



T'ZUNUN

DINNER

TAPAS

CHIPS & SALSA 6

Corn tortilla chips & salsa molcajete

GUACAMOLE 15

Smashed avocado, red onion, tomato, lime, serrano pepper, herbs, salsa molcajete, tortilla chips

CHICHARRONES 12

Fried pork rinds, chili powder, lime, avocado puree

MEXICAN STREET CORN RIBS 14

Grilled corn, mayo, cotija cheese, chilli powder

ROASTED BRUSSEL SPROUTS 15

Roasted brussels, onions, candied walnuts, bacon, citrus, chipotle sauce

CHICKEN TINGA SOPES 16

Two sopes, chicken tinga, black beans, lettuce, crema, queso fresco, pickled onion, salsa roja

EMPANADAS 16

House made empanadas (2)

Served in your choice of one:

Beef, side salsa verde

Chorizo & Potato, side salsa roja

Corn & Cheese, side salsa verde cruda

QUESO FUNDIDO 16

Warm monterey jack cheese, Oaxaca cheese, poblano peppers, side hand made tortillas

Choice of: chorizo or mushrooms

CALAMARI 17

Battered calamari, roasted pepper aioli

Add jalapeños +1

POBLANO MUSSELS 22

Mediterranean black mussels, poblano pepper broth, onions, chorizo, side ciabatta bread

GUAJILLO CLAMS 20

Guajillo butter sauce, lemon, corn, cherry tomatoes, side ciabatta bread

NY STEAK AGUACHILE 24

Grilled medium rare NY steak, cucumber, red onion, cilantro, serrano peppers, avocado, soy citrus sauce

TLAYUDAS

Requires an additional 15 minutes of grill period

BURRATA TLAYUDA 19

Corn spread, mixed greens, cherry tomatoes, burrata cheese, jalapeños, queso fresco, radish

OAXACA TLAYUDA 21

Smashed black beans, Oaxaca cheese, tomatoes, avocado, queso fresco, radish, mixed greens

Choice of: chorizo or mushroom

SOUP

CUP 7 | BOWL 12

T'ZUNUN SOUP

Chicken soup with vegetables, chile ancho broth

SALADS

Add Chicken +8 | NY Steak + 12

Prawns +11 | Salmon +15

Halibut +20

T'ZUNUN SALAD 14

Mixed greens, pears, grapefruit, strawberries, queso fresco, citrus vinaigrette

POBLANO SALAD 14

Romaine, queso fresco, cherry tomatoes, tortilla crisps, roasted poblano pepper dressing

CLASSIC CAESAR 13

Romaine, parmesan cheese, croutons, house made caesar

BURRATA SALAD 15

Arugula, burrata cheese, roasted corn, tomato, pepitas, cilantro lime vinaigrette, macha chili oil

CRUDO

CEVICHE MIXTO 20

Citrus cured shrimp, octopus & snapper ceviche, red onion, mango, cucumbers, tomato, tortilla chips

CEVICHE TOSTADAS 16

Guajillo chile lime cured snapper ceviche, smashed avocado, pico, tempura fried leeks

AHI TUNA CRUDO 23

Sashimi grade ahi tuna, mango, avocado, cucumbers, aji amarillo aioli, avocado, fried tempura leeks, sesame seeds, yuca chips

PULPO TOSTADAS 17

Octopus tostadas, salsa macha aioli, avocado, tomato, red onion, cilantro

OYSTERS

Served Raw on the Half Shelf
Pickled Red Onion, Salsa Sarandeadá

STEAMBOAT

Totten Inlet, WA
DOZEN 26 | HALF 15

KUSSHI

British Columbia, Canada
DOZEN 40 | HALF 23

TACOS

OUR TORTILLAS ARE HAND MADE DAILY WITH GLUTEN FREE, NON-GMO HEIRLOOM CORN, SOURCED BY TRADITIONAL FARMERS IN MEXICO. PROVIDED TO T'ZUNUN BY MASIENDA.

THREE TACOS PER ORDER

ROASTED MUSHROOM 18

Roasted mushrooms, fried tempura leeks, melted cheese, side salsa verde

CHICKEN AL PASTOR 19

Adobo marinated chicken, pineapple, onion, cilantro, side salsa raja

SKIRT STEAK 21

Seared skirt steak, bacon, poblano peppers, onion, queso fresco, side salsa verde

BLACKEN SHRIMP 21

Blackened shrimp, corn & tomato pico, side chipotle salsa

BAJA FISH 20

Beer battered red snapper, coleslaw, side chipotle salsa

ROASTED CHICKEN TAQUITOS 19

Roasted chicken with tomatoes & onion stuffed crispy taquitos, salsa verde, cherry tomatoes, lettuce, crema, queso fresco

POTATO & RAJAS TAQUITOS 18

Smashed potato with poblano peppers, onion & tomato stuffed crispy taquitos, salsa raja, lettuce, cherry tomatoes, cream, queso fresco

PLATOS

ARROZ A LA TUMBADA 34

Halibut, mussels, clams, calamari, prawns, saffran rice, tomato broth

PASILLA & ANCHO

CHILE HALIBUT 35

Charbroiled halibut, clams, white bean, zucchini, cherry tomato, corn, pasilla & ancho chile cream sauce

POBLANO SALMON 30

Grilled salmon cooked medium, poblano cream sauce, orzo with sweet potato, green beans & corn

MOLE NEGRO 27

Free-range airline chicken, mole negro, fingerling potatoes

PORTOBELLO MOLE

ROJO 22

Roasted portobello mushroom, white rice, seasonal vegetables, mole rojo
Add airline chicken +11

COCHINITA PIBIL 29

Slow cooked pork in banana leaves, marinated in achiote paste, pickled red onion, salsa verde, side tortillas

CHICANO BURGER 22

Angus beef, grilled jalapeños & onion, bacon, cheddar cheese, 1000 island
Choice of: fries, sweet potato fries, potato chips, side salad

SURF & TURF 38

Dungeness crab stuffed poblano pepper, pepper jack cheese, 8oz NY steak, crema, pickled onion

RIBEYE STEAK 52

16 oz bone in rib eye, avocado mousse, queso fresco, grilled cactus, bacon charro beans

MOLCAJETE 60

Grilled skirt steak, chicken adobo, prawns, bacon, onions, panela cheese, cactus, jalapeño, sizzling rancho salsa
Choice of: side tortillas or corn tortilla quesadilla

SIDES

WHITE RICE 5

SPANISH RICE 5

BLACK BEANS 5

FRIJOLES CHARROS 7

Bacon, onion, tomato, peppers

FRENCH FRIES 6

SWEET POTATO FRIES 6

HOUSE MADE POTATO

CHIPS 6

YUCA CHIPS 6

TORTILLA CHIPS 3

HAND MADE TORTILLAS 5

Three

SALSA 1

Habanero

Verde

Roja

MOLCAJETE SALSA 3

SIDE GUACAMOLE 3