

SALADS

Tijuana Salad ^{D, G} 50
Flour tortilla basket, fresh greens with a parmesan dressing

Guacamole Made to Order ^V 65
Fresh Mexican avocados, mashed and mixed with lime, cilantro, onions and tomatoes, served with tortilla chips for dipping

Cocktail Acapulco ^{S, F, G} 70
Fresh mixed seafood, sweet & sour sauce with toasted oregano



SOUPS

Sopa De Tortilla ^D 55
Tortilla soup, with chicken, tortilla chips and lime

Sopa Conde ^D 45
Beans cream, fresh cheese, taquitos and homemade jalapeno pickles

BROCHETAS

Chicken Skewers ^D 76
Chicken thighs marinated in aji Amarillo served with sautéed tomatoes and bell-peppers

Beef Skewers 85
Beef striploin marinated in smokey aji panca served with sautéed tomatoes and bell-peppers

NACHOS

Nachos ^{D, V} 60
Tortilla chips, aged cheddar cheese, Monterrey Jack and blue cheese, refried beans, guacamole, sour cream and chipotle mayo

Suadero Nachos ^D 68
Our cheesy nachos with extra slow-cooked beef brisket

BURRITOS

Our burritos are made of a soft flour tortilla wrapped around a filling of beans, rice, a protein, guacamole and pico de gallo

Chicken ^G 60
Fire-roasted chicken, refried beans, Mexican rice, guacamole, pico de gallo, and sauces on the side

Suadero ^G 75
Slow-cooked beef, refried beans, Mexican rice, guacamole, pico de gallo, and sauces on the side

Lamb Barbacoa ^G 65
Shredded lamb barbacoa, refried beans, Mexican rice, guacamole, pico de gallo, and sauces on the side

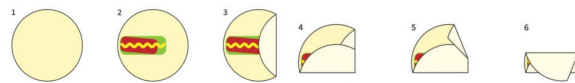
You can now personalize our burrito to experience Zoco, truly:
All served with guacamole and pico de gallo inside, as well as sauces on the side

Fish ^{F, G, D} 55
Prawns ^{S, G, D} 60
Hongos Al Guajillo ^{G, V} 75

Choose your rice:
Mexican Tomato Rice
White Rice

Choose your beans:
Pinto Beans
Black Beans

HOW TO WRAP



TACOS

Chicken Al Pastor 53
Achiote marinated chicken, then fire-roasted, pineapple salad, green tomatillo sauce topped on a soft corn tortilla

Hongos al Guajillo ^{D, V} 55
Sautéed mushrooms, refried beans and fresh cheese topped on a soft corn tortilla

La Baja Prawns ^{G, S, D} 60
Battered fried prawns, guacamole, Cabbage salad and chipotle mayo topped on a soft corn tortilla

Barbacoa de Borrego 65
Lamb barbacoa, pickled onions, red radish and coriander topped on a soft corn tortilla served with a side of barbacoa steak

Suadero 75
Braised beef, caramelized onions and avocado topped on a cheesy crust soft corn tortilla

ENCHILADAS

Rojas ^{D, V} 55
Stuffed with fresh cheese, red tomato sauce, guajillo, refried beans and sour cream

Verdes ^D 60
Pulled chicken, tomatillo sauce, refried beans, sour cream and fresh cheese

QUESO FUNDIDO

A Mexican take on the cheese fondue which translates to "melted cheese". A rich, bold dish filled with flavours and strings. All served with flour and corn tortillas.

Hongos Al Guajillo ^{D, G, V} 55
Sautéed mushrooms, Monterrey Jack and mozzarella cheese

Chicken Chorizo ^{D, G} 60
Chicken chorizo, Monterrey Jack cheese and mozzarella

QUESADILLA

Chicken Enchipotlado ^{D, G} 55
Pulled chicken in chipotle sauce wrapped in a flour tortilla, with a side of sour cream, guacamole and pico de gallo



FAJITAS ^{SO, SE, G}



Served in a sizzling hot cast iron, sauces and tortillas on the side

Chicken 75
Slow-cooked chicken breast topped over roasted onions and bell-peppers

Plant-Based ^{V, SO, SE} 80
Plant-based meat grilled, topped over roasted onions and bell-peppers

Baja Style Prawns ^{S, D, G} 95
Battered and fried prawns coated in a chipotle mayo topped over roasted onions and bell-peppers

Beef Ribeye 175
Grilled beef ribeye topped over roasted onions and bell-peppers

Surf 'N 'Turf ^{D, G, SE} 195
Grilled beef and fried shrimps topped over roasted onions and bell-peppers

Make Them Cheesy ^D 15
We will add cheese and gratinate them in the oven for some extra flavour

All served with our homemade salsas

- Habanero Pesto
- Macha
- Maltajada
- Green Tomatillo

TOSTADAS

Traditional Mexican dish consisting of a flat, crispy tortilla topped with a variety of flavourful ingredients

Hongos Al Guajillo ^V 50
Sautéed mushrooms with guajillo chili and refried beans

Camarón ^S 60
Prawns in pico de gallo, cucumber, avocado, and green tomatillo sauce

Pulpo Adobado ^{S, D} 75
Fire-roasted octopus, topped with garlic Cream and roasted mango

FROM THE GRILL ^{D, G, E}

Each dish comes with a side of Mac'N'Cheese, flour and corn tortillas

Cowboy Steak 400gr 320
Bone-in Australian wagyu Tomahawk

Beef Striploin 300gr 230
MB3+ Black Angus charcoal stirred striploin

Texan Brisket 130
Braised Australian beef brisket

Half Baby Chicken ^D 120
Sous-vide cooked and grilled chicken with lemon, butter and herbs

Asado de Tira 190
Long-cut beef ribs marinated in chimichurri

Yucatan catch of the day ^F 180
Catch of the day fish marinated in achiote and fermented orange juice, then grilled

SIDES

Mexican Arroz ^V 45
Sweet Corn Mac 'N ' Cheese ^{D, G, E, V} 45

Refried Beans ^V 35
Padron Peppers ^{SO, G, SE, V} 35

Half Avocado Guacamole ^V 35
Corn Bread with sour cream ^{D, E, G, V} 45
Cassava Bread ^{D, E, G, V} 40





ESCUINCLES

KIDS MENU

Chicken Soup 50

Chicken broth, chicken cubes and mixed vegetables

Chicken Fingers ^G 60



Breaded chicken tenders, French fries and BBQ sauce on the side

Mac 'N' Cheese ^{D, G, E} 45

Aged cheddar cheese sauce, macaroni pasta and seasoned bread crumbs

Grilled BBQ Chicken ^{D, G} 60

Fire-roasted chicken breast, served with creamy mashed potatoes and BBQ sauce

Grilled Fish ^{D, G, F} 60



Fire-roasted fish fillet, served with creamy mashed potatoes and cocktail sauce



- Espuma de Mezcal** 65
Mezcal, cucumber, green apple, lime juice, egg white, spicy sugar, agave nectar
- Cilantro Paloma** 60
Tequila, grapefruit, cilantro, mint, agave nectar, pink peppercorn
- Sureño** 75
Pisco, lime juice, ginger, raspberry jam, blackberries, spiced biscuits
- El Sueño** 65
Rum, vermouth blanc, pineapple, lime, toasted coconut
- Mezcal Paloma** 75
Mezcal, grapefruit juice, lime juice, agave nectar, soda water
- Mexican Martini** 45
Tequila, vermouth blanc, orange juice, lime juice

MOCKTAILS

- Virgin Piña Colada** 40
Pineapple juice, coconut cream
- Virgin Mojito** 40
Classic | Passion Fruit | Strawberry
- Shirley Temple** 40
Grenadine syrup, orange juice, lime juice, maraschino cherry
- Virgin Bloody Mary** 40
Tomato juice, hot sauce, Worcestershire sauce, celery

CERVEZAS



DRAUGHT	
Corona	55
Corona ½	35
BOTTLE	
Corona	56
Heineken	54
Birra Moretti	54

- Chelada!**
Choose a beer, we infuse it with lime juice, zest, ice & a salt rim
- Michelada!** +15
Choose a beer, we infuse it with hot sauce, tomato juice, fresh lime juice, zest & a chili-salt rim
- Cervcita!** +30
Choose a beer, we add a shot of Jose Cuervo, fresh lime juice, ice & a salt-rim

HAVE IT FROZEN

- Zoco's Classic** 65
Tequila, triple sec, lime juice, sugar syrup
- Mangorita** 70
Tequila, triple sec, lime juice, mango
- Passionrita** 75
Tequila, passion fruit liqueur, lime juice
- Spicy Watermelita** 78
Tequila, watermelon, jalapeño, agave nectar, lime juice
- Strawberrita** 75
Tequila, vanilla liqueur, lemon juice, strawberry
- Pineapplerita** 70
Tequila, coconut rum, pineapple, lemon juice



REFRESCOS

- Gaseosa** 30
Coca-Cola | Fanta | Sprite | Ginger Ale | Tonic | Redbull
- Peach Iced Tea** 30
Homemade peach iced tea with black tea, peach syrup, lemon juice
- Fresh Juices** 30
Pineapple | Watermelon | Orange | Lemon-Mint

Make your own **Margarita**



Pick your Tequila or Mezcal

Choose your flavor: *Passion fruit | Peach | Strawberry | Spicy*

Rim it! *Lime-salt | chili-lime salt | lime sugar | chili-lime sugar*

Tequila best for shots & cocktails

House Margarita	35	Jose Cuervo Reposado	55
Altos Blanco	50	Herradura Reposado	64
Altos Reposado	58	Herradura Plata	62
1800 Reposado	65	El Jimador Blanco	45
1800 Silver	55	Avión Reposado	62
Jose Cuervo Silver	45		

Tequila best for shots, cocktails & sipping

Patrón Silver	70	Patrón Añejo	90
Patrón Reposado	85	Don Julio Blanco	95
Don Julio Reposado	95	Mijenta Blanco	75
Herradura Añejo	68	1800 Añejo	75

Tequila for sipping only, please!

Reserva de la Familia	115	Mijenta Reposado	110
Don Julio 1942	390	Don Julio Añejo	120

Mezcal best for cocktails



- Mezcal Verde Amarás Espadín** 55
- Dos Hombres** 75
- To sip only, please!
Del Maguey Minero 65



SPIRITS



Gin

Bombay Sapphire	30mL	50
Gin Mare		70
Hayman's Sloe		55
Monkey 47		95
Hendrick's		68

Cachaça

Cachaça 51	30mL	50
Sagatiba Velha		50
Germana Cachaça		60

Vodka

Stolichnaya	30mL	50
Absolut Blue		55
Belvedere		70
Grey Goose		70

Rum

Captain Morgan White	30mL	50
Matusalem 15yo		55
Bacardi 8 años		85
Havana Club 3 años		60
Ron Zacapa 23yo		95

PISCO

El Gobernador	30mL	55
Pisco 1615 - Quebranta		45
Pisco 1615 - Acholado		58
Kappa Pisco		75

Whiskey

<i>Blended</i>	30mL	
Chivas Regal 12yo		68
Chivas Regal 18yo		90
JW Black Label		68
JW Blue Label		125

American

Jack Daniel's Old No.7	30mL	65
Jim Beam		50
Gentlemen Jack		70

Single Malt

Glenmorangie Original	30mL	90
Glenfiddich 12yo		90
Glenfiddich 18yo		125
Glenfiddich 21yo		175
The Glenlivet 12yo		85

The Macallan 12yo		115
The Macallan 15yo		195
The Macallan 18yo		265
The Dalmore 12yo		95

Japanese Whiskey

Hibiki Harmony		80
Nikka		85

WINES

White

Bio Bio Chardonnay IGT		47	235
Italy			
De Bortoli Vivo Chardonnay		56	280
Australia, 2023			
De Bortoli Vivo Sauvignon Blanc		58	290
Australia, 2023			
Dark Horse Chardonnay		63	315
USA, 2022			
Dark Horse Sauvignon Blanc		325	
USA, 2022			
Riff Pinot Grigio delle Venezie		350	
Italy, 2023			
Upside Down Sauvignon Blanc		375	
New Zealand, 2023			
Altano Organic Douro		410	
Portugal, 2022			
M. Riscal Organic Verdejo Rueda		415	
Spain, 2023			
Laurenz V. Gruner Veltliner		440	
Austria, 2022			

Rosé

Cuvée Sabourin Rosé Blush		58	290
France			
Château Minuty "M de Minuty"		395	
France			

Sparkling

"Conte Fosco" Cuvée Brut		58	290
Italy			
Alberto Nani "Organic" Prosecco		350	
Italy			



Red

Bio Bio Merlot IGT		47	235
Italy			
Santa Julia Malbec Mendoza		52	260
Argentina			
Barton & Guestier Cuvée		55	275
France			
"Baccolo" Rosso Veneto IGT		58	290
Italy, 2022			
Dark Horse Merlot 2022		315	
USA			
Château Janoy-Bellevue		375	
France, 2020			
Barone Ricasoli Chianti		410	
Italy, 2023			
Pares Blata Mas Petit Penedes		415	
Spain, 2023			
Santa Carolina Reserva, Cabernet Sauvignon		440	
Chile, 2022			
Luigi Bosca La Linda Malbec		385	
Argentina, 2025			
Casa Ferreirinha "Papa Figos"		395	
Portugal, 2022			
Cossetti Barbera d'Asti DOGC		440	
Italy, 2020			
Enrique Foster Ique Malbec		440	
Argentina, 2023			
Purple Paradise Paso Robles		590	
USA			
Dead Nuts Zinfandel Paso Robles		790	
USA			



Postres

Tres Leches *D, G, E*

60

Sponge cake soaked in evaporated, condensed and fresh milk

Stuffed Churros *D, G, E*

55

Churros stuffed with dulce de leche, served with a chocolate sauce to dip

Chocolate cake *D, G, E*

55

Chocolate base cake with roasted marshmallow on top

(D) contains dairy, (G) contains gluten, (S) contains shellfish, (F) contains fish, (SO) contains soya, (SE) contains sesame, (V) suitable for vegetarian

All prices are in UAE Dirhams and inclusive of 7% Municipality Fees, 10% Service Charge & 5% VAT.



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