

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 \$170

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

Add chicken or chorizo + \$90

Add poached egg + \$60

SOPA DE LIMA FROM YUCATAN \$180

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

SALADS

SUMMER SALAD \$230

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

BEET & ARUGULA SALAD \$230

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 \$350

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

BURRITO \$270

Artisanal flour tortilla, black beans, cheese, guacamole, pico de gallo, rice, pickled onions, aioli.
Choose between: chicken or vegetarian.

COCHINITA MACHETE \$310

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

DESSERTS

CARROT PANQUÉ - Cream cheese - carrot cream - fried carrot \$240

COOKIE - Roasted pineapple - meringue - coconut sorbet - lemon cream \$220

CHOCOLATE LAVA CAKE - Warm cacao & chocolate cake \$220

CEVICHE

PESOS

CLASSIC MIXED CEVICHE

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

Tostada \$260
Bowl \$360

SHRIMP CEVICHE AGUACHILE

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

Tostada \$280
Bowl \$380

TUNA CRUDO FROM ENSENADA

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

\$300

TACOS

FISH AL PASTOR

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

\$280

GRILLED BEEF STEAK

Grilled Beef steak, avocado, sour cream, roasted onion

\$280

OCTOPUS & SHRIMP

Octopus & shrimp, caramelized onion, garlic chips & avocado

\$270

BEER-BATTERED SHRIMP

Shrimp, cabbage, carrots, pickled onion, chipotle aioli

\$270

VEGETARIAN

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

\$200

SIDES

CHEESE \$60 | AVOCADO \$60

RED TOMATO RICE \$80

MIXED SAUTÉED VEGETABLES \$90 | FRIES \$100

BLACK BEANS WITH JALAPEÑO \$90

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.