

TAPAS:

ROASTED BRUSSELS SPROUTS

Roasted Brussels Sprouts Candied, Walnuts, Bacon, Citrus Chipotle Salsa 14

QUESO FUNDIDO

Warm Monterey Jack Cheese, Oaxaca Cheese, Poblano Peppers, Hand Made Corn Tortillas, Your Choice of: Chorizo or Mushrooms 16

EMPANADAS

House Made Empanadas (2), Served in Your Choice of: Beef, Chorizo and Potatoes, or Corn and Cheese 13

CHICHARRONES

Fried Pork Rinds, Chili Powder, Lime, Avocado Puree 12

GUACAMOLE

Organic Avocado, Red Onions, Lime, Serrano Peppers, Herbs, Tostadas 13

MEXICAN STREET CORN RIBS

Roasted Corn, Mayo, Cotija Cheese, Chili Powder 13

CALAMARI

Wild Caught Battered Calamari, Roasted Pepper Aioli Dip 14

CRUDO:

AHI TUNA AGUA CHILE SASHIMI

Wild Sashimi-Grade Ahi Tuna, Red Onion, Mango, Cucumber, Cilantro 18

CEVICHE MIXTO

Shrimp, Pulpo and Fish Ceviche, Mango, Red Onion, Cucumbers, Tomato, Serrano, Lime Citrus, Yuca Chips, Habanero Garnish 16

OYSTERS:

ROYAL SKY

Baja California, Mexico

DOZEN: 24 / HALF: 14

KUSSHI

British Columbia, Canada

DOZEN: 39 / HALF: 23

GREENS:

OUR SALADS ARE PREPARED WITH ORGANIC, FRESH, LOCAL INGREDIENTS
ADD CHICKEN +8 | ADD STEAK +11 | ADD PRAWNS+9

T'ZUNUN SALAD

Mixed Greens, Pears, Grapefruit, Queso Fresco, Strawberries, Lemon

Vinaigrette 13

ARUGULA SALAD

Arugula, Cherry Tomatoes, Queso Fresco, Avocado, Black Beans, Roasted

Corn Lime Vinaigrette 14

HABANERO SORGHUM SALAD

Mixed Greens, Roasted Corn, Sesame Seeds, Sorghum, Cotija Cheese, Cactus,

Croutons, Habanero Cream Dressing 14

MEXICAN CAESAR SALAD

Romaine, Queso Fresco, Cherry Tomatoes, Tortilla Crisps, Roasted Poblano

Pepper Dressing 13

CACTUS SALAD

Roma Tomato, White Onion, Cilantro, Avocado, Queso Fresco Tower, Citrus

Vinaigrette 15

SOUP OF THE DAY

LUNCH: SERVED DAILY UNTIL 3 PM

SOME ENTREES MAY CONTAIN RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS WHICH MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS | NOT ALL INGREDIENTS ARE LISTED | NOTIFY A SERVER OF ALL ALLERGIES | 20 % GRATUITY 6+ | OUR MENUS ARE UPDATED DAILY, PRICING AND ENTREES ARE SUBJECT TO CHANGE DAILY AS REFLECTED ABOVE | FOLLOW US ON INSTAGRAM FOR UPDATES & SPECIALS.

T'ZUNUN'S SPECIALTIES:

ARROZ A LA TUMBADA

White Seabass, Mussels, Clams, Calamari, Prawns, Spanish Rice, Tomato Broth 29

MOLE NEGRO

Airline Chicken, Mole Negro, Fingerling Potatoes 26

SANDWICHES & BURGERS:

CHICANO BURGER:

Angus Beef, Grilled Jalapenos, Grilled Onions, Cheddar. Bacon, 1000 Island, Potato Chips 18

MILANESA SANDWICH

Free Range Hand Breaded Chicken, Mexican Telera Roll, Tomato, Iceberg Lettuce, Red Onions, Chorizo, Poblanos, Oaxaca Cheese 14

STEAK MILANESA SANDWICH

Hand Breaded Skirt Steak, Tomatoes, Iceberg lettuce, Red onions, Pickled Jalapeños, Oaxaca cheese, Mexican Telera Roll 16

TACOS:

OUR TORTILLAS ARE HAND MADE AT T'ZUNUN WITH GLUTEN FREE, NON-GMO HEIRLOOM CORN, SOURCED BY TRADITIONAL FARMERS IN MEXICO, PROVIDED TO T'ZUNUN BY MASIENDA | TWO TACOS SERVED PER ORDER

BAJA FISH

Beer Battered Fish of the Day Tacos (2), Chipotle Salsa, Coleslaw 14

LOBSTER

Maine Lobster Tacos (2), Cotija Cheese, Roasted Corn, Chipotle Crema 17

DUCK CARNITAS

Duck Confeit Carnitas Tacos (2), Cilantro, White Onions, Radish, Salsa Verde 14

WILD MUSHROOMS

Organic Mixed Grilled Wild Mushroom Tacos. (2), Fried Leeks, Melted Cheese, Side of Salsa Verde 13

CRAB TAQUITOS

Shredded Dungeness Crab and Brussels Sprouts Stuffed Crispy Taquitos (2), Salsa Verde, Cherry Tomatoes, Mixed Greens, Crema 14

SKIRT STEAK

All Natural USDA Skirt Steak Tacos (2), Poblano peppers, Bacon, Queso Fresco, Side of Roasted Pepper Salsa 14

CHICKEN AL PASTOR

Free Range Chicken Tacos (2), White Corn Masa, Adobo Paste, Pineapple, Onion, Cilantro 13

DESSERT:

CHURROS

Chocolate Mezcal Dipping Sauce 10

TRES LECHEs CAKE

Traditional Mexican Spongecake 10

FLAN

Caramel Custard 10

GELATO

Seasonal Flavors 5

SIDES:

Potato Chips \$6

Tostadas: \$4

Yuca Chips \$6

Hand Made Tortillas (3) \$5

Organic Salsa: \$1 (Habanero, Verde, or Roja)

Black Beans: \$5

White Rice \$5

Guacamole: \$3

ASK ABOUT OUR WEEKLY SPECIALS