



TAPAS

GUACAMOLE 14

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

MEXICAN STREET CORN RIBS 14

Grilled corn, mayo, cotija cheese, chilli powder

CAMARONES MOMIA 18

Oaxaca cheese & jalapeño stuffed, bacon wrapped prawns, guava chile de arbol sauce

DUNGENESS CRAB CAKES 25

Pan-fried dungeness crab cakes, cilantro aioli

NY STEAK AGUACHILE 24

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

EMPANADAS 16

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

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

Choice of: chorizo or mushrooms

POBLANO MUSSELS 24

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

CALAMARI 16

Battered calamari, roasted pepper aioli

Add jalapeños +1

CRUDO

CEVICHE MIXTO 22

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

AHI TUNA CRUDO 24

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

OYSTERS

Served with Salsa Sarandiada & Pickled Red Onions

STEAMBOAT

Totten Inlet, WA

DOZEN 26 | HALF 15

KUSSHI

British Columbia, Canada

DOZEN 39 | HALF 23

SOUP

Cup 8 | Bowl 14

T'ZUNUN SOUP

Chicken soup with vegetables, chile ancho broth

LOBSTER & CORN CHOWDER

Lobster, corn, potato and poblano peppers

SALADS

Add Chicken +8 | NY Steak + 12
Prawns +11 | Salmon +15

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 14

Romaine, parmesan cheese, croutons, house made caesar

WEDGE SALAD 15

Iceberg lettuce, bacon, corn, tomato, blue cheese, pepitas, chipotle ranch



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

SKIRT STEAK 21

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

BLACKEN SHRIMP 21

Blackened shrimp, corn & tomato pico, side chipotle salsa

POTATO & RAJAS TAQUITOS 18

Smashed potato, poblano peppers, tomatoes & onion stuffed crispy taquitos, salsa roja, cherry tomatoes, lettuce, crema, queso fresco

ROASTED CHICKEN TAQUITOS 19

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

LOBSTER TACOS 32

Maine lobster, queso fresco, roasted corn, chipotle crema

PLATOS

HIBISCUS HALIBUT 38

Seared halibut, white rice, hibiscus Sauce, corn pico de gallo

ARROZ A LA TUMBADA 34

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

POBLANO SALMON 31

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

MOLE NEGRO 28

Free-range airline chicken, mole negro, fingerling potatoes

PORTOBELLO MOLE

ROJO 22

Roasted portobello mushroom, white rice, seasonal vegetables, mole rojo
Add Airline Chicken +12

COCHINITA PIBIL 32

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

SURF & TURF 38

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

RIBEYE STEAK 52

16 oz bone in rib eye, grilled asparagus, creamy guajillo sauce, crab compound butter

FILET & LOBSTER MP

8 oz filet mignon, grilled lobster tail, guajillo demi-glace, mashed potatoes, asparagus

SIDES

SPANISH RICE 5

BLACK BEANS 5

FRIJOLES CHARROS 7

Bacon, onion, tomato, peppers

HAND MADE TORTILLAS 5

Three

YUCA CHIPS 6

TOSTADAS 3

Three

SALSA 1

Habanero
Verde
Roja

GUACAMOLE 3

COCKTAIL



LOVE SCENT 16

Tequila blanco, raspberry, lemon, bitters, egg white

