

GUACAMOLE

(Small Plates)

Fresh from our homeland, our Hass avocados bring Mexico's most renowned culinary export right to Dubai's plates. ZOCO's array of Guacamole options offer a unique take on this traditional recipe.

- Bandera** V AED 60
Tomato/Jalapeño/Cilantro
- Verde** V AED 70
Mexican-Husk Tomatillos/Pepita/Jalapeño/Lime
- Xnipe Picante** V AED 70
Habanero/Cilantro/Red Onion
- Exotico** V AED 65
Mango/Pineapple/Red Onion/Tomato

ANTOJITOS

(Small Plates)

ZOCO hits the vibrant streets of Mexican cities with a snack menu showcasing the diversity of its street-food culture.

- Queso Fundido** V AED 75
Melted Cheese/Soft Flour Tortillas
Choice of: Chicken/Beef/Chorizo/Mushroom
- Masa Empanadas** V AED 50
Queso/Beans/Avocado
- Charro Beans** AED 60
Tomato/Garlic/Beef Sausage/Turkey Ham/Oregano/Cilantro
- Street Corn** V AED 50
Mayo/Lime/Spicy Salt/Cotija Cheese
- Torta** V AED 80
Homemade Bolillo/Beans/Chipotle-Mayo/Queso
Choice of: Chicken/Beef/Vegetable
- Taquitos** AED 75
Chicken/Maiz Tortilla/Cream/Queso/Guacamole

CRUDO

(Small Plates)

From Michoacán to Veracruz and other Estados in-between, every Mexican states are renowned for their freshest possible use of farm-to-table ingredients.

- Snapper Ceviche** AED 70
Leche De Tigre/Red Onion/Habanero/Lime/Cilantro/Avocado
- Spicy Steak Tartar** AED 75
Chili/Poached Egg/Avocado/Green Onion
- Scallops Ceviche** AED 80
Leche De Tigre/Passion Fruit/Jalapeño/Red Onion/Green Tomato/Sweet Potato
- Prawn Ceviche** AED 70
Leche De Tigre/Prawns/Lima/Cucumber/Habanero/Red Onion/Cilantro
- Veracruz Seafood Cocktail** AED 70
Prawns/Octopus/Tomato/Onion/Avocado/Cilantro

SOPA

ZOCO shares a Mexican secret with you ... Soup. A selection of passed down family recipes strait to your bowl.

- Beans** V AED 50
Cumin/Black Beans/Avocado Leaf/Cotija
- Sopa de Fideos** AED 55
Tomato/Chicken/Queso/Avocado

MAR

Crispy seared octopus and line-caught sea bass are taken to new levels at ZOCO.

- Pulpo** AED 110
Potato/Guajillo/Poblano Rice/Watercress
- Lubina** AED 135
Vizcaina-Veracruz/Potatoes/Capers/Peppers/
Corn Rice



MEXICAN RESTAURANT
AND BAR

SALSA

(Small Plates)

The centerpiece of any traditional meal, ZOCO's Salsas bring together an intense blend of ripened tomatillos, renowned Mexican jalapeños and a few surprises.

- Verde** V AED 15
Mexican-Husk Tomatillos/Jalapeño/Garlic/Avocado
- Roja** V AED 15
Arbol/Tomato/Sesame/Cilantro
- Chilpaya** V AED 15
Habanero/Mayonnaise/Cream/Garlic/Onion
- Spicy Mayo** V AED 15
Chipotle/Lime

SALADS

Featuring key ingredients from across the Mayan Empire and everyone's favorite Inca super-food Quinoa, salads at ZOCO express the richness of Mexican agriculture.

- Caliente Caesar** AED 70
Romaine/Focaccia Croutons/Veal Sweetbreads
- ZoQuinoa** V AED 60
Beans/Avocado/Sweetcorn/Tortilla Chips
- Crispy Fajita** V AED 65
Crispy Tostada/Beans/Chipotle-Mayo/Bell Peppers
Choice of: Chicken/Beef/Mushroom

TACOS

Served in threes and enveloped in your choice of soft corn or flour tortillas, tacos at ZOCO are as deep in flavor and heat as Mexico itself.

- Chicken** AED 60
Pastor Marinade/Roasted Pineapple/Onion/
Cilantro/Guacamole
- Beef** AED 80
Garlic Mojo/Guacamole/Red Radish/Onion/
Coriander/Salsa Roja
- Baja** A AED 70
Fried Fish/Chipotle-Mayo/Slaw
- Lobster** AED 130
Guacamole/Garlic Mojo/Chilpaya Sauce/Pico de Gallo
- Barbacoa Short Rib** AED 90
Pico de Gallo/Cilantro/Onion/Mexican-Husk Tomatillos
- Campechano** AED 80
Beef Chorizo/Steak/Avocado Mousse/Queso Fresco
- Lengua** AED 110
Beef Tongue/Salsa Roja/Mexican-Husk Tomatillos/Red Radish/
Cilantro/Onion

TIERRA

Be it charred, braised, smoked, slow-roasted or flame-grilled, our carne takes the Grade-A center-stage.

- 24 Hour Lamb** AED 165
Lamb Shoulder/Banana Leaf/Maiz Tortilla/
Guacamole/Salsa Roja/Salsa Verde/Queso Fresco
- Oaxaca Carne Asada** AED 145
Skirt Steak/Grilled Tortilla/Refried Beans/Cotija Cheese/
Tomatillo
- 1kg Bone-In Rib Eye** A AED 525
Serves up to 4 persons
Chipotle Cream/Wilted Greens/Sweet Potato
- Roast Chicken** AED 115
Pineapple/Potatoes/Baby Onions/Rice/
Guacamole
- Parrilla Mixta** AED 275
Serves up to 2 persons
Rib Eye/Jumbo Prawns/Roast Chicken/Rice/Beans/Tortillas

BORDERLAND

The Mexican-American frontier comes alive with our Texan inspired DIY menu.

- Fajitas** V
 - Steak AED 155
 - Chicken AED 135
 - Prawn AED 170
 - Vegetable AED 135
- Tacos**
 - Beef Chorizo AED 85
 - Chicken AED 85
 - Prawn AED 100
- Quesadillas** V
 - Steak AED 85
 - Chicken AED 85
 - Prawn AED 100
 - Vegetable AED 85
- Enchiladas Supreme** AED 115
Shredded Chicken/Flour Tortillas/Red Enchiladas/
Monterey Jack Cheese
- Chili Con Carne** AED 85
Braised Beef/Beans/Chili/Maiz Tortillas/Monterey Jack Cheese

SIDES

- Spicy Vegetables/Escabeche/Giardinera** AED 35
- Roasted Baby Potatoes/Chimichurri** V AED 35
- Sweet Potato/Spicy Tamarind** V AED 35
- Refried Beans** V AED 35
- Mexican Rice** V AED 35

THE SWEETER SIDE OF MEXICO

Complete your ZOCO experience on a sweet note with our Latino postres ...

- Mole Fondant** N AED 55
Chocolate/Mole Ganache/Chili Dust
- Churros Donuts** AED 55
Cinnamon Sugar/Chocolate Sauce/ Vanilla Ice Cream
- Dulce de Leche** N AED 55
Puff Pastry/Cajeta/Almonds/Powdered Sugar
- Choco Flan** AED 55
Creamy Custard/Chocolate Sponge

A variety of ice creams and sorbets are available, topped with berries, crumble and chocolate sauce

Food may contain allergic ingredients. Kindly inform your server for better assistance.

- S CONTAINS SHELLFISH
- A CONTAINS ALCOHOL
- N CONTAINS NUTS
- V VEGETARIAN

All prices are in AED
All prices include 5% VAT, 10% Municipality Fee, and
10% Service Charge.