

STARTERS

PESOS

GUACAMOLE ZEBRA \$190

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

QUESO FUNDIDO \$180

Mexican cheese fondue served with roasted pumpkin seeds

Add Mushrooms + \$60

Add smoked pork from Valladolid + \$80

INFLADITAS \$160

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

Add chicken or chorizo + \$70

Add poached egg + \$50

SOPA DE LIMA FROM YUCATAN \$170

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

SALADS

BEACH SALAD \$200

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

BEET & ARUGULA SALAD \$200

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

You may add to your salad:

Chicken + \$100

Shrimp + \$130

Beef + \$120

CLASSICS

LA ZEBRA BURGER \$330

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

BURRITO \$250

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

Choose between: chicken or vegetarian.

COCHINITA MACHETE \$300

Big corn tortilla with cochinita pibil and manchego cheese, habanero sauce and pickled red onion

DARK CHOCOLATE FUDGE \$200

Chocolate & avocado fudge, bitter chocolate crumble

TRES LECHEs CAKE \$200

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

CEVICHE

PESOS

CLASSIC MIXED CEVICHE

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

**Tostada \$240
Bowl \$350**

SHRIMP CEVICHE AGUACHILE

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

**Tostada \$280
Bowl \$380**

TUNA CRUDO FROM ENSENADA \$300

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

TACOS

FISH AL PASTOR \$260

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

GRILLED BEEF STEAK \$270

Grilled Beef steak, avocado, sour cream, roasted onion

OCTOPUS & SHRIMP \$270

Octopus & shrimp, caramelized onion, garlic chips & avocado

BEER-BATTERED SHRIMP \$260

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

VEGETARIAN \$200

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

SIDES

CHEESE \$60 | AVOCADO \$60

RED TOMATO RICE \$80

MIXED SAUTÉED VEGETABLES \$90 | FRIES \$100

BLACK BEANS WITH JALAPEÑO \$90

DESSERTS

REQUESÓN CHEESECAKE \$200

Farmer's fresh cheesecake, berry coulis

ICE CREAM \$95

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.