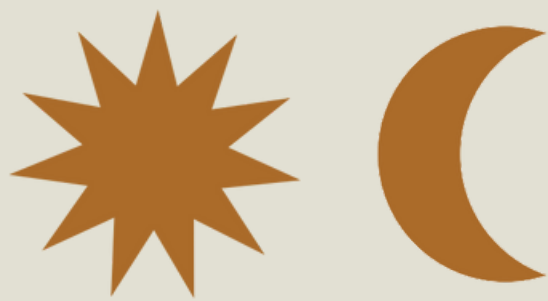




# ZAPOTE

JOURNEY BAR



The food at Zapote Bar reflects the diverse culinary history of the Yucatán Peninsula, marrying local ingredients with Middle Eastern flavors – a nod to the region’s Lebanese heritage – with a special focus on live-fire cooking while celebrating the joy of sharing food with one another.

# MEZZES

\$500

## GUACAHINI

Aguacate y ajonjolí con chile xcatik y cebollas encurtidas tatemadas  
Avocado and sesame with xcatik chili and charred pickled onions

## HUMMUS DE LA CASA

Tradicional con tahini y barbacoa de garbanzos  
Traditional with tahini and chickpeas barbacoa

## BABAGHANOUSH & LABNEH

Pimientos, hierbas y especias  
Bell peppers, herbs and spices

## TZATZIKI

Yogur, cítricos locales, pepino maya  
Yogurt, local citrus, mayan cucumber

## FALAFEL

Garbanzos, especias, hierbas, labneh  
Chickpeas, spices, herbs, labneh

## MUHAMMARA

Pimientos rojos asados, semillas de calabaza y pimentón ahumado  
Roasted red peppers, pumpkin seeds, smoked paprika

# SALADS & VEGGIES

\$550

## ZANAHORIAS ASADAS / ROASTED CARROTS

Tahini, za'atar, pimienta negra, limón  
Tahini, za'atar, black pepper, lemon

## PAPAS ASADAS / ROASTED POTATOES

Romero, ajo, aceite de oliva  
Rosemary, garlic, olive oil

## TABBOULEH VERDE / GREEN TABBOULEH

Bulgur, pepino, manzana verde, tomatillos  
Bulgur, cucumber, green apple, tomatillos

## ENSALADA CEIBA / CEIBA SALAD

Tomates, pepinos, cebolla morada, aguacate, burrata, vinagreta de ajo  
Tomatoes, cucumbers, red onion, avocado, burrata, garlic vinaigrette

## COLIFLOR AHUMADA ASADA

## ROASTED SMOKED CAULIFLOWER

Marinado con pimentón, sal marina, aceite de oliva virgen extra  
Marinated with bell pepper, sea salt, olive oil

## ENSALADA DE ALCACHOFA / ARTICHOKE SALAD




Limón confitado, burrata, za'atar  
Confit lemon, burrata, za'atar

## ENSALADA DE HINOJO / FENNEL SALAD

Naranja, hierbas del huerto, hojuelas de chile, especias  
Orange, herbs from the garden, chili flakes, spices

# TIDBITS

CROQUETAS DE JAMÓN IBÉRICO / IBERIAN HAM CROQUETTES \$580

Con queso de cabra     
With goat cheese

CALAMARES FRITOS / FRIED CALAMARI (160GR)    \$450




Con salsa brava, marinada con limon y especias  
With salsa brava, marinated with spices and lime

PAPAS PAJA TRUFADAS \$790

TRUFFLED STRAW POTATO CHIPS  

Cebolla, trufa, huevo pochado, alioli de trufa  
Onion, truffle, poached egg, truffle alioli

MINI SLIDERS VEGETARIANOS \$450

VEGGIE SLIDERS (140GR)   

Tortita de lentejas, especias mediterráneas, arúgula, papas crujientes  
alioli de ajo rostizado

Lentil patty, mediterranean spices, arugula, crispy potatoes  
roasted garlic aioli

TIRADITO DE PESCA DEL DIA \$540

CATCH OF THE DAY TIRADITO (90GR)  

Leche de coco, jícama, semillas de cilantro, chile jalapeño, cebollín  
Coconut milk, jicama, coriander seeds, jalapeño chile, chives

JAMON IBERICO / IBERIAN HAM (50GR)  \$1250

Auténtico "Joselito" cortado al momento

Authentic "Joselito" sliced a la minute

## SANDWICHES

\$950

RIB-EYE SHAWARMA (200GR)  

Costra de ceniza de chile, mezcla de hierbas y hojas verdes de La Ceiba, salsa de pollo  
Bara, pan naan

Chili ash crust, herbs mix and greens from La Ceiba, bara chicken sauce, naan bread

PASTRAMI SANDWICH (140GR)   

Mostaza Dijon, pepinillos, cebolla caramelizada, arúgula

Dijon mustard, pickles, caramelized onions, arugula

TACOS DE KAMPACHI SELLADO

SEARED KAMPACHI TACOS (180GR) 

Hoja santa, pepino, rábanos, salsa de jitomate

Hoja santa, cucumber, radish, tomato salsa

# DE LA PARRILA / FROM THE GRILL

Al carbón de Zapote / From our Zapote wood charcoal  
(6:30PM-11:00PM)

\$950

KEBAB DE POLLO / CHICKEN KEBAB (300GR)  

Yogur especiado, pimienta roja, arúgula  
Spiced yogurt, red pepper, arugula

KEBAB DE RES Y CORDERO / BEEF & LAMB KEBAB (100GR)  

Especias, chiles picantes, jengibre, cilantro, ajo, salsa dulce de tomatillo  
Spices, hot peppers, ginger, coriander, garlic, sweet tomatillo salsa

CAMARONES / SHRIMPS (5 PCS) 

Jengibre, lima, especias, chiles, gremolata  
Ginger, lime, spices, chilies, gremolata

CHULETAS DE CORDERO / LAMB CHOPS (3 PCS)

Agave, pimienta rosa, cilantro, vinagre  
Agave, pink peppercorn, coriander, vinegar

## POSTRES / SWEETS

BAKLAVA     \$450

Pistacho, nuez, canela, cinco especias y helado de pistacho  
Pistachio, walnuts, cinnamon, five spices, pistachio ice cream

ALBARICOQUES ASADOS CON AMARETTO  
ROASTED APRICOTS & AMARETTO  

Helado de queso de cabra con chocolate y pistacho  
Goat cheese ice cream and pistachio chocolate

ARROZ CON LECHE    

Arroz con leche brúlée, piña asada, pasas, tahini, helado de coco  
Rice pudding brúlée, roasted pineapple, raisins, tahini, coconut ice cream

SORBETE DE GUANABANA / GUANÁBANA SORBET



El consumo de productos crudos o poco cocidos puede aumentar el riesgo de enfermedades transmitidas por alimentos,  
Todos los precios están en pesos mexicanos e incluyen IVA / Consuming raw or undercooked products increases the risk of  
food borne illness, all prices are in Mexican pesos and include TAX.

# WINES

GLASS | BOTTLE

## CHAMPAGNE & SPARKLING

Billecart-Salmon Brut Réserve, Champagne, France	\$1000   \$4000
Mongarda, Prosecco Superiore Brut, Valdobbiadene, Veneto, Italy	\$500   \$2100

## ROSÉ WINES

Piscis, Grenache, San Luis Potosí, Mexico	\$550   \$2000
La Piñata de Juguette, Mataro, Riverland, Australia	\$420   \$1800
Whispering Angel, Caves D'Esclans, Côtes de Provence, France	\$780   \$3100

## ORANGE WINE

Dominio de las Abejas, Vino Naranja, Mexico	\$500   \$2300
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## WHITE WINES

El Velero de Juguette, Sauvignon Blanc, McLaren Valley, Australia	\$410   \$1790
Armónico, Pinot Grigio, Friuli, Italy	\$380   \$1700
Domaine Passy Le Clou, Chablis, Burgundy, France	\$700   \$2900
Monte Xanic, Sauvignon Blanc, Valle de Guadalupe, Mexico	\$480   \$1865

## RED WINES

Dos Buhós, Gran Reserva, Cabernet Sauvignon, Guanajuato, Mexico	\$550   \$2350
Megacero, Hacienda Encinillas, Valle de Encinillas, Chihuahua, Mexico	\$700   \$3300
Banshee, Pinot Noir, Sonoma County, United States	\$750   \$3650
Santos Brujos, Tempranillo, Ensenada, Mexico	\$800   \$3900

All prices are in Mexican pesos and include TAX.