

WELCOME

Appetizers

GUACAMOLE

House Guacamole Fresh Made to Order with or without Jalapeño Pepper, Served with Tortilla Chips. **\$8**

GUACAMOLE CARNICERO

Ripe Hass Avocado, Tomato, Onion, Cilantro Drizzle of Fresh Lime Juice, Mixed with Crispy Bacon and Queso Fresco. Served with Chips. **\$10**

QUESO DIP

Our Homemade Recipe Straight from My Grandma's Kitchen to Your Table Served with Chips. **\$6.5**

QUESO FUNDIDO

Melted Mozzarella and Chihuahua Cheese Topped with Chorizo, Served with Your Choice of Flour or Corn Tortillas. **\$9**

NACHOS

Fried Corn Tortilla Chips Covered with Refried Beans, Ground Beef & Melted Cheese and Topped with Pico de Gallo, Sour Cream, Jalapeño, & Guacamole. **\$9.5**

HONGOS FUNDIDOS

Melted Mozzarella and Chihuahua Cheese Topped with Mushroom and Bacon. Served with Flour Tortillas. **\$10**

EMPANADAS DE RES

Two Empanadas Stuffed with Beef & Potato. **\$6**

GAMBAS AL AJILLO

Sautéed Shrimps in Olive Oil with Finely Chopped Garlic & Paprika. **\$9.5**



CEVICHE EL ZOCALO

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Shrimp and Sea Bass Fish Cooked in Lime Juice, Ginger, Red Bell Pepper, Habanero Chili, Mussels & Sweet Potato. **\$12**

CEVICHE TOSTADA

Octopus, Shrimp, Calamari & Tilapia all Mixed with Pico de Gallo, Served on a Flat Crispy Shell Topped with Fresh Sliced Avocado. **\$7**

BLACKENED SCALLOPS

Three Blackened Jumbo Scallops Served on Mini Tostadas Smothered with Black Beans & Pico de Gallo and Served with Chipotle Dressing. **\$9**

TUNA CEVICHE **\$10**

SOPES TRIO **\$13**

AGUACHILE **\$18**

BOTANA EL ZOCALO **\$28**



GUACAMOLE CARNICERO



BLACKENED SCALLOPS

LUNCH MENU

Lunch is served Monday to Friday from 11:00 AM to 3:00 PM

Combos are Served with Rice and Beans 8

Combos

COMBO #1

One Cheese Chile Relleno & One Shredded Chicken or Pork Tamale.

COMBO #2

One Mini Chimichanga of Shredded Chicken or Beef & One Cheese Enchilada Green or Red Sauce.

COMBO #3

Two Potato Flautas Topped with Green Sauce, Lettuce, Pico de Gallo, Grated Cheese, Guacamole & One Beef or Chicken Burrito.

COMBO #4

Two Ground Beef Enchiladas Topped with Red Sauce & One Hard Shell Taco Topped with Lettuce, Pico de Gallo, Jack Cheese, Sour Cream & Guacamole.

COMBO #5

One Vegetable Burrito & One Vegetable Enchilada Topped with Red Sauce, Melted Cheese, Guacamole & Sour Cream.

COMBO #6

One Hard Shell Steak Taco Topped with Lettuce, Pico de Gallo, Jack Cheese, Sour Cream, Guacamole & Two Chicken Flautas.

Lunch Salads

TACO SALAD

A Flour Tortilla Bowl Filled with Ground Beef, Chicken or Shredded Beef, Refried Beans, Lettuce, Pico de Gallo, Sour Cream, Guacamole, Tomatoes & Cucumbers. **10**
Shrimp or Skirt Steak **+2**

AVOCADO SALAD

Fresh Cut Avocado, Cherry Tomato, Onions, Cilantro, Lime Juice, Drizzle of Balsamic Vinaigrette

Tilapia	12.50	Chicken	11
Salmon	15	Shrimp	12.50
Veggies	10.75	Skirt Steak	15.5

MEXICAN SALAD

Marinated Grilled Chicken Breast, Mix Lettuce, Sweet Onions, Corn, Black Beans, Red Bell Peppers, Cucumber, Cheese, and Ranch Dressing. **11.50**

SPINACH SALAD

Chicken **11** Shrimp **13**

Lunch Tacos

MEXICAN TACOS

Two Soft Corn Tortilla Tacos Topped with Cilantro & Onions with Your Choice of Meat: Steak, Chorizo, Pastor, Chicken, Carnitas Served with Rice & Beans. **11**
Lengua, Shrimp or Fish **12.5**

HARD SHELL TACOS

Two Hard Shell Tacos with Choice of Meat: Steak, Ground Beef, Shredded Beef, or Chicken. Topped with Lettuce, Pico de Gallo, Sour Cream, Jack Cheese & Guacamole, Served with Rice & Beans. **11**
Lengua, Shrimp or Fish **12.5**

ZOCCALO TACOS

Two Flour Tortilla Tacos Topped with Lettuce, Pico de Gallo, Sour Cream, Jack Cheese, Guacamole, Served with Rice & Beans. Steak or Grilled Chicken: **12.50**
Lengua, Shrimp or Tilapia **13.75**

TAMALES

Two Chicken or Pork Tamales Topped with Sauce, Melted Cheese and Sour Cream, Served with Rice & Beans. **8**

Lunch Specialties

CHIMICHANGA

Flour Tortilla Filled with Rice & Beans with Choice of: Shredded Beef, Chicken, Ground Beef or Pastor, Topped with Cheese Sauce. **8.50**

ENCHILADAS

Three Enchiladas: Ground Beef, Shredded Beef or Chicken, Topped with Green or Red Sauce, Melted Cheese, Sour Cream, Rice, Beans & Salad (Optional). **8**

BURRITOS

Two Burritos: Steak, Shredded Chicken, Ground Beef or Vegetables, Topped with Melted Cheese, Guacamole, and Sour Cream, Served with Rice & Beans. **8**

FLAUTAS

Choose Your Three Flautas: Shredded Chicken, Shredded Beef or Potato, Topped with Green or Red Sauce, Lettuce, Pico de Gallo, Grated Cheese, Sour Cream, Guacamole, Served with Rice & Beans. **8**

GRILLED CHICKEN BREAST

Marinated Grilled Chicken Breast, Served with Sautéed Vegetables & Rice. **8**

SKIRT STEAK

Marinated Grilled Skirt Steak, Served with Rice, Beans & Salad. **10.50**

TORTA

Breaded Chicken or Asada in a Mexican Baggett with Mayonnaise, Refried Beans, Lettuce, Avocado, Jalapeño, Melted Cheese, Served with French Fries. **10**

FAJITAS

Steak, Chicken, Vegetables or Mixed Fajitas, Sautéed Onions, Green & Red Bell Peppers, Served with Rice, Beans, Sour Cream, Guacamole & Flour or Corn Tortillas. **10.50**

QUESADILLA

Steak, Grilled Chicken or Vegetables in a Flour Tortilla, Refried Beans, Melted Cheese, Served with Pico de Gallo, Sour Cream, Guacamole & Rice. **9**

BREADED SHRIMP

Breaded Shrimp Served with Rice, Beans, Salad & a Side of Mild Chipotle Sauce. **11**

HUEVOS CON CHORIZO

Two Scrambled Eggs with Mexican Chorizo, Served with Rice and Beans and Your Choice of Tortillas. **8**

EL ZOCALO COMBO

One Tamale, One Chile Relleno and a Steak Mexican Taco. **10.50**

Happy Hour:

Monday - Thursday

3:00pm to 6:00pm

Friday

3:00pm to 7:00pm

\$2 OFF Any Top Shelf Margarita • **\$5** Draft Beer

Taco Tuesday:

\$3 House Tequila Shot

\$6 Jumbo House Margarita

\$3 Ground Beef or Shredded Chicken Hard Shell Tacos

Margaritas

All Margaritas are Made with Fresh Hand-Squeezed Lime Juice (Made to Order) and are Offered by the Glass or Pitcher.

EL ZOCALO CADILLAC

El Mayor Anejo Tequila, Grand Marnier, El Zocalo Homemade Sour. **12**

LA PALOMA

Milagro Silver Tequila, Fresh Lime Juice, Agave, Topped with Grapefruit Jarrito & Poured in a Tajin Rimmed Glass. **8**

LA FLAQUITA-RITA

El Corazon Silver Tequila, Agave, Gran Gala & Fresh Lime Juice. **9**

HIBISCUS MARGARITA

Maestro Dobel Tequila, Gran Gala, Agave, Lime Juice & Jamaica. **10**

MOJITO-RITA

Corazon Silver Tequila, Agave, Fresh Mint Leaves, Lime Juice with a Splash of Soda. **10**



MEXICAN OLD FASHION



EL ZOCALO MULE

EL ZOCALO MULE

Hornitos Tequila, Fresh Lime Juice, Agave Topped with Ginger Beer. **10**

OAXACAN MULE:

Monte Alban Mezcal, Fresh Lime Juice, Agave, Topped with Ginger Beer. **10**

BLACK DIAMOND MARGARITA

Maestro Dobel Diamante Tequila, Gran Gala & Homemade Sour. Poured in a Jumbo Glass Rimmed with Black Salt. **12**

MEZCAL MARGARITA

Monte Alban Mezcal, Gran Gala, Fresh Lime Juice, & Agave. **10**

WILD MARGARITA

Hornitos Plata Tequila, Gran Gala, Fresh Lime Juice and Wildberry Puree. **10**

MEXICAN OLD FASHION

Patron Anejo, Sugar Cube, Angostura Bitters, Cherry, and Orange Peel. **10**

PERFECTA MARGARITA

Corralejo Reposado Tequila, Cointreau, Agave, Lime Juice & a Splash of Grand Marnier. **10**

EL ZOCALO MARGARITA

Herradura Anejo Tequila, Cointreau, Lime Juice, Organic Agave & a Splash of Orange Juice. (Jumbo) **14**

MASTERS MARGARITA

Maestro Dobel Anejo Tequila, Grand Marnier, Fresh Lime Juice, Organic Agave & Orange Juice. (Jumbo) **15**

HOUSE MARGARITA **\$6**

JUMBO HOUSE MARGARITA **\$8**

MANGO MARGARITA **\$10**

STRAWBERRY MARGARITA **\$10**

RASPBERRY MARGARITA

1800 Silver Tequila, Chambord, Fresh Lime Juice, & Raspberry Puree. (Jumbo) **12**



RASPBERRY MARGARITA



FRUTA PROHIBIDA

AZTECA MARGARITA

Jose Cuervo Silver Tequila, Orange Curacao, Lime Juice and Agave Poured in a Jumbo Glass. **11**

EL MATADOR

El Jimador Blanco Tequila, Cointreau, Pineapple Juice, Lime Juice & Agave. **8**

LA VIEJA MARGARITA

El Mayor Anejo Tequila, Homemade Sour, Orange Juice & Orange Curacao. **10**

FRUTA PROHIBIDA

Hornitos Plata Tequila, Passion Fruit, Agave, Lime Juice & Orange Curacao. **10**

AZTECA MARGARITA

Jose Cuervo Silver Tequila, Lime Juice, Agave & Orange Curacao. (Jumbo) **11**

PICOSA MARGARA

Corazon Tequila, Tanteo Jalapeño Infused Tequila, Gran Gala, Lime Juice, Fresh Jalapeño Slices & Poured in a Tajin Rimmed Glass. **10**

Beverages

FOUNTAIN SODAS

Coca Cola, Sprite, Diet Coke, Mr. Pibb, Lemonade, Orange Fanta, Mexican Coke & Mexican Sprite **3**

ASSORTED DRINKS

- Milk or Chocolate Milk **2.50**
- Apple Juice **2.50**
- Orange Juice **2.50**
- Bottle Water (Dasani) **1.50**
- Sweet Tea & Unsweetened Tea **2.50**

Imported Drinks

JARRITOS

Tamarind, Mandarin, Pineapple, Lime, Grape Fruit **2.50**

SOFT DRINKS

Mexican Coke & Mexican Sprite **3**

AQUAS FRESCAS (FLAVOR WATER)

Horchata, Jamaica, Limenade, Strawberry, Tamarindo Mango Pint **2.75** Mug **3.50**

Beers

IMPORTED BEERS

Corona Extra, Premier, Familiar & Light, Negra Modelo, Modelo Especial, Victoria, Dos Equis Lager, Dos Equis Amber, Tecate, Sol, Heineken, Stella, Presidente, Bohemia & Pacifico **5**

CHELADA

Fresh Lime Juice, Salt Rim Glass with Your Choice of Mexican Beer. **6**

DOMESTIC BEERS

Bud Light, Coors Light, Budweiser, Michelob Ultra Yuengling & O'Doul's **4**

ON TAP

Modelo Especial, Negra Modelo, XX Lager, XX Amber, Pacifico, Stella & Bud Light.



MICHELADAS

MICHELADAS

Fresh Lime Juice, Clamato, Valentina Sauce, Your Choice of Beer & Tajin Chili Powder Rimmmed Glass. **7.50**

Wines

WHITE

Chardonnay & Pinot Grigio Glass **5.50**

RED

Cabernet Sauvignon & Merlot Glass **5.50**

SANGRIA

Homemade Sangria Red & White **6**

Soups

- Tortilla Soup **Lunch 6** **Dinner 11**
- Chicken Soup **Lunch 6** **Dinner 8**
- Seven Seas (Seafood) **15.50**

Salads

TACO SALAD

A Flour Tortilla Bowl Filled with Ground Beef, Shredded Chicken or Beef, Refried Beans, Lettuce, Pico de Gallo, Sour Cream, Guacamole, Tomatoes & Cucumbers. **10**

SPINACH SALAD

A Bed of Spinach, Caramelized Red Onions, Goat Cheese, Chipotle Dressing, Topped with Grilled Chicken or Shrimp. Chicken **11** Shrimp **13**

AVOCADO SALAD

Fresh Cut Avocado, Cherry Tomatoes, Onions, Cilantro, Lime Juice, Drizzle of Balsamic Glazed. Choose Your Meat: Grilled Chicken Breast **11** Shrimp **12.50** Skirt Steak **14**

MEXICAN SALAD

Marinated Grilled Chicken Breast, Mixed Lettuce, Corn, Black Beans, Red Bell Peppers, Onions, Cucumbers & Ranch Dressing. **11.50**

Tortas

BREADED CHICKEN OR ASADA

A Mexican Baguette with Mayonnaise, Refried Beans, Lettuce, Tomato, Jalapeño, Avocado, Melted Cheese. Served with French Fries. **10**

CEMITA POBLANA

Grilled Chicken Breast in a Mexican Baguette with Mayo, Shredded Oaxaca Cheese, Chipotle Sauce, Avocado, and Baby Arugula Served with French Fries. **11.50**

Tacos & Flautas

MEXICAN TACOS

Three Soft Corn Tortilla Tacos topped with Cilantro & Onions Served with Rice & Beans. Choose Your Meat: Steak, Chorizo, Chicken, Pastor or Carnitas **11**



SKIRT STEAK AVOCADO SALAD



MEXICAN SALAD

ZOCALO TACOS

Three Flour Tortilla Tacos Topped with Shredded Lettuce, Pico de Gallo, Sour Cream, Jack Cheese & Guacamole Served with Rice & Beans. Choose Your Meat: Steak or Chicken **12.50** Shrimp or Tilapia **13.75**

HARD SHELL TACOS

Three Hard Shell Tacos with Choice of: Ground Beef, Shredded Beef or Chicken Topped with Lettuce, Pico de Gallo, Jack Cheese, Sour Cream & Guacamole Served with Rice & Beans. **11**

FLAUTAS

Four Flautas Topped with Green or Red Sauce, Lettuce, Pico de Gallo, Grated Cheese, Sour Cream & Guacamole Served with Rice & Beans. Choose Your Flautas: Chicken, Shredded Beef or Potato. **12.50**

Chef's Favorite Dishes

SKIRT STEAK

House Cut Skirt Steak Served with Rice, Beans & Salad. **21.50** Add Grilled Onions **+1**

FAJITAS

Your Choice of Favorite Protein Grilled with Sautéed Onions, Green & Red Bell Peppers, Comes with Guacamole, Pico, Sour Cream, Jack Cheese, Rice, Beans & Flour or Corn Tortillas. Steak or Shrimp **18.50** Mix Fajitas **19** Chicken **16** Veggies **15**

EL ZOCALO FAJITAS

Steak, Shrimp and Chicken Grilled with Peppers & Onions Topped with Shredded Cheese Served with Rice and Black Beans. **20**

POLLO A LA MEXICANA

Chicken Breast Sautéed with Tomato, Onions, Jalapeño and Sprinkled with Cilantro, Served with Rice and Beans. **15.50**

ZOCALO BURRITO

Flour Tortilla Filled with Choice of Chicken, Vegetarian, Pastor or Steak, Rice and Beans, Topped with Red Sauce, Melted Cheese & Sour Cream. **11**

CHILES RELLENOS

Two Poblano Peppers Stuffed with Cheese, Egg Battered, Topped with Red Sauce, Melted Cheese and Sour Cream, Served with Rice & Beans. **14**



ENCHILADAS



EL ZOCALO FAJITAS

GRILLED CHICKEN BREAST

Marinated Grilled Chicken Breast Served with Sautéed Vegetables & Rice. **13**

ENCHILADAS

Four Enchiladas with Your Choice of: Cheese, Chicken, Beef or Vegetarian in Red or Green Sauce, Melted Cheese, Sour Cream, Served Rice & Beans. **13.50**

POLLO EN MOLE

Shredded chicken in a mole sauce topped with sesame seeds. Served with rice and beans. **15**

MOLCAJETE

In a Molcajete Bowl with Grilled Chicken Breast, Skirt Steak, Roasted Cheese, Chorizo, Cactus, Shrimp, in a Tortilla Soup Accompanied with Rice, Beans & Flour or Corn Tortillas. **22**

TOSTADAS TRIO

Three Flat Crispy Corn Tortillas Smothered with Beans & Topped with Steak or Chicken, Lettuce, Pico de Gallo, Grated Cheese, Sour Cream, & Fresh Avocado. **10.50**

CHIMICHANGA

Flour Tortilla Filled with Your Choice of: Steak, Chicken, Pastor or Ground Beef, Plus Rice and Beans Dip, Fried and Covered with Cheese Sauce, Served with Pico de Gallo, Guacamole & Sour Cream. **11** Add Shrimp **+2**

EGGPLANT CHILE RELLENO

Roasted Crispy Poblano Pepper Covered with Cornmeal, Filled with Sautéed Shrimp, Eggplant, Manchego Cheese, Roasted Bell Pepper Sauce, Served with Rice and Beans. **16**

CHILES EN NOGADA

Egg Battered Poblano Peppers Stuffed with Mixed Pork and Beef Cooked with Almonds, Apple, Raisins, and Pinions. Bathed in Walnut Goat Cheese Sauce, Topped with Pomegranate Seeds and Served with Rice. **17**

SOPES TRIO

Three Thick Corn Dough Smothered with Refried Beans. With Your Choice of Meat: Steak, Grilled Chicken, Chorizo, Al Pastor, or Shredded Beef. Topped with Lettuce, Queso Fresco, Cilantro, Onions, Sour Cream and Avocado Slices. **13**

QUESADILLA

Flour Tortilla Filled with Refried Beans, Melted Cheese with Your choice of Steak or Grilled Chicken, Served with Rice. **10.50** Add Shrimp **+2**

SKIRT STEAK GIANT BURRITO

Flour Tortilla Filled with Rice Beans and Skirt Steak Topped with White Cheese Sauce. Served with Guacamole and Pico. **14**

COCHINITA PIBIL

Pork Shoulder Marinated and Slow Braised in Achiote Paste, Inspired from a Yucatan Recipe. Served with Mashed Potato, Black Beans, Pickled Red Onions and Your Choice of Flour or Corn Tortillas. **14**



COCHINITA PIBIL

Seafood

MOJARRA FRITA

Fried Whole Tilapia Marinated with Garlic. Served with Tostones, Rice & Salad. **15.50**

TILAPIA A LA PLANCHA

Grilled Tilapia with Sauteed Vegetables. Served with Rice. **14**

GRILLED SALMON

Grilled Salmon Served with Sautéed Vegetables and Rice. **16**

CAMARONES A LA DIABLA

Eight Shrimps in Our Signature Homemade Spicy Sauce Served with Rice & Beans. **14.50**

CAMARONES A LA TEQUILA

Eight Fried Shrimp Wrapped with Bacon & Cheese, Sautéed Mushrooms, Flamed with Tequila Served with Rice & Beans. **15**

SALMON IN COCONUT SAUCE

Salmon with Sautéed Green, Red Bell Peppers & Asparagus in a Creamy Coconut Sauce & Roasted Asparagus Served with Rice & Tostones. **18**

SCALLOPS & SHRIMP ENCHILADAS

Four Shrimp & Scallop Enchiladas in a Creamy Chipotle Sauce. Served with Rice & Beans. **18**

SCALLOPS AND SHRIMP BURRITO

Burrito Stuffed with Rice, Beans, Scallops and Shrimp in a Creamy Chipotle Sauce. Topped with Cheese Dip.

FILLETE DE TILAPIA A LA MEXICANA

Cooked Tilapia Fillet with Sauteed Onions, Tomatoes and Jalapenos. Served with Rice and Beans. Corn or Flour Tortillas. **15**

BLACKENED TILAPIA FILLET

Blackened Tilapia Fillet Seasoned with Various Blackening Herbs and Spices. Served with Sauteed Veggies and Mashed Potato. **15**

SHRIMP WITH VEGGIES

Grilled Shrimps with Sauteed Carrots, Broccoli, Cauliflower, Asparagus, Corn, Mushrooms, Onions, Bell Peppers and Spinach. Served with Rice. **13.50**

Kid's Meals

CHICKEN NUGGETS

Served with Fries **5.75**

MINI BURRITO

Steak, Chicken, or Ground Beef Served with Rice & Beans. **5**

KID'S TACO

Ground Beef on a Flour Tortilla Topped with Lettuce and Jack Cheese. **5**

MINI QUESADILLA

Steak, Chicken or Cheese Served with Rice & Beans. **5.75**

KID'S FLAUTAS

Two Shredded Beef or Chicken Flautas Sprinkled with Grated Cheese. Served with Rice & Beans. **5.50**

Sides

- Refried Beans **2.25**
- Rice **2.25**
- Queso Dip **3.50**
- Esquite **3**
- Black Beans **2.25**
- House Salad **2**
- Sautéed Vegetables **3.50**
- Corn Tortillas **1**
- Flour Tortillas **1**
- French Fries **2.50**
- Guacamole 2 oz. **2**
- Guacamole 4 oz. **3.50**

À la Carte Items

- Mexican Taco de Lengua **3.50**
- Mexican Taco **3**
- Zocalo Taco **3.50**
- Shrimp or Fish Taco **3.50**
- Hard Shell Taco **3**
- Enchilada **2.50**
- Tamale **2.50**
- Chile Relleno **5**



BAKED RICOTTA PEACHES

Desserts

- Flan **5**
- Sopapillas **4**
- Churros **6**
- Fried Cheesecake **6**

LOS CREPES

Two Crepes Stuffed with Dulce de Leche (Cajeta) Glazed with Sugar, Condensed Milk and Fresh Strawberry Slices. **6**

BAKED RICOTTA PEACHES

Mixture of Ricotta Cheese, Butter, and Lemon Juice Accompanied with Caramelized Peaches. **6.50**



El Zocalo

MEXICAN RESTAURANT

(321) 363-4111

406 S. Sanford Avenue ■ Sanford, Florida 32771

HOURS

SUNDAY - THURSDAY

11:00am - 9:00pm

FRIDAY & SATURDAY

11:00am - 10:00pm