

## STARTERS

PESOS

### GUACAMOLE ZEBRA

\$160

Fresh avocado, tomato, onion, cilantro, chile serrano oil & smoked salt

### QUESO FUNDIDO

\$150

Mexican cheese fondue served with roasted pumpkin seeds

**Add Mushrooms + \$60**

**Add Smoked Beef from Valladolid + \$80**

### INFLADITAS

\$100

Inflated crispy-tortillas filled with beans, poached ranchero cheese & crispy mushrooms

**Add chicken or chorizo + \$55**

**Add poached egg + \$35**

### SOPA DE LIMA FROM YUCATAN

\$150

Tender chicken, lime, fresh herbs, avocado & tortilla strips

## SALADS

### BEACH SALAD

\$170

Jicama, papaya, cucumber, orange wedges, carrot, pumpkin seeds, cashews & a citrus vinaigrette

### BEET & ARUGULA SALAD

\$170

Fresh arugula, roasted beets, almond purée, red wine & balsamic spheres, goat's cheese, honey & cumin dressing

**You may add to your salad:**

**Chicken + \$80**

**Shrimp + \$120**

**Beef + \$110**

## CLASSICS

### LA ZEBRA BURGER

\$270

House-ground beef patty, bacon, caramelized onion, Edam cheese, mixed greens, sundried tomatoes & chile manzano dressing served on homemade rustic bun

### BURRITO

\$210

Artisanal flour tortilla filled with black beans, cheese, guacamole, pico de gallo, rice, pickled onions, aioli.

Choose between: chicken or vegetarian.

### DARK CHOCOLATE FUDGE

\$160

Chocolate & avocado fudge, bitter chocolate crumble, cinnamon & anise foam

### TRES LECHES CAKE

\$160

Pinole sponge cake, tres leches sauce, burnt butter ice cream & meringue

## CEVICHE

PESOS

### CLASSIC MIXED CEVICHE

Tostada \$200  
Bowl \$300

Fresh shrimp, octopus & fish marinated in chile serrano oil, tomatoes, avocado, onion & cilantro

### SHRIMP CEVICHE AGUACHILE

Tostada \$240  
Bowl \$345

Fresh shrimp marinated with lime, cucumber, avocado, tomatillo, chile serrano & cilantro

### TUNA CRUDO FROM ENSENADA

\$270

Fresh tuna with lime, smoked salt, dehydrated tomatoes & green tomatoes, avocado mousse and charred habanero aioli

## TACOS

### FISH AL PASTOR

\$230

Fish al pastor, black beans, sautéed onions & bell peppers, roasted pineapple & habanero aioli

### OCTOPUS & SHRIMP

\$245

Octopus & shrimp, caramelized onion, garlic chips & avocado

### BEER-BATTERED SHRIMP

\$210

Choice of shrimp, cabbage, carrots, pickled onion & chipotle aioli

### GRILLED CHICKEN

\$190

Organic chicken, pickled onion & avocado mousse

### VEGETARIAN

\$150

Chile poblano, corn, cheese, cauliflower tempura, sundried tomato & cream

## SIDES

CHEESE \$45 | AVOCADO \$65

RED TOMATO RICE \$70

MIXED SAUTÉED VEGETABLES \$90 | FRIES \$90

BLACK BEANS WITH JALAPEÑO \$80

## DESSERTS

### REQUESÓN CHEESECAKE

\$170

Farmer's fresh cheesecake, berry coulis & soft fruit leather

### ICE CREAM

\$85

Ask about our selection of craft ice cream

All of our dishes are made from scratch and to order. We bake our bread & hand make our tortillas, salsas, sauces, marmalades & granola. We source the best quality ingredients available to us. We have partnered with local & regional farms & purveyors whom supply us with free range eggs, meat, sustainably caught fresh fish, vegetables and dairy products.