

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:

CHICKEN MEXICAN CESAR SALAD

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

WILD MUSHROOM TACOS

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

CHICKEN AL PASTOR TACOS

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

SKIRT STEAK TACO

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

COURSE 3:

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

T'ZUNUN



COURSE 1:

HOST TO SELECT ONE OPTION:

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:

WILD MUSHROOM TACOS

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

SKIRT STEAK TACO

All Natural USDA Skirt Steak, Poblano peppers, Bacon, Queso Fresco, Side of Roasted Pepper Salsa

CHICKEN MOLE NEGRO

Free-Range Airline Chicken, Mole Negro, Fingerling Potatoes

DUNGENESS CRAB TAQUITOS

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

GRILLED SALMON

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

COURSE 3:

HOST TO SELECT ONE OPTION:

GELATO

seasonal flavor

CHURROS

Chocolate Mezcal Dipping Sauce

T'ZUNUN DINNER PRE-FIX #2

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COURSE 1:

HOST TO SELECT ONE OPTION:

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:

WILD MUSHROOM TACOS

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

BAJA FISH TACOS

Beer Battered Fish of the Day Tacos, Chipotle Salsa, Coleslaw

CHICANO BURGER

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

CHICKEN MOLE NEGRO

Airline Chicken, Mole Negro, Fingerling Potatoes

COCHINITA PIBIL

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

ARROZ A LA TUMBADA

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

COURSE 3:

HOST TO SELECT ONE OPTION:

FLAN

Vanilla Custard

GELATO

Seasonal Flavor

T'ZUNUN DINNER PRE-FIX #3

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COURSE 1:

HOST TO SELECT ONE OPTION:

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:

WILD MUSHROOM TACOS

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

CHICKEN MOLE NEGRO

Airline Chicken, Mole Negro, Fingerling Potatoes

COCHINITA PIBIL

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

GRILLED SALMON

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

SURF & TURF

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

ARROZ A LA TUMBADA

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

COURSE 4:

HOST TO SELECT ONE OPTION:

GELATO

Seasonal Flavor

FLAN

Caramel Custard

TRES LECHES CAKE

Traditional Mexican Spongecake

T'ZUNUN DINNER PRE-FIX #4

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