

ZAPOTECA

White Rock dinner 5 pm to close

Starters

TOTOPOS 19 V

Fresh made **Guacamole**, pumpkin seeds, feta cheese, pico de gallo, house made corn chips.

COSTILLITAS DE MAIZ 17 V

Deep fried **corn** "ribs", chipotle mayo, feta cheese, milled guajillo seasoning, and lime.

CHAMPINONES AL GUAJILLO 17 V

Sautéed guajillo white mushrooms, pico de gallo, tortillas.

CHORIQUESO 23

A Hot skillet with melted cheese, home-made spicy pork **chorizo** or **vegan chilorio V**, side of pico de gallo, and corn tortillas.

OAXACAN SALAD 21

Crispy greens, heirloom cherry tomatoes, avocado, feta cheese, crispy tortillas, pumpkin seeds, pomegranate seeds, tamarind chipotle dressing, and grilled **shrimp**.

MEJILLONES ZAPO 25

One-pound tequila-fired **PEI mussels** in aguachile, served with jalapeno corn bread.

CEVICHE DE CAMARON 23
Shrimps, cucumber, baby tomatoes, charred avocado, red onion, serrano-lime cucumber aguachile, cilantro, corn chips.

CHICHARRONES DE CALAMAR 21

Deep fried strips of **squid steak**, in a rosemary corn batter, guajillo seasoning, jalapeno and pineapple dressing.

CEVICHE DE ATUN 23

Raw **Ahi tuna**, guajillo-soy vinaigrette, onions, guacamole, heirloom tomatoes, cucumber, sesame seeds, corn tostaditas (***gluten**)

TACOS DE PESCADO 23

Three 6" corn tortillas, gluten free battered **Canadian Haddock**, pickled purple cabbage, chipotle mayo, avocado, and cilantro.

Molcajetes

Served in a hot stone mortar to share for two guests.

CARMELA 57

AAA Sirloin beef, grilled chicken, chorizo (Mexican pork sausage), salsa roja and mozza, jalapeno, charred avocado, pickled onion, cilantro, side of beans, and corn tortillas.

QUESO FUNDIDO 39 V

Mix of mozzarella, feta, parmesan, and Mexican oregano, peppers, mushrooms al guajillo, broccolini, avocado, jalapeno, cilantro, and pickled onions. Side of pico de gallo, and tortillas.

DEL MAR 59

Pan fried halibut, haddock, jumbo scallop, shrimps, octopus, Squid chicharron, roasted tomatillo salsa, grilled pineapple, fresh avocado, jalapeno, pickled onions, and cilantro. Served with crispy tostaditas and side of Zapoteca rice.

* Add two jumbo tiger prawns 11

Traditionals

CAMARONES AL MEZCAL 39

Six jumbo tiger prawns with agaachile and mezcal broth, grilled mushrooms and peppers, pineapple, cheese crust.

HUARACHE 23

Hand made 10" Thick tortilla, beans, your choice of protein: **chicken pastor or Soy pastor *gluten V**; pastor adobo, pickled cabbage charred avocado puree, sour cream, feta, radishes, cilantro, daily salsa.

TETELITA CON HUITLACOCHÉ 25 V

Hoja santa and corn masa pocket stuffed with sweet potatoes puree, **Mexican corn-truffle**, white mushrooms, corn kernels, with a dried chiles birria broth, avocado puree, mole negro.

COCHINITA PIBIL 29

Slow braised **pork** shoulder with orange juice and axiote, served in a stone mortar with banana leaves, pickled onions, habanero salsa, grilled pineapple, corn tortillas.

BARBACOA 29

Slow braised **beef** sirloin with beer, and dried chiles, served in a stone mortar with banana leaves, cilantro, onions, daily sauce, fried serrano, corn tortillas.

HALIBUT AL PASTOR 33

Six-ounce pan seared **halibut** pastor, guajillo risotto, grilled pineapple, cilantro, onion, grilled pineapple dressing, and avocado puree.

ENCHILADAS 27

Five corn tortillas stuffed with pulled **chicken** or **potatoes-poblano-corn kernels V**, cheese, sour cream, onion, tomato, and avocado. Smothered in your choice of salsa.

Salsa Verde: green tomatillo puree, onion, and cilantro.

Salsa Roja: spicy serrano, tomatoes, and onion. **V**

Mole: sweet pumpkins seeds, dry chilies, and cacao. **+\$2**

Rainbow: Enjoy all three salsas for an add on of **+\$2**.

SOFRITO DE MARISCOS 35

Grilled **Spanish Octopus, Scallops, Shrimp**, roasted red bell peppers salsa, cheese, baby potatoes, onions, bacon, pickled purple cabbage, corn tostaditas. (***dairy**)

MOLE NEGRO 33

Eight-ounce AAA **flank steak**, cooked to medium, mashed sweet potatoes, crispy carrots, broccolini, black mole (sesame and pumpkins seeds, dry chilies, cacao), tortillas.

Sides

PICO DE GALLO	5	GUACAMOLE 5oz	8
BEANS	4	GUACAMOLE 1.5oz	3
SOUR CREAM	1	CORN CHIPS	4
HABANERO SALSA	2	ZAPOTECA RICE	4

We use gluten, shellfish, dairy, nuts, and other allergens. Cross contamination may occur. Please notify server of any allergies before ordering. Some substitutions politely declined.

ZAPOTECA

White Rock 5pm to close

Cocktails

Tequila

Margarita Tequila, Cointreau, Lime, Agave Syrup – 1.5 oz \$13

Grand Margarita Jalapeno-infused Tequila, Grand Marnier, Lime, Agave Syrup, jalapeno – 2.0 oz \$16

Paloma Tequila, Grapefruit Soda, Grapefruit Juice, Lime– 1.5 oz \$13

Jamaica Classico Mezcal, Cointreau, Jamaica Extract, Cinnamon, Splash of Orange – 1.5 oz. \$15

East Beach Bird Rum, Campari, Giffard Banane du Bresil, Pineapple, Lime, Ancho Chipotle Syrup, Tiki Bitters - 2.25 oz. \$15

Pasilla Sour Pisco, Ancho Reyes, Lime, Pasilla, Egg White, Bitters - 2.0 oz. \$15

De la Tierra Mezcal, Aperol, Amaro Montenegro, Lime, Grapefruit, Rosemary 2.0 oz. \$15

Sangria Spritz Aperol, Maraschino Liqueur, Acidified Wine Syrup, White Wine, Grapefruit Soda,– 1.5 oz. \$14

Carajillo Martini Vodka, Licor 43, Khalua, Coffee, Sea Salt, Angostura Chocolate - 2.25 oz. \$16

**** Make it Double (+1 oz)- +\$4.25 ** ** Make it Premium- +\$5 ****
Add jalapeno or strawberry \$1

Mocktails

Strawberry Limeade – Lime, strawberries, sparkling \$8

Virgin Paloma – Lime, grapefruit, soda, salt \$8

Spicy Jamaica – Hibiscus infusion, lime, ginger beer \$8

Horchata Water – Rice, milk, cinnamon \$7

Cucumber Cooler – Cucumber pulp, lime, ginger beer \$8

Blue Mojito – Lime, blueberries, mint, sparkling \$9

Others

Soft Drinks Coke (Diet), Ice Tea, 7-Up –1 can \$4

Sparkling Water \$5

French Pressed Coffee \$5

Wine List

Red

6oz./9oz./btl.

2022 Lab, blend (Portugal), Full-bodied, Very aromatic with notes of ripe black and red fruits, along with flavours of spice and liquorice. Pairs well with Sofrito, Papas Bravas, and/or Chicharrones. \$11/\$16/ --

2022 Casillero del Diablo, Cab Sav (Chile) This medium-bodied wine is firm with smooth tannins and an elegant long, pleasant finish. Great spicy dishes or meat: Cochinita, Barbacoa, Carmela. \$12/\$17/\$41

2016 Monasterio, Carinena-tempranillo-garnacha (Spain) Expect full bodied and intense flavors of cherries, red currants and balsamic touches on the palate that lead to a long and enjoyable finish. Pair it with a Carmela or anything with Mole. \$14/\$20/\$49

2021 Prophecy, Pino Noir (California) Light and juicy, bouquet of toasted oak and ripe raspberry. Plush and smooth, pair it with any of the salads, a Queso Fundido, Del Mar, vegetables, or Carmela. --/--/\$55

White

6oz./9oz./btl.

2019 Santa Carolina, Sav. Blanc (Chile) Vibrant and fruity, peach and grapefruit aroma, pairs well with seafood tacos. \$11/\$16/ --

2019 Gray Monk, Sav. Pinot Gris (BC) Flavourful, fruity, and fresh, very versatile with seafood, salads, and Enchiladas Verdes. \$13/18/\$45

2018 Kim Crawford, Sav. Blanc (NZ) Fruity with plenty of weight and length on the palate, with passion fruit, melon and grapefruit flavours, crisp acidity, and complexity. Pairs brilliantly with Mussels, Del Mar, and Halibut al Pastor. \$--/--/\$49

Sparkling

btl.

Codorniu – Clasico, Brut (Spain) \$39

Veuve Cliquot, Brut (France) \$120

Beers

Corona Pale Lager (Mexico) 330ml - \$8

Dos Equis Lager (Mexico) 355ml - \$8

Modelo Especial Lager (Mexico) 355ml - \$9

Pacifico Lager (Mexico) 355ml - \$8

Negra Modelo Dark Lager (Mexico) 355ml - \$9

Stella Artois Lager (Belgium) 330ml - \$9

* Add Michelada The Mexican Beer Cocktail. + \$3

***Okanagan Apple Cider 335ml \$8

Prices do not include 5% GST, 7% PST SUGAR or 10% PST (Alcohol).