



El Zason

Menu Prices — August 22, 2026

Restaurant & Food Industry Reports



Competitor Price Intelligence →

APPETIZERS (Abriendo Boca)

ITEM	PRICE
Guacamole el Zason Style prepared by order The freshest guac, homemade corn chips and one side of salsa borracha (made wit tequila flame).	\$14.95
Chips and Salsas Homemade corn chips and two 4oz homemade salsas.	\$7.95
Chipotle Chicken Wings Delicious chipotle chicken wings!.	\$13.95
EL ZASON SALAD Mixed greens, jicama, orange, tomatoes, onions, radish red beets, citrus chile-árbol or balsamic vinaigrette.	\$12.95
CEVICHE DE CAMARON Mexico City style shrimp cocktail in infusion of lime & tomato juice fresh onions, cilantro , jalapeños, and avocado	\$14.95
SALSAS Our delicious homemade tradicional Mexican salsas 12oz jars get one or get the all.	\$10.95
NOPAL ASADO Grilled cactus topped with rajas con crema , Oaxaca cheese grating	\$9.95

ANTOJITOS

ITEM	PRICE
ENCHILADAS VERDES Traditional green enchiladas, avocado, red onions, radish fresh cream and queso fresco CHOICE OAXACA CHEESE - CHICKE...	\$14.95
QUESADILLAS Homemade corn tortillas with OAXACA CHEESE TOP whit fresh cream and queso fresco order of two CHOICE OF CHEESE ONLY, C...	\$13.95
ENCHILADAS DE MOLE Traditional green enchiladas, avocado, red onions, radish fresh cream and queso fresco CHOICE OAXACA CHEESE -OR CHIC...	\$16.95
ENCHILADAS ROJAS Traditional green enchiladas, avocado, red onions, radish fresh cream and queso fresco CHOICE OAXACA CHEESE - CHICKE...	\$14.95

TACOS

ITEM	PRICE
PORK (al Pastor) (3 Pieces) Guajillo chile marinated pork, TOP WITH onion, cilantro and grilled pineapple.	\$12.95
STEAK (Carne Asada) Grass fed marinated grilled skirt steak, top whit onion and cilantro.	\$12.95
FISH TACOS (Pescado) Grilled 'fish of the day' marinated with Mexican herbs and topped with home made pickled ONIONS & FRESH ONIONS, CILANTRO...	\$13.95
CHICKEN (Tinga De Pollo) Organic shredded chicken cooked in a mail chipotle salsa, topped with fresh cilantro and onions	\$12.95
VEGETARIAN (Tacos de Hongos y Huitlacoche) Mushrooms, huitlacoche, grilled corn and queso fresco. AND sauce on the side	\$11.95
CHICKEN FLAUTAS Three crispy rolled tacos de tinga de pollo; served whit shredded lettuce, queso fresco, fresh cream pico de Gallo and f...	\$11.95

TAQUISA

ITEM	PRICE
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STEAK (Taquiza Carne Asada)	\$27.95
Grilled marinated steak. TOP with onions and cilantro	
PORK (Taquiza al Pastor)	\$27.95
pork marinate in Guajillo salsa top with fresh onion, cilantro and grilled pine apple	
FISH (Taquiza de Pescado)	\$27.95
Grilled fish marinated with Mexican herbs. Comes with limes, onions, cilantro, pickle onion and cabbage	
CHICKEN (Taquiza Tinga De Pollo)	\$26.95
tinga de pollo top with onions, cilantro	

SOPAS

ITEM	PRICE
Pozole Vegetariano	\$15.95
Veggie broth, chile guajillo and ancho, cremini, shitake and oyster mushrooms, hominy corn, SERVED whit homemade chips....	
Pozole de Puerco (Pork)	\$17.95
Pork broth, chile guajillo and ancho, braised pork, hominy corn, SERVED whit homemade chips. fresh onions-cilantro and l...	

MAIN COURSE (Platos Fuertes)

ITEM	PRICE
CHIKEN WHIT MOLE POBLANO	\$22.95
Roasted organic chicken and plantains covered iN traditional mole poblano" and sesame seeds. Served with Mexican rice-Be...	
VEGETARIAN CHILE RELLENO	\$17.95
Roasted poblano pepper stuffed with zucchini, carrots, grilled corn and spinach topped with melted Oaxaca cheese, fresh...	
CHILE EN NOGADA	\$22.95
Roasted poblano pepper stuffed with shredded pork, organic chicken, peaches, pears, apples and almonds. Covered in a wa...	
ROASTED PORK RIBS Cochinito Chiapaneco	\$22.95
Slow roasted pork ribs marinated in Mexican chiles and spices. Served with black beans, rice, homemade tortillas .	
SHRIMPS IN GARLIC SAUCE (Camarones al Ajillo)	\$24.95
12/15 shrimp marinated with chipotle and garlic. Served with fresh avocado, Mexican rice and black beans topped with que...	

SIDES (Para Acompañar)

ITEM	PRICE
Authentic Mexican Rice and Beans	\$5.00
Sprinkled with queso fresco.	
Sweet Plantains (Platano Macho)	\$7.00
The perfect compliment to our food.	
Side of Chips	\$5.00
Delish, homemade corn chips.	
BLACK BEANS	\$5.00
black beans top with fresh cheese	
Cactus Salad	\$7.00
Ensalada de nopalitos con queso fresco.	
Green Salad	\$7.00
Green salad whit homemade vinaigrette.	

DESSERT (Sweets)

ITEM	PRICE
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CHURROS	\$9.00
dipping Mexican chocolate sauce	
TRES LECHES CAKE	\$10.00
Iconic Mexican cake! Do it! Our favorite”!.	
LAVA CAKE	\$8.00
chocolate fundan	

DRINKS

ITEM	PRICE
MEXICAN COKE	\$3.50
MEXICAN JARRITOS SODA	\$3.50
FLAT WATER POLO SPRIKG	\$2.00
LEMON PERRIER	\$4.95
SAN PEREGRINO	\$3.95