



T'ZUNUN

DINNER

TAPAS

GUACAMOLE 12

Organic avocados, red onion, tomato, lime, serrano peppers, herbs, tostadas

CHICHARRONES 11

Fried pork rinds, chili powder, lime, avocado puree

MEXICAN STREET CORN

RIBS 13

Grilled corn, mayo, cotija cheese, chilli powder

ROASTED BRUSSELS

SPROUTS 14

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 14

House made empanadas (2)

Served in your choice of:

Beef, side salsa verde

Chorizo & Potato, side salsa roja

Corn & Cheese, side salsa verde cruda

QUESO FUNDIDO 16

Warn monterey jack cheese, Oaxaca cheese, poblano peppers, hand made tortillas

Choice of: chorizo or mushrooms

CALAMARI 15

Battered calamari, roasted pepper aioli

Add jalapeños +1

POBLANO MUSSELS 20

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

GUAJILLO CLAMS 18

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

BURRATA TLAYUDA 18

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 + 11
Prawns +10 | Salmon +12

T'ZUNUN SALAD 14

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

POBLANO SALAD 13

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

CLASSIC CAESAR 13

Romaine, parmesan cheese, croutons, house made caesar

HARVEST SPINACH

SALAD 14

Roasted sweet potato, candied walnuts, cranberries, goat cheese, ancho chile vinaigrette

CRUDO

CEVICHE MIXTO 19

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

CEVICHE TOSTADAS 16

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

AHI TUNA CRUDO 22

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

PULPO TOSTADAS 16

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

OYSTERS

STEAMBOAT

Totten Inlet, WA
DOZEN 26 | HALF 15

KUSHI

British Columbia, Canada
DOZEN 39 | 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

Organic roasted mushrooms, fried tempura leeks, melted cheese, side salsa verde

CHICKEN AL PASTOR 19

Organic free range chicken, adobo paste, pineapple, onion, cilantro, side salsa raja

SKIRT STEAK 21

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

BLACKEN SHRIMP 21

Blackened shrimp, corn & tomato pico, side chipotle salsa

BAJA FISH 20

Beer battered fish of the day, coleslaw, side chipotle salsa

PORK CHICHARRON 19

Fried pork belly, smashed avocado, pico, side salsa roja

ROASTED CHICKEN

TAQUITOS 18

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

BEEF PICADILLO

TAQUITOS 20

Slow cooked shredded beef stuffed crispy taquitos, salsa raja, lettuce, cherry tomatoes, cream, queso fresco

PLATOS

ARROZ A LA TUMBADA 33

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

MACHA HALIBUT 34

Seared halibut, clams, white bean, zucchini, cherry tomato, corn & macha chile cream sauce

POBLANO SALMON 30

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

MOLE NEGRO 26

Free-range airline chicken, mole negro, fingerling potatoes

PORTOBELLO MOLE

ROJO 22

Roasted portobello mushroom, white rice, seasonal vegetables, mole rojo

COCHINITA PIBIL 29

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

SURF & TURF 36

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

RIBEYE STEAK 45

18 oz all natural USDA bone in rib eye, avocado mousse, queso fresco, grilled cactus, bacon charro beans

CHICANO BURGER 20

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

SIDES

WHITE 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

TOSTADAS 3

Three

HAND MADE TORTILLAS 5

Three

SALSA 1

Habanero
Verde
Roja

GUACAMOLE 3