.

## **GUACAMOLE** ₱4,900

Avocado mixed with lemon and pico de gallo, served with tortilla chips.

## **NACHOS** ₱7,500

Blend of melted cheese and ground beans, with the meat of your preference between pastor, chorizo, birria, cochinita and chicken. They're topped with pico de gallo, cream, cheese and guacamole.

+10% service tax

# MOLCAJETES

## **PARRILLERO ₱9,900**

Chicken and steak fajitas, with chorizo, Mexican rice, beans, grilled asadero cheese, homemade red sauce (not spicy) and 5 handmade tortillas.

## **SURF AND TURF ₱12,900**

Shrimp, octopus, churrasco fajitas, grilled asadero cheese, homemade red sauce (not spicy) and 5 homemade tortillas.

## **PORK CRACKLINGS ₱9,600**

Pork cracklings in green sauce with refried beans, Mexican rice, grilled asadero cheese, shell cracklings and 5 handmade tortillas.

## **CLASSIC STEAK OR CHICKEN ₱8,900**

Steak or chicken fajitas with pork cracklings, grilled asadero cheese, rice, beans, homemad red sauce (not spicy) and 5 handmade tortillas.

*Molcajete*  
**Parrillero**



+10% service tax

## ALEBRIJE SALMON ₪12,900

Breaded salmon with sesame seeds, a guacamole base, lettuce, red onion, pico de gallo, pork cracklings and tortilla chips.

## GREEN CHILAQUILES WITH CHICKEN ₪8,900

Mixture of tortilla chips with chicken, ground beans and cheese. Topped with green sauce, fried egg, cream and cheese. A real delight!

## GREEN CAMPECHANO AGUACHILE 🌶️ ₪12,900

Butterfly style shrimp marinated in lemon with cucumber, mango, serrano chili pepper and red a onion. Served with tortilla chips.

## GUACAMOLE ₪7,900

Authentic Mexican guacamole with pork crackling and tortilla chips. Perfect for sharing!



*Molcajete*

# Aguachile



+10% service tax

# CHEF'S DISHES

## ARRACHERA LOS MOLCAJETES ₡16,900

Angus choice skirt steak roll (300gr) with deviled shrimp, served with guacamole and chips. Accompanied by tortillas, sautéed onion and chilis.

## CHURRASCO DEL CHEF ₡11,900

300g steak topped with oyster mushrooms, sautéed in dark beer and tequila. Accompanied by fries and guacamole.

## SEAFOOD TOWER ₡14,900

Shrimp, octopus and salmon, marinated in a mixture of lemon juice and cilantro. Served with mango, avocado, cucumber, black sauce, green chilies, and burnt tortilla salt.

## SALMÓN A LA MEXICANA ₡12,900

Cucumber base, sliced salmon in Mexican soy sauce and avocado. Topped with toasted sesame seeds and home made mayonnaise.

## TOSTADAS DE PULPO ENAMORADO (2 UNID) ₡9,900

Mix of octopus, pico de gallo and a home made mayonnaise, on a toast with guacamole and sprinkled with shell cracklings.

## COSTRA DE QUESO ₡8,900

Special manchego cheese crust, filled with the meat of your choice: chicken chorizo, pastor, birria or cochinita. Served with slices of avocado and cream.

## MULITA MOLCAJETE ₡7,900

Tostadas topped with a mix of steak fajitas, melted cheese and a avocado green sauce.

*Seafood*  
**Tower**



+10% service tax

# TO SHARE

## **PACHANGA OF ASSORTED SNACKS** ₱16,900

2 pastor quesadillas, 2 pastor tacos, order of Mexican chorizo nachos and 2 chicken flautas.

## **TACO MIX** ₱20,000

3 pastor tacos, 3 Mexican chorizo tacos, 3 birria tacos and 3 cochinita tacos.

## **GIANT NACHOS** ₱12,900

Blend of melted cheese and ground beans, with the meat of your preference between pastor, chorizo, birria, cochinita and chicken. They're topped with pico de gallo, cream, cheese and guacamole.

## *Pachanga of* **Assorted Snacks**



+10% service tax

# TACOS (3)

Extra cheese: ₡990

## PASTOR ₡5,900

Pork marinated in an authentic mixture of guajillo chili and annatto. Served with a side of pineapple and lemon.

## BIRRIA ₡6,600

Mixture of beef and pork, with spices and chilies. Served with a side of delicious meat broth, cilantro and onion.

## COCHINITA ₡6,600

Traditional from the Yucatan Peninsula! Marinated pork in orange juice and spices, cooked over low heat until a soft texture is obtained. Served with a side of ground beans.

## OYSTER MUSHROOM, PUMPKIN AND CURD CHEESE ₡5,900

The best vegetarian combination, an excellent protein and a delicious cheese. A unique recipe made by our chef that you must try!

## PORK CRACKLING IN GREEN SAUCE ₡6,600

Combination of meat and shell pork rinds, dipped in a delicious green sauce.

## GOVERNOR ₡7,600

Sautéed shrimp with onion and pico de gallo. Served with cabbage and a tamarind and chipotle sauce.

## OCTOPUS ON THE GRILL ₡7,600

Octopus with Mexican flavor!  
Cooked on the grill, served with pineapple, pico de gallo, guacamole and a dried chili mayonnaise.

## STEAK ALAMBRE ₡7,200

Steak, cheese, bell pepper and onion.

## CHICKEN ALAMBRE ₡6,600

Chicken breast, cheese, chili bell pepper and onion.

+10% service tax



# BURRITOS

\*With your choice of meat

All filled with rice, beans, cheese and protein according to your choice. Check out all our delicious combinations!

# CHIMICHANGAS

Fried burritos filled with ground beans, cheese and protein according to your choice. You can order it drowned in non-spicy red sauce +€1,000

**Burritos**  
*¡A tu gusto!*



*Deliciosas*  
**Chimichangas**

**Filled with...**



+10% service tax

# QUESADILLAS

Folded wheat tortilla, stuffed with cheese and the protein of your preference.

# GRINGAS

Double toasted tortilla filled with cheese and the protein of your preference.

*Tasty*  
**Gringas**



*Exquisite*  
**Quesadillas**



**Filled with...**



+10% service tax

# FILLINGS:

## PASTOR

Juicy pieces of pork, marinated with a mix of traditional spices, roasted to perfection in a vertical trompo. Served with a side of lemon and pineapple. A real delight!

## BIRRIA

A Mexican tradition that will captivate you. Tender meat simmered in a tasty chili broth, cooked until each bite melts in your mouth. Served with a side of onion and cilantro.

## COCHINITA

A trip to the Yucatan Peninsula! Pork marinated in achiote, orange juice and spices, cooked over low heat until a soft texture is obtained. Served with a side of ground beans.

## OYSTER MUSHROOM, PUMPKIN AND COTTAGE CHEESE

Vegetarian combination! A Guacamole base with oyster mushrooms sautéed in butter, sprinkled with home made curd cheese, lettuce, pico de gallo, cream and cheese.

## PORK RIND IN GREEN SAUCE

Crispy pieces of meat and shell rinds bathed in a green sauce. The contrast between the texture and flavor will surprise you.

## SAUTÉ SHRIMP

Juicy shrimp sautéed to perfection with onion, sweet chili, garlic and butter.

## STEAK ALAMBRE

A delicious combination of steak fajitas with sautéed onion and chili, lettuce, pico de gallo, cream and cheese.

## CHICKEN ALAMBRE

Grilled chicken breast, with peppers and onion. Ideal for those looking for something classic with a lot of flavor.

BURRITOS  
QUESADILLAS

CHIMICHANGAS  
GRINGAS

¢7,500

¢7,900

¢8,500

¢8,900

¢7,900

¢8,900

¢6,900

¢7,900

¢7,900

¢8,900

¢9,500

¢9,900

¢9,200

¢9,500

¢7,900

¢8,900

**+10% service tax**

# TORTAS WITH FRIES

## DEL CHAVO DEL 8 ₡5,500

Turkey ham, avocado, tomato, asadero cheese, lettuce, mayonnaise, mustard and cream, with pickled red onions.

## PASTOR ALAMBRE ₡7,900

Enjoy a combination of meat, cheese, onion, bell pepper and pineapple. Everything sautéed in a bolillo Mexican bread with chipotle mayonnaise.

## BIRRIA WITH CHEESE ₡7,900

A unique version with birria and cheese. Accompanied by a hot consommé to enhance the flavors.

## COCHINITA PIBIL ₡7,900

Traditional cochinita pibil from Yucatán with beans and xcatic onions. Delicious smoky and spicy flavors!

## STEAK ALAMBRE ₡8,500

A barbecue experience, made of a steak, onion and bell pepper mix.

**Del**  
*Chavo del 8*



+10% service tax

# TOSTADAS

Fried tortilla with authentic Mexican combinations.

## **PASTOR WITH GUACAMOLE** ₡7,500

Base of ground beans with pastor, onion and sweet chili, pineapple, lettuce, pico de gallo, cream and curd cheese.

## **CHORIZO AND BEANS** ₡6,900

Base of ground beans with Mexican chorizo, lettuce, pico de gallo, cream and cheese.

## **COCHINITA AND BEANS** ₡7,500

One of the best Mexican combinations! Base of ground beans with cochinita pibil, lettuce, pico de gallo, cream and cheese. Topped with xcatic pickled onions.

## **STEAK FAJITAS AND GUACAMOLE** ₡8,500

Guacamole base with a delicious combination of steak fajitas, sautéed onion, lettuce, pico de gallo, cream and cheese.

## **OYSTER MUSHROOM, PUMPKIN AND CURD CHEESE WITH GUACAMOLE** ₡6,900

Vegetarian combination! Guacamole base with oyster mushrooms sautéed in butter, curd cheese, lettuce, pico de gallo, cream and more cheese.

## **SAUTÉ SHRIMP WITH GUACAMOLE** ₡8,900

Guacamole base with shrimp sautéed in butter and garlic, lettuce, pico de gallo, cream and mature cheese.

**Tostada**  
*Cochinita with Beans*

+10% service tax



# DRINKS

## NATURAL ₡2200

FRESH HORCHATA WATER  
FRESH WATER FROM JAMAICA  
LEMONADE WITH PEPPERMINT  
WATERMELON / PASSION FRUIT  
PINEAPPLE / TAMARIND  
STRAWBERRY / MANGO

## REFRESHING

WATER ₡1500  
TROPICAL ₡1500  
FUZE TEA ₡1500  
SOFT DRINKS ₡1700  
NATIONAL BEERS ₡1800  
PREMIUM BEERS ₡2200

# DESSERTS

APPLE CHIMICHANGA WITH ICE CREAM ₡4,900

DONUT WITH ICE CREAM AND CAJETA ₡3,900

CHEESE CAKE WITH CHURROS AND CAJETA WITH TEQUILA ₡4,900

BROWNIE WITH CHOCOLATE AND ICE CREAM ₡4,900

CHURROS WITH ICE CREAM AND CAJETE ₡3,900

*Cheese Cake*  
**with Churros**

+10% service tax





## AGUA LOCA

Horchata with mezcal and cinnamon.

€3900



## CANTARITO

Tequila, orange juice, juice (grapefruit/passion fruit or tamarind), lemon juice, grapefruit soda, salt and tajín.

€5500 REFILL POR €3000



## BLUE HAWAIIAN

Rum, blue curacao cocont cream, evaporated milk and pineapple.

€4500



## MARGARITA

Tequila, triple sec, lemon and salt.

€4500



## MEZCALITA JALAPEÑO

Artisanal mezcal, triple sec, lemon, chamoy, tajín and jalapeno.

€5500



## TEQUILA SUNRISE

Tequila, grenadine and orange juice.

€4500



## AZUL CIELO OAXACA

Artisanal mezcal, shaved ice, lemon juice, mint, mint syrup and curacao.

€5500



## MOJITO

Rum, soda, lemon, mint and sugar.

€3900



## TEQUILA ROSE

Tequila rose, strawberry, strawberry and lemon syrup.

€4500

+10% service tax

## CAZUELITA DE JALISCO

Artisan mezcal, lemon, orange and grapefruit juice, grapefruit soda and fruit with tajín.

¢5500



## MEZCALITA FROZEN JAMAICA

Artisanal mezcal, natural hibiscus, salt, hibiscus and strawberry tapioca.

¢5500



## MEZCALITA DE FRUTOS ROJOS

Artisanal mezcal, red fruits, strawberry tapioca, tonic water, rosemary, cinnamon and cardamom.

¢5500

## MICHELADA

Beer, clamato, lemon, chamoy and tajín.

¢4500



## OTHER COCKTAILS:

- SANGRÍA ¢3900
- PALOMA ¢4500
- MEXICAN TONIC ¢4500
- NEGRONI ¢4500
- INSUPERABLE ¢5500
- MEZCALITA DE MANGO ¢5500



## PIÑALADA

Pineapple, homemade sangrita, beer and Tajín.

¢5500



## Matatlan

Mezcal, melon liqueur, passion fruit, Jamaica and Tajín.

¢5500



+10% de impuesto de servicio

¡VIVA MEXICO!