

ENTRADAS

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| <p>Ceviche \$140
Pescado Fresco, Estilo Peruano con Camote y Chile Serrano</p> <p>Tostada Vallarta \$180
Molido Cocido en Jugo de Limón con Tomate, Cebolla, Cilantro y Zanahoria</p> <p>Tostada Tulum \$140
Atún, Aceite de Ajonjolí, Aguacate, Cilantro, Tomate Verde y Poro Frito</p> | <p>Tostada Zarandeada \$160
Pulpo con Salsa de Zarandeado, Elotes, Cebolla y Tomate</p> <p>Tostada Playa Mujeres \$180
Camarón Cocido en Jugo de Limón con Cebolla Morada, Palmito, Chicharos, Tomate, Pepino y Semillas de Ajonjolí Negro</p> |
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ENSALADAS Y SOPAS

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| <p>Pollo \$180
Papa, Chicharos, Zanahoria, Elote, Apio y Mayonesa de Limón</p> <p>Pulpo \$190
Lechugas, Tomate, Cebolla Cambray, Vinagreta de Aceitunas y Semillas de Ajonjolí</p> | <p>Vegano \$160
Garbanzo, Queso Tofu, Tomate, Espinaca, Aceite de Nuez</p> <p>Caldo Xóchitl \$130
Pollo, Arroz, Tomate, Cilantro, Cebolla, Aguacate</p> |
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TACOS Y QUESADILLAS

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| <p>Nachos</p> <p>Camarón \$280
Res \$220
Pollo \$180
Naturales \$190</p> <p>Tacos</p> <p>Camarón \$220
Res \$210
Pollo \$190
Pescado \$190
Pastor \$190</p> | <p>Quesadillas</p> <p>Camarón \$230
Res \$210
Pollo \$175
Naturales \$160</p> <p>Fajitas</p> <p>Camarón \$230
Res \$220
Pollo \$220
Vegetales \$200</p> |
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ESPECIALIDADES

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| <p>Hamburguesa Zama \$280
Tocino, Piña, Tomate, Cebolla, Aguacate, Queso Oaxaca</p> <p>Pollo Rostizado \$220
Papas, Elote, Cebollas Cambray</p> <p>Barbacoa de Res \$220
Tortilla, Cebolla, Cilantro</p> <p>Tlayuda \$210
Tortilla, Arrachera, Tomate, Aguacate, Queso Oaxaca, Repollo, Frijol Refrito</p> <p>Jaiba de Concha Suave \$230
Salsa Agridulce, Cebolla Frita, Col y Zanahoria</p> <p>Enchiladas Verdes \$180
Tortilla de Maíz Rellena con Pollo Deshebrado, Salsa de Tomate Verde</p> <p>Enfrijoladas \$180
Tortillas de Maíz Rellenas de Carne de Res Bañadas en Salsa de Frijol</p> | <p>Arroz a la Tumbada \$220
Almejas, Camarón, Pescado, Mejillones, Calamar, Cebolla, Cilantro</p> <p>Pescado Tikin Xic \$300
Camote, Cebolla, Vegetales Asados</p> <p>Carnitas de Res \$220
Guacamole, Cebollas, Chile Serrano</p> <p>Zama Vegano \$160
Frijol Negro, Lentejas, Tomate, Cebolla, Ajo, Cilantro, Apio</p> <p>Enchiladas Rojas \$180
Tortilla de Maíz Rellena de Res Deshebrada, Salsa de Tomate</p> <p>Enmoladas \$180
Tortillas de Maíz Enrolladas, Rellenas de Pollo y Salsa de Mole</p> |
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PESCADO



MARISCOS



VEGANO



VEGETARIANO







SIN GLUTEN








PICANTE

Precios en pesos mexicanos e incluyen impuestos.
Aviso: el consumo de carnes, aves, mariscos o huevos crudos o poco cocidos puede aumentar el riesgo de enfermedades transmitidas por alimentos.







APPETIZER

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|  Ceviche \$140
Fresh Fish, Peruvian Style with Sweet Potato and Serrano Pepper |  Tostada Zarandeada \$160
Octopus with Zarandeado Style Sauce, Corn, Onion and Tomato |
|  Tostada Vallarta \$180
Ground Fish Cooked in Lime Juice with Tomato, Onion, Coriander and Carrots |  Tostada Playa Mujeres \$180
Shrimp Cooked in Lime Juice, Red Onion, Palmetto, Green Peas, Tomato, Cucumber and Black Sesame Seeds |
|  Tostada Tulum \$140
Tuna, Sesame Oil, Avocado, Coriander, Green Tomato and Crispy Leeks | |



SALADS & SOUPS

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|  Chicken \$180
Potato, Green Peas, Carrots, Corn, Celery and Lime Mayonnaise |  Vegan \$160
 Chickpeas, Tofu Cheese, Tomato,  Spinach, Pecan Oil |
|  Octopus \$190
Lettuce, Tomato, Cambray Onion, Olive Vinaigrette and Sesame Seeds | Chicken Broth Xóchitl \$130
Chicken, Rice, Tomato, Coriander, Onion, Avocado |

TACOS & QUESADILLAS

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| Nachos | Quesadillas |
|  Shrimp \$280 |  Shrimp \$230 |
| Beef \$220 | Beef \$210 |
| Chicken \$180 | Chicken \$175 |
| Plain \$190 | Plain \$160 |
| Tacos | Fajitas |
|  Shrimp \$220 |  Shrimp \$230 |
| Beef \$210 | Beef \$220 |
| Chicken \$190 | Chicken \$220 |
|  Fish \$190 |  Vegetarian \$200 |
| Pastor \$190 | |

SPECIALTIES

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| Zama Burger \$280
Bacon, Pineapple, Tomato, Onion, Avocado, Oaxaca Cheese |  Seafood Rice \$220
Clams, Shrimp, Fish, Mussel, Squid, Onion, Coriander |
| Roasted Chicken \$220
Potato, Corn, Cambray Onions |  Tikin Xic Fish \$300
Sweet Potato, Onion, Grilled Vegetables |
| BBQ Pulled Beef \$220
Mexican Style, Tortilla, Onion, Coriander | Fried Beef \$220
Guacamole, Onions, Serrano Pepper |
| Tlayuda \$210
Tortilla, Flank Steak, Tomato, Avocado, Oaxaca Cheese, Cabbage, Fried Beans |  Zama Vegan \$160
 Black Beans, Lentils, Tomato, Onion,  Garlic, Coriander, Celery |
| Soft Shell Crab \$230
Sweet and Sour Sauce, Fried Onion, Coleslaw and Carrots | Red Enchiladas \$180
Rolled Corn Tortilla, Shredded Beef, Tomato Sauce, Onion, Shredded Cheese |
| Green Enchiladas \$180
Rolled Corn Tortilla, Shredded Chicken, Green Tomato Sauce | Enmoladas \$180
Rolled Corn Tortilla Stuffed with Chicken and Mole Sauce |
| Enfrijoladas \$180
Rolled Corn Tortilla Stuffed with Beef, Black Bean Sauce | |



FISH



SEA FOOD



VEGAN



VEGETARIAN



GLUTEN FREE



HOT SPICY

Prices are in Mexican pesos and tax included.
Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.