

T'ZUNUN



COURSE 1:

TO SHARE:

GUACAMOLE

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

CHICHARRONES

Fried Pork Rinds, Chili Powder, Lime, Avocado Puree

COURSE 2:

SELECT ONE:

CHICANO BURGER

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

CHICKEN MEXICAN CESAR SALAD

Grilled Chicken, Romaine, Queso Fresco, Cherry Tomatoes, Tortilla Crisps, Roasted Poblano Pepper Dressing

CHICKEN AL PASTOR TACOS

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

WILD MUSHROOM TACOS

Organic Mixed Grilled Wild Mushroom Tacos, Fried Leeks, Melted Cheese, Side of Salsa Verde

POBLANO CHORIZO MUSSELS

Mediterranean Black Mussels, Poblano Pepper Broth, Chorizo

COURSE 3:

SELECT ONE:

GELATO

Seasonal Flavor

CHURROS

Chocolate Mezcal Dipping Sauce

T'ZUNUN DINNER PRE-FIX #1

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 | FOLLOW US ON INSTAGRAM: TZUNUN_PH

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COURSE 1:

SELECT ONE:

MEXICAN CAESAR SALAD:

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

TZUNUN SALAD

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

COURSE 2:

SELECT ONE:

GRILLED SALMON

Grilled Wild Alaskan King Salmon, Guajillo Pepper Compound Butter, Heirloom Carrots, Crusted Potatoes

CHICKEN MOLE NEGRO

Free-Range Airline Chicken, Mole Negro, Fingerling Potatoes

CHICANO BURGER

Angus Beef, Grilled Onions, Grilled Jalapeños, Bacon, Cheddar Cheese, 1000 Island, Potato Chips

WILD MUSHROOM TACOS

Organic Assorted Grilled Wild Mushroom Tacos (3), Fried Leeks, Melted Cheese, Side of Salsa Verde

DUNGENESS CRAB TAQUITOS

Dungeness Crab and Brussels Sprouts Stuffed Crispy Taquitos (3), Salsa Verde, Cherry Tomatoes, Mixed Greens, Crema

COURSE 3:

SELECT ONE:

GELATO

seasonal flavor

FLAN

Caramel Custard

CHURROS

Chocolate Mezcal Dipping Sauce

T'ZUNUN DINNER PRE-FIX #2

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COURSE 1:

SELECT ONE:

CAESAR SALAD:

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

TZUNUN SALAD

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

COURSE 2:

SELECT ONE:

SURF & TURF

Poblano Pepper, Dungeness Crab, Pepper Jack Cheese, Skirt Steak, Pickled Onions

CHICKEN MOLE NEGRO

Airline Chicken, Mole Negro, Fingerling Potatoes

ARROZ A LA TUMBADA

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

COCHINITA PIBIL

Pork Slow Cooked In Banana Leaves, Marinated Braised in Achiote Paste. Pickled Red Onion, Salsa Verde

WILD MUSHROOM TACOS

Grilled Wild Mushrooms Tacos on Heirloom Hand-made Corn Tortillas (3), Fried Leeks, Melted Cheese, Side of Salsa Verde

LOBSTER TACOS

Maine Lobster Tacos on Hand-made Heirloom Corn Tortillas (3), Cotija Cheese, Roasted Corn, Chipotle Crema

COURSE 3:

SELECT ONE:

FLAN

Caramel Custard

GELATO

Seasonal Flavor

T'ZUNUN DINNER PRE-FIX #3

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COURSE 1:

TO SHARE:

CALAMARI

Wild Caught Battered Calamari, Roasted Pepper Aioli Dip

GUACAMOLE

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

COURSE 2:

MEXICAN CESAR SALAD

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

COURSE 3:

SELECT ONE:

GRILLED SALMON

Grilled Wild Alaskan King Salmon Cooked Medium, Guajillo Pepper Compound Butter, Heirloom Carrots, Crusted Potatoes

RIB EYE STEAK

18 Oz. All Natural USDA Bone-In Rib Eye, Avocado Mousse, Queso Fresco, Grilled Cactus, Bacon, Charro Beans

CHICKEN MOLE NEGRO

Airline Chicken, Mole Negro, Fingerling Potatoes

ARROZ A LA TUMBADA

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

WILD MUSHROOM TACOS

Organic Mixed Grilled Wild Mushroom Tacos, Fried Leeks, Melted Cheese, Side of Salsa Verde

COCHINITA PIBIL

Pork Slow Cooked in Banana Leaves, Marinated Braised in Achiote Paste Pickled Red Onion, Salsa Verde

COURSE 4:

SELECT ONE:

GELATO

Seasonal Flavor

FLAN

Caramel Custard

TRES LECHES CAKE

Traditional Mexican Spongecake

T'ZUNUN DINNER PRE-FIX #4

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