

# BUENAS TARDES

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## APPETIZERS

<b>Guacamole and Chips</b>	65
<b>Chalupas</b> with chicken and/or beans	65
<b>Papas Bravas</b> with spicy aioli and garlic aioli	80
<b>Garden Salad</b> olives, croutons, tomato, avocado, egg, carrots and onion <i>Add chicken 14 pesos</i>	70
<b>Empanadas del Dia</b>	95
<b>Tostadas a la Susana</b>	95
<b>Ceviche Mixto</b> shrimp, octopus, fish, cilantro, tomato, and avocado	140
<b>Gambas Pil Pil</b>	160
<b>Jalapeños Rellenos</b> stuffed with red snapper, raisins, pepitas and capers	110
<b>Roasted Beet Salad</b> goat cheese, orange and mint	100

## TACOS & QUESADILLAS

<b>Chicken Tacos</b>	120
<b>Tequila Fish Tacos</b>	160
<b>Tacos Maya</b> achiote marinated fish and shrimp	160
<b>Grilled Vegetable Tacos</b>	100
<b>Quesadillas Cheese or Vegetarian</b> <i>Add chicken 14 pesos or shrimp 21 pesos</i>	80

## TORTAS

Sandwiches on Fresh Bread with Black Bean Spread, Tomatoes, Avocado  
Onion, Mayonnaise, and Jalapeño, Served with Mixed Greens

<b>Steak</b> marinated grilled arrachera	140
<b>BLT Mexicano</b> bacon, lettuce and tomato	120
<b>Grilled or Breaded Chicken</b>	120
<b>Grilled Vegetables and Mozzarella</b>	120
<b>Panini</b> prosciutto and manchego cheese	130

## MAIN COURSE

<b>Camarones Borrachos</b> fresh shrimp sautéed in tequila, chiles and garlic	130
<b>Fish Filet of the Day</b> grilled with lime and garlic	205
<b>Whole Fish</b> fried or grilled	MP
<b>Fish on the Grill</b> with spicy fruit sauce, pico de gallo and green rice	MP
<b>Fish and Chips</b> beer battered fish with French fries and tartar sauce	180
<b>ZAMAS Burger</b> 8oz ground USDA beef, cheese, onion, tomato and fries <i>Add blue cheese, bacon, egg 14 pesos each or Aussie Style 28 pesos</i>	180
<b>Vegetarian Black Bean Chili</b>	100

Prices Include Sales Tax ~ We Do Not Accept Credit Cards  
Executive Chef Paul Bentley