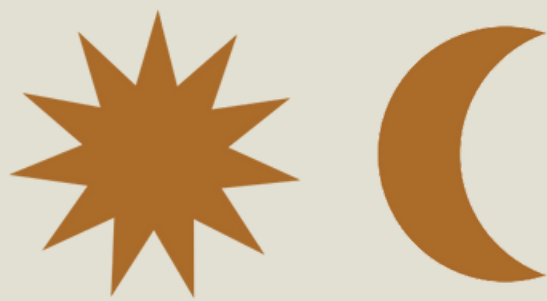




ZAPOTE

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\$450

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.