



# Zapote

– MENU –

Beef tartar taco, roasted bone marrow   E, SU	£7
Coal roasted secreto al pastor skewers, salsa roja   SU	£15
Slow cooked ox tongue, cashews, Chile de arbol, tortillas   SU, N, P	£13
Grilled chicken thighs, peanut mole sauce   P, N, SU	£13
Charred lamb neck, smoked aubergine and tamarind puree, tortillas   SU	£17
Spicy chorizo, potato, burnt cheese   M, SU	£11
Dry aged beef ribeye, salsa roja, habanero   M, SU	£29
Taco al Pastor, pineapple, coriander   SU	£6
Grey mullet recado rojo, grilled corn, smoked cod roe   F, SU	£16
Grilled octopus, pasilla chilli, pipian verde, tortillas   MO, CR, SU	£24
Scallop ceviche, persimmon, orange and grilled corn   CR, SU	£17
Yellowfin tuna and spicy crab tostada   F, CR, C, M	£8
Seabass Aguachile, fennel, dill and cucumber   F	£16
Black bean pozole, hand-picked white crab   CR, SU	£18
Smoked aubergine, tamarind, baby radishes VG	£9
Coal roasted sweet potato, chipotle mayo V   E, SU	£9
Roasted red pepper and almond tostada VG   C, SU, N	£6
Crispy baby artichoke, pipian verde V   C, E, SU	£9
Wild mushroom quesadilla, endive, tomatillo salsa V   M, SU	£6
Coconut crème, pineapple, coriander   E, N	£7
Coffee Mezcal ganache with pistachio and sweetcorn pastel   E, N, M, SU	£7

---

All prices include VAT at the current rate. A 12.5% discretionary service charge will be added to the final bill.

Despite efforts to prevent cross-contaminations, we do use allergens in our kitchen and any of our dishes may contain traces of allergens.  
V - vegan VG – vegetarian

Key to allergens: C- cereals containing gluten, CE- celery and celeriac, CR- crustaceans, E- eggs, F- fish, L- lupin, P- peanuts, M- milk, MO- molluscs, MU- mustard, N- nuts, S- soya beans, SE- sesame, SU- sulphur dioxide.