

T'ZUNUN



FIRST COURSE:

TO SHARE

GUACAMOLE

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

CHICHARRONES

Fried Pork Rinds, Chili Powder, Lime, Avocado Puree

SECOND COURSE:

SELECT ONE:

CHICKEN MEXICAN CESAR SALAD

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

FRIED CHICKEN TORTA

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

WILD MUSHROOM TACOS

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

BAJA FISH TACOS

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

CHICKEN AL PASTOR TACOS

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

THIRD COURSE:

SELECT ONE:

GELATO

Seasonal Flavor

CHURROS

Chocolate Mezcal Dipping Sauce

T'ZUNUN LUNCH 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



FIRST COURSE:

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

SECOND COURSE:

SELECT ONE:

SKIRT STEAK TORTA

All Natural USDA Skirt Steak, Roasted Bell Peppers, Caramelized Onions, Pepper Jack, Chipotle Crema

CHICANO BURGER

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

WILD MUSHROOM TACOS

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

CHICKEN AL PASTOR TACOS

Organic Free Range Chicken Tacos on Hand-Made White Corn Masa (2), Adobo Paste, Pineapple, Onion, Cilantro

DUNGENESS CRAB TAQUITOS

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

THIRD COURSE:

SELECT ONE:

GELALTO

Seasonal Flavor

FLAN

Caramel Custard

CHURROS

Chocolate Mezcal Dipping Sauce

T'ZUNUN LUNCH PRE-FIX #2

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



FIRST COURSE:

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

SECOND COURSE:

SELECT ONE:

GRILLED SALMON

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

CHICKEN MOLE NEGRO

Free-Range Airline Chicken, Mole Negro, Fingerling Potatoes

ARROZ A LA TUMBADA

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

CHICANO BURGER

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

WILD MUSHROOM TACOS

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

DUCK CARNITAS TACOS

Duck Confeit Carnitas Tacos on Hand-made Heirloom Corn Tortillas (2), Cilantro, White Onions, Radish, Salsa Verde

THIRD COURSE:

SELECT ONE:

GELATO

Seasonal Flavor

FLAN

Caramel Custard

TRES LECHES CAKE

Traditional Mexican Spongecake

T'ZUNUN LUNCH PRE-FIX #3

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WEEKEND BRUNCH

FIRST COURSE:

TO SHARE

GUACAMOLE

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

CHICHARRONES

Fried Pork Rinds, Chili Powder, Lime, Avocado Puree

SECOND COURSE:

SELECT ONE:

WILD MUSHROOM TACOS

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

CHILAQUILES DIVORCIADOS

Fried Egg, Tortilla Squares, Salsa Verde, Salsa Roja, Shredded Chicken, Crema, Queso Fresco, White Onions

CINNAMON FRENCH TOAST & BACON

Brioche, Cinnamon Toast Crunch, Fresh Berries, Whipped Cream, Cajeta, side of Bacon

HUEVOS RANCHEROS

Cage Free Eggs Any Style, Corn Tortilla, Chorizo Bean Mash, Salsa Roja, Queso Fresco, Avocado, Potatoes Side

CHICKEN MEXICAN CESAR SALAD

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

THIRD COURSE:

SELECT ONE:

GELATO

Seasonal Flavor

CHURROS

Chocolate Mezcal Dipping Sauce

T'ZUNUN WEEKEND BRUNCH PRE-FIX: SAT & SUN 9 AM - 2 PM ONLY

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