



PAN LATIN AMERICAN

www.zocodubai.com
reservations@zocodubai.com
+971 (0) 4 437 0044
@zocodubai

Take a trip to Latin America with ZOCO's all-new concept and menu

Originally opened in 2016, ZOCO is humbled to be recognized as one of the most popular and loved Mexican restaurants in Dubai. Over the years, it has created a name and reputation for itself amongst the city's food lovers with its friendly service, eclectic vibe and innovative dishes and drinks.

This year, The Atrium's quirky hotspot is all set to welcome the city's movers, shakers and diners to an all-new concept and menu. Owing to popular demand, ZOCO is ready to expand into the varied cuisines of Latin America to serve you an experience like never before in Dubai. With this new concept, the food and service takes center stage and everything combines perfectly for diners to discover the cuisine that represents the country in every single meal.

The modern *cocina y cocteles* venue is set to translate itself into a shrine of all things Mexican and Pan Latin American where fresh seafood and citrus-packed dishes reign supreme, rustic flavors please plates and palates, refined, elegant dishes are built from indigenous ingredients that pay tribute to age-old recipes and Latin America's rich culinary history.

Manuel Bernal Sánchez: Head Chef – Mexican

Francisco Cruz: General Manager – Brazilian





Guacamoles

- | | |
|---|----|
| Bandera – Like Mama used to make it! | 65 |
| Traditional guacamole made with Mexican avocados and Pico de Gallo | |
| Exotic – Zesty, Fruity & Refreshing | 70 |
| Guacamole with pineapple and mango | |
| Verde – Traditional with a Twist   | 80 |
| Mashed avocado tossed together with coriander, onion, lime and queso fresco, sprinkled with pumpkin seeds | |
| Loco – Everybody's Favorite   | 85 |
| Mix of all our guacamoles | |
-

Salads

- | | |
|--|----|
| Caesar Salad  | 70 |
| A classic salad with baby romaine lettuce, grilled chicken, croutons and parmesan cheese tossed together with Caesar dressing | |
| Citrusy Peruvian Smoked Salmon Salad | 75 |
| A delicious Peruvian salad consisting of orange, grape fruit, lime, parsley, avocado, sesame seeds, salmon roe, onion and mix lettuce with olive oil and cherry tomato | |
| Mexican Fajita Salad  | 75 |
| A crisp green salad topped with zesty chicken or beef, bell peppers, onions, refried beans, avocado and a delicious garlic dressing - a fiesta in your plate | |
-

Tostadas

- | | |
|---|----|
| Tuna Tostada  | 95 |
| Tuna in Asian marination with red onion, avocado and jalapeños are mixed with the beautiful flavors of garlic and mayo-chipotle on a crunchy tostada, topped with sesame seeds, coriander, pico de gallo, mango & pineapple | |
| Octopus Tostada  | 85 |
| Our special Spanish octopus is served with avocado, Pico de Gallo and coleslaw in a tasty Baja dressing and finished off with a generous drizzle of mayo-chipotle and some sesame seeds | |
-



Tiraditos and Ceviche

Tiradito Yellowtail Nikkei 90

Simple yet incredibly more-ish, this beautiful Peruvian dish consists of Hamachi, yellow chili, corn, sweet potato, avocado mousse, leche de tigre, edamame, cilantro, red onion, lime and olive oil

Ecuadorian Ceviche 80

Choose from Red Snapper or shrimp and enjoy a flavorful concoction of Pico de Gallo, olive oil, lime, avocado, onion, tossed together in a delicious cocktail sauce

Hot Starters

Queso Fundido 80

Melted cheese that is sure to melt your heart! Choose your filling from mushroom, chorizo or chicken

Crispy Shrimps 95

Crunchy, bouncy and firm – just how you like it with bacon, potato-cheese cream

Nachos 100

Nacho your average Nachos!

Venezuelan Arepas (Ground Maize Dough) 80






Venezuelan corn cakes, split open and filled with savory fillings like pollo mechado, avocado and pico de gallo, oozing with Mozzarella cheese

Mexican Corn in a Cup (Esquites) 60

A popular Mexican street food with corn, epazote, butter, cream, queso fresco, mayonnaise, lime, chili powder, salt & black pepper



Tacos — worth taco'ing about!

| | |
|--|-----|
| Baja Fish  | 75 |
| Crispy batter-fried Red snapper with avocado, mayo-chipotle, coleslaw and sesame seeds, drizzled with a secret Baja dressing | |
| Short Ribs  | 90 |
| Slow cooked ribs, marinated with dried chilli, topped with salsa verde, Pico de Gallo and queso fresco | |
| Brazilian Picaña  | 110 |
| Brazilian beef with spicy guacamole, salsa roja, roasted pineapple, onion, coriander and lime | |
| Chicken Pastor  | 70 |
| Marinated Mexican-style chicken with onion, coriander, pineapple, salsa roja and verde | |
| Shrimp Gobernador  | 110 |
| A Mexican favorite with shrimps, guacamole, mayo-chipotle, Pico de Gallo and mozzarella cheese | |

Signature Dishes

| | |
|--|-----|
| Tlayuda  | 135 |
| A crispy Oaxacan dinner-plate sized tortilla, with a choice of beef, chicken or vegetarian toppings, beans, coleslaw, sour cream, avocado and tomato, generously topped with mozzarella cheese, mayo-chipotle, chipotle sauce and lime | |
| Enchiladas  | 135 |
| Mexico's famous dish prepared with a corn tortilla rolled around a beef, chicken or vegetarian filling, covered with salsa roja, sour cream and queso fresco, topped with avocado, onion | |
| Quesadillas  | 90 |
| In quesadilla you didn't know, Quesadillas are good for the soul! Choose your favorite – beef, chicken, shrimp or vegetarian wrapped in a flour tortilla, topped with Pico de Gallo, sour cream and cheese | |
| Fajitas  | 155 |
| A Tex-Mex favorite with sizzling mixed peppers and onions, served with a portion of sour cream, Pico de Gallo and warm flour tortillas on the side. Take your pick between beef, chicken, shrimp or vegetarian | |
| Charro Beans  | 75 |
| Charro Beans are also known as Cowboy Beans as they get their name from traditional Mexican cowboys called "charros?" This dish includes black and Pinto beans, tomato, beef skirt, chorizo and bell peppers | |



Main Course

Guatemalan Grilled Mackerel **145**

Pan grilled Saba fish, rustic but a thing of beauty with its delicious flavor; served with Vizcaína sauce, rice, roasted garlic, parsley butter and spicy guacamole

Grilled Octopus **165**

Tender and succulent from inside, our Spanish Octopus is delightfully meaty and comforting and is served with creamy poblano rice

Diablo Chicken **135**

Spicy, hot chicken lollipops, marinated Mexican - style, with green beans, potato-cheese cream and blue cheese dressing - not for the faint - hearted!

Colombian Mix Grill **165**

A delicious platter consisting of beef chunks, chicken lollipops, chorizo, baby potatoes, Cassava, green beans, garlic dressing and chimichurri



Latin Grill

Argentinean Beef has earned a reputation for being some of the world's best. It's widely known for being incomparably tender and richly flavored, even though it's rarely seasoned with anything but salt. Over 150 years ago, The Argentinean Gauchos brought the Hereford Breed from England. Over the years, the breed has become one of the most popular in the country. From then to now, it is instrumental in making a name for Argentinean cuts worldover.

| | |
|---|-----|
| Bife Ancho  | 230 |
| 250 g Argentinean Rib Eye | |
| Bife Angosto  | 220 |
| 250 g Argentinean Striploin | |
| Mexican Carne Asada  | 135 |
| 150 g Inside Skirt (Arrachera) | |

Sides

Guacamole 25 | Refried Beans 32
Mexican Rice 35 | Poblano Rice 40
Fried Cassava 35 | Roasted Baby Potatoes 35
Green Beans 30
Grilled Zucchini 35 | Mashed Potato 35
Potato or Sweet Potato Fries 33

TORTILLA BAG 20
Corn or Flour



Best of Zoco

ARRIBA ARRIBA BRUNCH

EVERY FRIDAY, 12.30PM TO 4PM

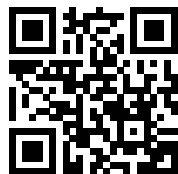
SEÑORITAS Y MARGARITAS

EVERY MONDAY, 8PM ONWARDS

TAKEAWAY

MONDAY TO SATURDAY

ENJOY ZOCO'S PAN LATIN AMERICAN CUISINE AT HOME



N CONTAINS NUTS **S** CONTAINS SHELLFISH **V** CONTAINS VEGETARIAN **A** CONTAINS ALCOHOL **NG** NOT GLUTEN FREE **G** GLUTEN-FREE **VEG** VEGAN

ALL PRICES I

ALL PRICES ARE IN AED

INCLUDE 5% VAT, 7% MUNICIPALITY FEE, AND 10% SERVICE CHARGE
FOOD MAY CONTAIN ALLERGIC INGREDIENTS
KINDLY INFORM YOUR SERVER FOR BETTER ASSISTANCE