ZOCO
MEXICAN RESTAURANT

SALADS

Tijuana Salad [D, G] 50
Flour tortilla basket, fresh greens with a parmesan dressing

Guacamole Made to Order [V] 65
Fresh Mexican avocados, mashed and mixed with lime, cilantro, onions and tomatoes, served with tortilla chips for dipping

Cocktail Acapulco [S, F, G] 70
Fresh mixed seafood, sweet & sour sauce with toasted oregano



SOUPS

Sopa De Tortilla [D] 55
Tortilla soup, with chicken, tortilla chips and lime

Sopa Conde [D] 45
Beans cream, fresh cheese, taquitos and homemade jalapeno pickles

BROCHETAS

Chicken Skewers [D] 76
Chicken thighs marinated in ají Amarillo served with sautéed tomatoes and bell-peppers

Beef Skewers 85
Beef striploin marinated in smokey ají panca served with sautéed tomatoes and bell-peppers

NACHOS

Nachos [D, V] 60
Tortilla chips, aged cheddar cheese, Monterrey Jack and blue cheese, refried beans, guacamole, sour cream and chipotle mayo

Suadero Nachos [D] 68
Our cheesy nachos with extra slow-cooked beef brisket

BURRITOS

Our burritos are made of a soft flour tortilla wrapped around a filling of beans, rice, a protein, guacamole and pico de gallo

Chicken [G] 60
Fire-roasted chicken, refried beans, Mexican rice, guacamole, pico de gallo, and sauces on the side

Suadero [G] 75
Slow-cooked beef, refried beans, Mexican rice, guacamole, pico de gallo, and sauces on the side

Lamb Barbacoa [G] 65
Shredded lamb barbacoa, refried beans, Mexican rice, guacamole, pico de gallo, and sauces on the side

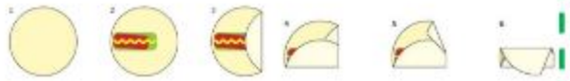
You can now personalize our burrito to experience Zoco, truly:
All served with guacamole and pico de gallo inside, as well as sauces on the side

Fish [F, G, D] 55
Prawns [S, G, D] 60
Hongos Al Guajillo [G, V] 75

Choose your rice:
Mexican Tomato Rice
White Rice

Choose your beans:
Pinto Beans
Black Beans

HOW TO WRAP





ENCHILADAS

Rojas [D, V] 55
Stuffed with fresh cheese, red tomato sauce, guajillo, refried beans and sour cream

Verdes [D] 60
Pulled chicken, tomatillo sauce, refried beans, sour cream and fresh cheese

QUESO FUNDIDO

A Mexican take on the cheese fondue which translates to "melted cheese". A rich, bold dish filled with flavours and strings.
All served with flour and corn tortillas.

Hongos Al Guajillo [D, G, V] 55
Sautéed mushrooms, Monterrey Jack and mozzarella cheese

Chicken Chorizo [D, G] 60
Chicken chorizo, Monterrey Jack cheese and mozzarella

QUESADILLA



Chicken Enchipotlado [D, G] 55
Pulled chicken in chipotle sauce wrapped in a flour tortilla, with a side of sour cream, guacamole and pico de gallo

TACOS

Chicken Al Pastor 53
Achiote marinated chicken, then fire-roasted, pinapple salad, green tomatillo sauce topped on a soft corn tortilla

Hongos al Guajillo [D, V] 55
Sautéed mushrooms, refried beans and fresh cheese topped on a soft corn tortilla

La Baja Prawns [G, S, D] 60
Battered fried prawns, guacamole, Cabbage salad and chipotle mayo topped on a soft corn tortilla

Barbacoa de Borrego 65
Lamb barbacoa, pickled onions, red radish and coriander topped on a soft corn tortilla served with a side of barbacoa stock

Suadero 75
Braised beef, caramelized onions and avocado topped on a cheesy crust soft corn tortilla

FAJITAS [SO, SE, G]



Served in a sizzling hot cast iron, sauces and tortillas on the side

Chicken 75
Slow-cooked chicken breast topped over roasted onions and bell-peppers

Plant-Based [V, SE, SO] 80
Plant-based meat grilled, topped over roasted onions and bell-peppers

Baja Style Prawns [S, D, G] 95
Battered and fried prawns coated in a chipotle mayo topped over roasted onions and bell-peppers

Beef Ribeye 175
Grilled beef ribeye topped over roasted onions and bell-peppers

Surf 'N 'Turf [D, G, SE] 195
Grilled beef and fried shrimps topped over roasted onions and bell-peppers

Make Them Cheesy [D] 15
We will add cheese and gratinate them in the oven for some extra flavour

All served with our homemade salsas
Habanero Pesto
Macha
Maltajada
Green Tomatillo

TOSTADAS

Traditional Mexican dish consisting of a flat, crispy tortilla topped with a variety of flavourful ingredients

Hongos Al Guajillo [V] 50
Sautéed mushrooms with guajillo chili and refried beans

Camarón [S] 60
Prawns in pico de gallo, cucumber, avocado, and green tomatillo sauce

Pulpo Adobado [S, D] 75
Fire-roasted octopus, topped with garlic Cream and roasted mango

FROM THE GRILL [D, G, E]

Each dish comes with a side of Mac'N'Cheese, flour and corn tortillas

Cowboy Steak 400gr 320
Bone-in Australian wagyu Tomahawk

Beef Striploin 300gr 230
MB3+ Black Angus charcoal stirred striploin

Texan Brisket 130
Braised Australian beef brisket

Half Baby Chicken [D] 120
Sous-vide cooked and grilled chicken with lemon, butter and herbs

Asado de Tira 190
Long-cut beef ribs marinated in chimichurri

Yucatan catch of the day [F] 180
Catch of the day fish marinated in achiote and fermented orange juice, then grilled

SIDES

Mexican Arroz [V] 45
Sweet Corn Mac 'N 'Cheese [D, G, E, V] 45
Refried Beans [V] 35
Padron Peppers [SO, G, SE, V] 35
Half Avocado Guacamole [V] 35
Corn Bread with sour cream [D, E, G, V] 45
Cassava Bread [D, E, G, V] 40



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ESCUINCLES

KIDS MENU

Chicken Soup 50

Chicken broth, chicken cubes and mixed vegetables

Chicken Fingers [G] 60



Breaded chicken tenders, French fries and BBQ sauce on the side

Mac 'N' Cheese [D, G, E] 45

Aged cheddar cheese sauce, macaroni pasta and seasoned bread crumbs

Grilled BBQ Chicken [D, G] 60

Fire-roasted chicken breast, served with creamy mashed potatoes and BBQ sauce

Grilled Fish [D, G, F] 60



Fire-roasted fish fillet, served with creamy mashed potatoes and cocktail sauce



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COCKTAILS

Espuma de Mezcal 65
Mezcal, cucumber, green apple, lime juice, egg white, spicy sugar, agave nectar

Cilantro Paloma 60
Tequila, grapefruit, cilantro, mint, agave nectar, pink peppercorn

Sureño 75
Pisco, lime juice, ginger, raspberry jam, blackberries, spiced biscuits

El Sueño 65
Rum, vermouth blanc, pineapple, lime, toasted coconut



Mezcal Paloma 75
Mezcal, grapefruit juice, lime juice, agave nectar, soda water

Mexican Martini 45
Tequila, vermouth blanc, orange juice, lime juice

MOCKTAILS

Virgin Piña Colada 40
Pineapple juice, coconut cream

Virgin Mojito 40
Classic | Passion Fruit | Strawberry

Shirley Temple 40
Grenadine syrup, orange juice, lime juice, maraschino cherry

Virgin Bloody Mary 40
Tomato juice, hot sauce, Worcestershire sauce, celery

HAVE IT FROZEN



Zoco's Classic 65
Tequila, triple sec, lime juice, sugar syrup

Mangorita 70
Tequila, triple sec, lime juice, mango

Passionrita 75
Tequila, passion fruit liqueur, lime juice

Spicy Watermelita 78
Tequila, watermelon, jalapeño, agave nectar, lime juice

Strawberrita 75
Tequila, vanilla liqueur, lemon juice, strawberry

Pineapplerita 70
Tequila, coconut rum, pineapple, lemon juice

REFRESCOS

Gaseosa 30
Coca-Cola | Fanta | Sprite | Ginger Ale | Tonic | Redbull

Peach Iced Tea 30
Homemade peach iced tea with black tea, peach syrup, lemon juice

Fresh Juices 30
Pineapple | Watermelon | Orange | Lemon-Mint

CERVEZAS



DRAUGHT

Corona	55
Corona ½	35

BOTTLE

Corona	56
Heineken	54
Birra Moretti	54

Chelada!
Choose a beer, we infuse it with lime juice, zest, ice & a salt rim

Michelada! +15
Choose a beer, we infuse it with hot sauce, tomato juice, fresh lime juice, zest & a chili-salt rim

Cervecita! +30
Choose a beer, we add a shot of Jose Cuervo, fresh lime juice, ice & a salt-rim

Make your own Margarita

Pick your Tequila or Mezcal

Choose your flavor: *Passion fruit | Peach | Strawberry | Spicy*

Rim it! *Lime-salt | chili-lime salt | lime sugar | chili-lime sugar*

Tequila best for shots & cocktails

House Margarita	35	Jose Cuervo Reposado	55
Altos Blanco	50	Herradura Reposado	64
Altos Reposado	58	Herradura Plata	62
1800 Reposado	65	El Jimador Blanco	45
1800 Silver	55	Avión Reposado	62
Jose Cuervo Silver	45		

Tequila best for shots, cocktails & sipping

Patrón Silver	70	Patrón Añejo	90
Patrón Reposado	85	Don Julio Blanco	95
Don Julio Reposado	95	Mijenta Blanco	75
Herradura Añejo	68	1800 Añejo	75

Tequila for sipping only, please!

Reserva de la Familia	115	Mijenta Reposado	110
Don Julio 1942	390	Don Julio Añejo	120

Mezcal best for cocktails



Mezcal Verde Amarás Espadín	55
Dos Hombres	75

To sip only, please!

Del Maguey Minero	65



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SPIRITS

Gin

	30mL
Bombay Sapphire	50
Gin Mare	70
Hayman's Sloe	55
Monkey 47	95
Hendrick's	68

Cachaça

	30mL
Cachaça 51	50
Sagatiba Velha	50
Germana Cachaça	60

Vodka

	30mL
Stolichnaya	50
Absolut Blue	55
Belvedere	70
Grey Goose	70

Rum

	30mL
Captain Morgan White	50
Matusalem 15yo	55
Bacardi 8 años	85
Havana Club 3 años	60
Ron Zacapa 23yo	95

Pisco

	30mL
El Gobernador	55
Pisco 1615 - Quebranta	45
Pisco 1615 - Acholado	58
Kappa Pisco	75

Whiskey

	30mL
Blended	
Chivas Regal 12yo	68
Chivas Regal 18yo	90
JW Black Label	68
JW Blue Label	125
American	
Jack Daniel's Old No.7	65
Jim Beam	50
Gentlemen Jack	70
Single Malt	
Glenmorangie Original	90
Glenfiddich 12yo	90
Glenfiddich 18yo	125
Glenfiddich 21yo	175
The Glenlivet 12yo	85
The Macallan 12yo	115
The Macallan 15yo	195
The Macallan 18yo	265
The Dalmore 12yo	95
Japanese Whiskey	
Hibiki Harmony	80
Nikka	85

WINES

White

Bio Bio Chardonnay IGT Italy	47	235
De Bortoli Vivo Chardonnay Australia, 2023	56	280
De Bortoli Vivo Sauvignon Blanc Australia, 2023	58	290
Dark Horse Chardonnay USA, 2022	63	315
Dark Horse Sauvignon Blanc USA, 2022		325
Riff Pinot Grigio delle Venezie Italy, 2023		350
Upside Down Sauvignon Blanc New Zealand, 2023		375
Altano Organic Douro Portugal, 2022		410
M. Riscal Organic Verdejo Rueda Spain, 2023		415
Laurenz V. Gruner Veltliner Austria, 2022		440

Rosé

Cuvée Sabourin Rosé Blush France	58	290
Château Minuty "M de Minuty" France		395

Sparkling

"Conte Fosco" Cuvée Brut Italy	58	290
Alberto Nani "Organic" Prosecco Italy		350

Red

Bio Bio Merlot IGT Italy	47	235
Santa Julia Malbec Mendoza Argentina	52	260
Barton & Guestier Cuvée France	55	275
"Baccolo" Rosso Veneto IGT Italy, 2022	58	290
Dark Horse Merlot 2022 USA		315
Château Janoy-Bellevue France, 2020		325
Barone Ricasoli Chianti Italy, 2023		340
Pares Blata Mas Petit Penedes Spain, 2023		340
Santa Carolina Reserva, Cabernet Sauvignon Chile, 2022		360
Luigi Bosca La Linda Malbec Argentina, 2025		385
Casa Ferreirinha "Papa Figos" Portugal, 2022		395
Cossetti Barbera d'Asti DOGC Italy, 2020		440
Enrique Foster Ique Malbec Argentina, 2023		440
Purple Paradise Paso Robles USA		590
Dead Nuts Zinfandel Paso Robles USA		790

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Postres

Tres Leches *D, G, E* — 60

Sponge cake soaked in evaporated, condensed and fresh milk

Stuffed Churros *D, G, E* — 55

Churros stuffed with dulce de leche, served with a chocolate sauce to dip

Chocolate cake *D, G, E* — 55

Chocolate base cake with roasted marshmallow on top

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