



New Year Menu

TAPAS

GUACAMOLE 13

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

MEXICAN STREET CORN

RIBS 14

Grilled corn, mayo, cotija cheese, chilli powder

ROASTED BRUSSELS

SPROUTS 15

Roasted brussels, onions, candied walnuts, bacon, citrus, chipotle sauce

QUESO FUNDIDO 16

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

Choice of: chorizo or mushrooms

CALAMARI 17

Battered calamari, roasted pepper aioli

Add jalapeños +1

CRUDO

CEVICHE VERDE 19

Tomatillo, cilantro and citrus cured rock fish ceviche, jicama, tomatillo, pear, pepitas, tortilla chips

CEVICHE MIXTO 20

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

AHI TUNA CRUDO 22

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

OYSTERS

Served with Salsa Sarandiada & Pickled Red Onions

STEAMBOAT

Totten Inlet, WA

DOZEN 26 | HALF 15

EMPANADAS 15

House made empanadas (2)

Served in your choice of:

Beef, side salsa verde

Chorizo & Potato, side salsa roja

Corn & Cheese, side salsa verde cruda

NY STEAK AGUACHILE 25

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

POBLANO MUSSELS 24

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

GUAJILLO CALAMARI 22

pan seared calamari, fingerling potatoes, whole roasted garlic, peanuts, guajillo wine sauce, side ciabatta bread

SOUP

Cup 7 | Bowl 13

T'ZUNUN SOUP

Chicken soup with vegetables, chile ancho broth

LOBSTER & CORN

CHOWDER

Potato and Poblano Peppers

SALADS

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

T'ZUNUN SALAD 15

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

HARVEST SPINACH SALAD 15

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



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

BLACKEN SHRIMP 22

Blackened shrimp, corn & tomato pico, side chipotle salsa

SKIRT STEAK 21

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

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

PASILLA & ANCHO CHILE

HALIBUT HALIBUT 35

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

ARROZ A LA TUMBADA 34

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

POBLANO SALMON 31

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

MOLE NEGRO

28

Roasted 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

FILET MIGNON &

GRILLED PRAWNS

48

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

SURF & TURF

37

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

RIBEYE STEAK

52

16 oz grilled bone-in rib eye, avocado mousse, queso fresco, grilled cactus, bacon charro beans

SIDES

WHITE 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

Happy
2026