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Tzuco

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Menu Prices — October 24, 2026

Tzuco menu with prices in United States, updated April 2022: 40 items across 7 categories, prices from $10.00 to $38.00.

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Tzuco Menu with Prices (United States)

Tzuco menu with prices in United States, updated April 2022: 40 items across 7 categories, prices from $10.00 to $38.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/tzuco

Menu categories: Picked for you · Appetizers · Mains · Sides · Dessert · Para la Mesa · Principales

Picked for you

ITEM	PRICE
Tikinxic Achiote orange marinated mahi-mahi, wrapped in a banana leaf, bonito puree, habanero beurre blanc, tomato, and avocado s...	**$38.00**
Pulpo Enamorado Guajillo roasted octopus, salsa macha, pickled carrot, pea, potato, tonnato aioli.	**$26.00**
Tzuco Burger Beef sirloin, bun, oven-roasted tomatoes, Gruyère cheese, pickled yellow beet, serrano peppers, black truffle sauce, bla...	**$28.00**
Cochinita Pibil Guerrero style pork shank, black bean purée, pickled red onions, habanero salsa. Served with tortillas.	**$36.00**
Guacamole Avocats onctueux mélangés à du pico de gallo vibrant, relevés d'un zeste de lime, parsemés de queso fresco et servis ave...	**$15.00**

Appetizers

ITEM	PRICE
French Onion Soup A traditional French onion soup with a Mexican twist. Poblano pepper, gruyere cheese, crostini.	**$12.00**
Mejillones P.E.I. Mussels, saffron beurre blanc, dried chorizo, pickled jalapeno, baguette.	**$24.00**
Guacamole (Appetizers) Creamy avocado, pico de gallo, lime juice, queso fresco, tortilla chips.	**$15.00**
Roasted Beets Des morceaux de betteraves rouges rôties sont associés à des betteraves jaunes marinées, parsemées d'amandes marcona cro...	**$16.00**
Caesar Salad Feuilles de romaine tendre avec une vinaigrette au poblano rôti, agrémentées de tomates cuites au four, d'avocat crémeux...	**$14.00**
Tetela Corn masa tetela stuffed with tinga de pollo, sour cream, queso fresco.	**$14.00**
Pulpo Enamorado (Appetizers) Guajillo roasted octopus, salsa macha, pickled carrot, pea, potato, tonnato aioli.	**$26.00**

Mains

ITEM	PRICE
Tikinxic (Mains) Achiote orange marinated mahi-mahi, wrapped in a banana leaf, bonito puree, habanero beurre blanc, tomato, and avocado s...	**$38.00**
Cochinita Pibil (Mains) Guerrero style pork shank, black bean purée, pickled red onions, habanero salsa. Served with tortillas.	**$36.00**
Tzuco Burger (Mains) Faux filet de bœuf juteux niché dans un pain artisanal, embelli de tomates rôties au four et de fromage Gruyère fondant....	**$28.00**
Chile Relleno Stuffed poblano pepper, wild mushroom, tomato fondue, panela cheese.	**$24.00**

ITEM	PRICE
Barbacoa Steamed lamb neck barbacoa, mint jocoque, pinto bean purée, sweet pickled vegetables, tortillas.	**$38.00**

Sides

ITEM	PRICE
Broccolini Roasted broccolini, black truffle sauce, toasted almonds.	**$12.00**
Pommes Frites Frites croustillantes nappées de parmesan et riches en beurre à l'ail.	**$10.00**
Fideo Seco Fideos infusés à l'encre de seiche.	**$10.00**
Esquites Sweet corn esquites, epazote aioli, Pequin pepper chili powder, lime juice.	**$11.00**

Dessert

ITEM	PRICE
Arroz con Leche Rice pudding, toasted white chocolate, Rice Krispies, pink peppercorn ice cream.	**$14.00**

Picked for you

ITEM	PRICE
Tzuco Burger Beef sirloin, bun, oven-roasted tomatoes, Gruyère cheese, pickled yellow beet, serrano peppers, black truffle sauce, bla...	**$28.00**
Papadzul Crepe Zucchini, onion, tomato, scrambled eggs, goat cheese, pumpkin seed salsa.	**$17.00**
French Toast Pain brioché parfumé à l'orange, nappé d'une glaçure citron-orange, accompagné d'une glace au poivre rose et parsemé de...	**$16.00**
Chilaquiles Tortilla chips, flank steak, salsa verde, sour cream.	**$26.00**
Shrimp Ceviche Shrimp, avocado, pico de gallo, clamato juice, orange juice, cilantro.	**$18.00**

Para la Mesa

ITEM	PRICE
Guacamole Creamy avocado, pico de gallo, lime juice, queso fresco, tortilla chips.	**$15.00**
Shrimp Ceviche (Para la Mesa) Crevettes marinées accompagnées de morceaux d’avocat crémeux, relevées par un pico de gallo vibrant. Le tout repose dans...	**$18.00**
Avocado Flatbread Pain plat agrémenté de ricotta crémeuse, garnie de basilic frais, d'avocat tranché, de tomates cerises juteuses et de ch...	**$24.00**
Tzuco Shakshuka Roasted red peppers, onions, garlic, herbs, crushed tomatoes, chile de arbol, baked eggs, jocoque, cured lemons, pita br...	**$16.00**

Principales

ITEM	PRICE
Chilaquiles (Principales) Tortilla chips, flank steak, salsa verde, sour cream.	**$26.00**
Tzuco Burger (Principales) Beef sirloin, bun, oven-roasted tomatoes, Gruyère cheese, pickled yellow beet, serrano peppers, black truffle sauce, bla...	**$28.00**
Duck Waffle Belgian waffle, duck leg carnitas, chipotle & hibiscus glaze, rosemary, sweet potato purée, poached egg.	**$26.00**
Chicken Waffle Gaufre belge croustillante accompagnée de poulet frit doré, agrémentée de poireaux braisés et nappée d'un filet de sirop...	**$20.00**
French Toast (Principales) Orange infused sweet sponge bread, lemon and orange glaze, pink pepper corn ice cream, fresh berries.	**$16.00**
Quiche Asparagus, eggs, cherry tomatoes, goat cheese, herbs, arugula salad.	**$16.00**
Papadzul Crepe (Principales) Zucchini, onion, tomato, scrambled eggs, goat cheese, pumpkin seed salsa.	**$17.00**
Chorizo Crepe Crêpe garnie de chorizo bien assaisonné, fondant de fromage Chihuahua, rehaussé de pico de gallo frais avec une touche d...	**$16.00**

Dessert

ITEM	PRICE
Blue Berry Pie Tarte aux bleuets garnie de fromage à la crème et d'un soupçon de citron, accompagnée d'un coulis de bleuets et de baies...	**$14.00**