

TAPAS

GUACAMOLE 13

Smashed Avocado, Red Onion, Tomato, Lime, Serrano Pepper, Herbs, Tostadas

CHICHARRONES 11

Fried Pork Rinds, Chili Powder, Lime, Avocado Puree

MEXICAN STREET CORN RIBS 14

Roasted Corn Ribs, Mayo, Cotija Cheese, Chili Powder

ROASTED BRUSSELS SPROUTS 15

Roasted Brussels Sprouts Candied, Walnuts, Bacon, Citrus Chipotle Salsa

EMPANADAS 15

Two House Made Empanadas, Your Choice of:

Beef, side Salsa Verde | Chorizo & Potato, side Salsa Roja

Corn & Cheese, side Salsa Cruda

CALAMARI 17

Battered Calamari, Roasted Pepper Aioli Dip

Add Jalapeños +1

CRUDO

AHI TUNA CRUDO 23

Sahimi Grade Ahi Tuna, Mango, Avocado, Cucumbers, Aji Amarillo Aioli, Fried Tempura Leeks, Sesame Seeds, Yuka Chips

CEVICHE MIXTO 20

Shrimp, Pulpo and Fish Ceviche, Mango, Red Onion, Cucumbers, Tomato, Serrano, Lime Citrus, Tortilla Chips

OYSTERS

STEAMBOAT

Totten Inlet, WA

Dozen 26 | Half 15

KUSSHI

BRITISH COLUMBIA, CANADA

DOZEN: 40 | HALF: 23

SOUP

CUP 7 | BOWL 12

TZUNUN SOUP

Chicken soup with seasonal vegetables, chile ancho broth

GREENS

ADD CHICKEN +8 | NY STEAK +12

PRAWNS +11 | SALMON +15 | Halibut +20

T'ZUNUN SALAD 14

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

POBLANO SALAD 14

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

CLASSIC CAESAR 13

Romaine, Parmesan, House-Made Croutons, House-Made Caesar

HARVEST SPINACH SALAD 14

Roasted Sweet Potatoes, Candied Walnuts, Cranberries, Goat Cheese, Ancho Chile Vinaigrette

TACOS

OUR TORTILLAS ARE HAND MADE AT T'ZUNUN WITH GLUTEN FREE, NON-GMO HEIRLOOM CORN, SOURCED BY TRADITIONAL FARMERS IN MEXICO, PROVIDED TO T'ZUNUN BY MASIENDA | THREE TACOS SERVED PER ORDER

ROASTED MUSHROOMS 17

Roasted Mushroom Tacos, Fried Leeks, Melted Cheese, Side of Salsa Verde

CHICKEN AL PASTOR 18

Adobo Chicken Tacos, Pineapple, Onion, Cilantro, Salsa Roja

SKIRT STEAK 19

All Natura Skirt Steak Tacos, Poblano peppers, Bacon, Queso Fresco, Side Salsa Verde

BAJA STYLE FISH 19

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

ROASTED CHICKEN TAQUITOS 18

Shredded Roasted Chicken, Tomatoes & Onion Stuffed Crispy Taquitos, Salsa Verde, Cherry Tomatoes, Lettuce, Crema, Queso Fresco

POTATO & RAJAS TAQUITOS 17

Smashed Potato with Poblano Peppers, Onion & Tomatoes Stuffed Crispy Taquitos, Salsa Roja, Lettuce, Cherry Tomatoes, Cream, Queso Fresco

TORTAS & BURGERS

SERVED WITH YOUR CHOICE OF: FRENCH FRIES, SWEET POTATO FRIES, HOUSE MADE POTATO CHIPS, HOUSE SALAD

CHICANO BURGER 19

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

CHICKEN MILANESA TORTA 19

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

TUNA MELT 17

Confit Albacore Tuna, Romaine Lettuce, Tomato, Avocado, Monterey Jack, Sliced Sourdough

T'ZUNUN SPECIALTIES

ARROZ A LA TUMBADA 30

Halibut, Mussels, Clams, Calamari, Prawns, Spanish Rice, Tomato Broth

MOLE NEGRO 24

Airline Chicken, Mole Negro, Fingerling Potatoes

PORTOBELLO MUSHROOM MOLE ROJO 20

Roasted Portobello Mushroom, White Rice, Seasonal Vegetables, Mole Rojo
Add Airline Chicken +11

LUNCH MENU SERVED DAILY UNTIL 3PM

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 | 20 % GRATUITY 6+ | OUR MENUS ARE UPDATED DAILY, PRICING AND ENTREES ARE SUBJECT TO CHANGE DAILY AS REFLECTED ABOVE | FOLLOW US ON INSTAGRAM FOR UPDATES & SPECIALS.



SAVORY

EL AMANECER 18

Eggs Any Style, Breakfast Potatoes, Choice of: Bacon or Pork Sausage

CHILAQUILES 18

Choice of: Salsa Roja or Salsa Verde | Divorciados +3

Eggs Any Style, Tortilla Squares, Shredded Chicken, Crema, Queso Fresco, Red Onions

BREAKFAST TACOS 16

Scrambled Eggs, Hand Made Corn Tortillas, Red Onions, Cilantro, Salsa Roja, Choice of: Bacon, Chicken, Chorizo

HUEVOS RANCHEROS 18

Eggs Any Style, Corn Tortilla, White Bean Mash, Salsa Roja, Queso Fresco, Avocado, Potatoes Side

CARNITAS HASH SKILET 20

Breakfast Potatoes, Pork Carnitas, Salsa Verde, Monterrey Jack Cheese, Two Eggs Any Style

STEAK & EGGS 25

8oz NY Steak, Eggs Any Style, Breakfast Potatoes, Chimichurri

QUINOA BOWL 17

Eggs Any Style, Grilled Panela Cheese, Sautéed Quinoa, Sweet Potato, Poblano Pepper, Onion, Spinach

HUEVOS AHOGADOS 18

Poached Eggs in Salsa Ranchera, Avocado, Queso Fresco, Side Ciabatta Bread

OMELETS

MERCADITO OMELET 17

Egg Whites, Spinach, Mushroom, Zucchini, Tomato, Goat Cheese, Avocado, Breakfast Potatoes

MEXICAN OMELET 18

Eggs, Chorizo, Onions, Poblanos, Jack Cheese, Avocado, Monterey Jack Cheese, Breakfast Potatoes

DEL MAR OMELET 20

Eggs, Monterey Jack Cheese, Prawns, Peppers, Onion, Avocado, Breakfast Potatoes

BENEDICTS

CHORIZO BENEDICT 18

English Muffin, Chorizo, Peppers, Onion, Poached Eggs, Avocado, Hollandaise, Breakfast Potatoes

BIRRIA BENEDICT 19

English Muffin, Beef Birria, Poached Eggs, Hollandaise, Pickles Onions, Breakfast Potatoes

EL TRADICIONAL 17

English Muffin, Canadian Bacon, Poached Eggs, Hollandaise, Breakfast Potatoes

FRIED CHICKEN BENEDICT 18

English Muffin, Fried Boneless Chicken, Poached Eggs, Chipotle Hollandaise, Breakfast Potatoes

SWEETS

DULCE DE LECHE FRENCH TOAST 14

Brioche, Cinnamon Toast Crunch, Fresh Berries, Whipped Cream, Cajeta

BUTTERMILK PANCAKES 13

Fresh Berries, Powdered Sugar, Maple Syrup
Chocolate Chips +2 | Blueberries +3

SIDES

Two Eggs 7

Breakfast Potatoes 4

Bacon 8

Black Beans 5

White Rice 5

Hand Made Tortillas (3) 5

Tostadas (3) 3

House Made Salsa 1 (Habanero, Verde, or Roja)

Guacamole 3

Yuca Chips 6

Potato Chips 6

French Fries 6

Sweet Potato Fries 6

BRUNCH COCKTAILS

PINK GODDESS 15

Gin, Elderflower Liqueur, Grapefruit, Lemon, Fever-Tree Grapefruit Soda

MEXICAN 75 15

Butterfly Pea Infused Tequila. Lemon, Agave, Sparkling Wine

NIXTA CARAJILLO 15

Nixta Corn Liqueur, Cantera Negra Coffee Liqueur, Cold Brew Coffee, House Salt Rim

BLOODY MARY 14

Vodka, Bloody Mary Mix, Tajin Spice, Olives, Celery, Lime

BLOODY MARIA 14

Tequila, Bloody Mary Mix, Tajin Spice, Olives, Celery, Lime

MICHELADA 12

Beer Choice, Michelada Mix, Tajin Rim, Lime

MIMOSAS

MIMOSAS AROUND KIT 20

Sparkling Wine Bottle & Choice of One Juice:
Orange, Grapefruit, Cranberry, Pineapple

MIMOSA 5

Orange Juice & Sparkling Wine

Special pricing available Saturday & Sunday Brunch only*

SPARKLING WINE

SEGURA VIUDAS 14

Cava Rose, Spain

SEGURA VIUDAS 13

Cava, Spain

EL BAJIO 46

Bottle

Sparkling Wine Brut

FRESH SQUEEZED JUICE 8

Orange, Grapefruit

BRUNCH MENU SERVED SATURDAY & SUNDAY: 10AM - 2PM

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