

# Zocalito

## Bistro

### Latin Cuisine & Rum Bar

#### Appetizers

Tomato-Corn Salsa and Guacamole with fresh lime tortilla chips. .... \$7

Chicken Relleno with cheese, onions and tomatoes. Peeled poblanos are stuffed, battered, sauteed and served with a mild tomato sauce and sour cream. .... \$9

Shrimp Sopas\* with panela cheese. Thick corn tortillas are stacked with sauteed shrimp, tomatillos, tomatoes and cheese. Sopas are a favorite in Mexico City. .... \$9

Steamed Mussels with red onions, tomatoes and an achiote sauce. Achiote paste, which is made from annato seed, adds a Guatemalan touch. .... \$10

Chili & Cheese Guacamole with lime tortilla chips. The addition of panela cheese (like ricotta) and chilcosle chili powder. .... \$8

Chorizo Cheese Dip\* with poblanos. Melted panela, pepper jack cheese and chorizo served with warm corn tortillas and tomato sauce. .... \$9

Mayan Fried Calamari with an annato seed-garlic vinaigrette. Annato seed is often considered the saffron of central America. .... \$10

Peruvian Shrimp Ceviche Diced shrimp and snapper cured in lime and tossed with cucumbers, tomatoes, cilantro and onion. .... \$10

#### Soups

Shitake Mushroom Soup with panela cheese. A mushroom broth soup with hints of pickled chilhuacle peppers, fresh tomatoes and the herb epazote. .... \$6

Tortilla Chicken Soup This soup, made famous in Mexico, has different variations throughout the Americas. We make ours to order with corn, poblanos, tomatoes and cheese. .... \$7

Seafood Stew with snapper, calamari, shrimp, mussels and avocado. This stew is of Spanish origin with a Jalisco flare. .... \$13

#### Salads

Snow Crab with a mango salsa and baby greens atop a cheddar-potato cake. .... \$10

Romaine Hearts Salad with avocados, tomatoes, and avocado-lime dressing. .... \$8

Grilled Scallop Salad Scallops topped with a Peruvian chili and tomatillo sauce with fresh greens dressed in a spicy orange vinaigrette and panela cheese. .... \$11

\* these dishes can be made vegetarian please check with your wait person

#### Entrees

Shrimp Nagarit in a red chilcosle-garlic sauce with sauteed onions, tomatoes, jalapenos and served with avocado and rice. .... \$26

Grilled Rib Eye with a smoky red mole, sauteed cactus, huitlacoche and goat cheese served with manchego potatoes gratin. .... \$28

Spanish Snapper Veracruz Grilled then finished with sauteed caperberries, tomatoes, amonbillado (Spanish sherry) sauce and served with rice. .... \$24

Skirt Steak layered with Oaxacan Mozzarella topped with a dark mole made from negro chilhuacle chiles and served with black bean tacos. .... \$25

Relleno of Chicken Breast A chicken breast stuffed with gouda cheese and red chilhuacle peppers served in an apple canela purce with rice and baby greens. .... \$19

Grilled Beef Tenderloin with avocado-tomatillo salsa, broiled with corn and gratin potatoes. A combination of ingredients eaten throughout Latin America. .... \$26

Pork Medallions marinated in Spanish paprika sea salt and olive oil. Grilled and served in a rioja glaze with mashed potatoes and baby greens. .... \$19

Oaxacan Chicken Breast wrapped in banana leaf with chorizo, cheese, tomatoes, potatoes, corn and a spicy yellow salsa from Oaxaca. .... \$19

Grilled Vegetables Choyote squash, tomato, tomatillo, cactus and poblanos tossed with a tomato-pepper salsa. Topped with cheese, spicy peanuts and served with rice. .... \$17

Jumbo Sea Scallops and Chorizo in a Valencia orange sauce of sherry and orange juice. Grilled and served with greens and potatoes gratin. .... \$28

Grilled Duck Breast with a pasilla de Oaxaca-orange rub and a chunky avocado salsa with pomegranate reduction and served with manchego potatoes. .... \$19

Flat Iron Steak with olive tapenade, piquillos and a sherry demi glaze reduction. Grilled and served with potatoes gratin and field greens. .... \$18

Broiled Black Cod topped with a red chilhuacle pico and served over rice. .... \$21

970-920-1991

420 E. Hyman Mall (old Takah Sushi) serving dinner nightly starting at 5pm

SAMPLE MENU - Menu and Pricing Subject to Change