

Entradas

Guacamole Fresco - \$11

Queso Blanco - Fontina, smoked gouda, and white american. Small bowl \$10 Large bowl \$14
Add Beef Picadillo. \$2

Quesadilla - Shredded oaxaca cheese, peppers, onions, cremini mushrooms on fresh flour tortillas. Chicken. \$16 - Steak \$18 - Shrimp \$18

Roasted Stuffed Jalapenos – Fresh roasted jalapeno halves stuffed with oaxaca, monterey jack, and cream cheese. \$10

Nachos - Refried beans, cheddar, pico de gallo, fresno peppers, jack & cheddar cheese, cotija cheese
Chicken \$14 - Steak \$16 - Shrimp \$16

Carmen's Tinga Tostadas - Slow cooked chipotle chicken tinga atop a thin layer of refried beans, romaine lettuce, savoy cabbage, queso fresco, sour cream, avocado. \$15

Ceviche Camarones - Citrus marinated shrimp, cucumber, jicama, tomato, peppers, orange, and spicy mango sauce served with fresh tortilla chips. \$19

Salsa Trio – Arbol guajillo, avocado tomatillo, and diablo salsas with complimentary refills - \$6.00

Mex y Tex

Served with mexican rice and refried beans.

Mexico City Combo - One crispy taco, a beef or chicken enchilada, and a tamale. \$19

Enchiladas Tres Especial - One chicken, one beef picadillo, and one shrimp enchilada. \$21

Beef Enchiladas - Picadillo, salsa roja, white onion, cotija cheese, mexican crema. \$19

Chicken Enchiladas - Pulled Chicken, salsa roja, oaxaca cheese, bell pepper, red onion, cotija cheese, serrano crema. \$18

Dos Enchiladas – Chicken or beef. \$14

Vegetarian Enchiladas - Cremini mushroom, red onion, squash, cauliflower, carrots, jalapeno tomatillo salsa, cotija cheese, mexican crema. \$17

Shrimp Enchiladas - Jumbo shrimp, sour cream sauce, tomatillo salsa, serrano, cotija cheese, Serrano crema. \$19

Chimichanga - Hand rolled burritos, filled with cheese and your choice of fajita beef, fajita chicken, or chipotle chicken tinga. Pico de gallo, salsa roja and sour cream sauce, cotija cheese.
Chicken Tinga \$18 Chicken \$18 - Steak \$20

Flautas - Crispy corn tortillas rolled with chicken. Pico de gallo, mexican crema, cotija cheese. Served with queso and guacamole. \$18

Sides

Mexican Sweet Corn | Papas de Madre
Roasted Veggies | Mexican Rice
Poblano Rice | Refried Beans

Tacos

Served with mexican rice and refried beans.

Tacos al Carbon - Steak or Chicken Fajita, pico de gallo and queso blanco, grilled onions, guacamole served on fresh flour tortillas. \$21

Barbacoa - In-house slow roasted beef barbacoa, pickled red onion, cotija cheese, arbol guajillo salsa served on fresh flour tortillas. \$19

Carnitas - In-house slow roasted pork carnitas, fresh yellow onion, radish, cotija cheese, tomatillo salsa, served on fresh flour tortillas. \$19

Crispy Tacos - Crispy corn tortillas with beef picadillo, shredded oaxaca cheese, lettuce, tomato, cilantro, and mexican crema. \$17

Tacos del Mar - Mahi-Mahi pan seared with mexican spices, savoy cabbage, fried fresno pepper, grilled corn, radish, avocado, serrano crema, arbol guajillo salsa served on fresh flour tortilla. \$24

* House made fresh corn tortillas available upon request

Fajitas

Served sizzling with onions and peppers, fresh guacamole, pico de gallo, sour cream, and cheese. Refried beans and mexican rice.

Chicken	\$21
Steak	\$25
Combo - Chicken, Steak	\$23
Ribeye	\$36

Platos Fuertes

Mi Madre's Flank Steak - Madre's secret recipe. Marinated flank steak cooked on an open flame, sliced very thin, mexican sweet corn, papas de madre. \$ 29

Carne Asada Clasico – Grilled skirt steak served with a roasted stuffed jalapeno, tomatillo salsa, mexican rice and refried beans. \$23

Surf and Turf – 7 oz petite filet topped with chimichurri, grilled colossal shrimp, roasted veggies and poblano rice. \$28

Milanesa - Pan seared lightly breaded chicken breast, tomatillo salsa, avocado cucumber tomato salad, and poblano rice. \$22

Seared Mexican Spiced Salmon

Seared salmon seasoned with mexican spices served on a bed of poblano rice, topped with a light and citrusy avocado cucumber salsa. Served with charro beans. \$28

Tequila Lime Pescado - Snapper encrusted with crushed plantain crisps, pan seared and topped with a tequila lime butter sauce., roasted veggies. \$34

Cabo Seared Salmon – Pan seared with mexican spices, papas de madre, roasted veggies. Finished with tequila lime butter sauce. \$30

House Made Fresh Salsas

Fire Roasted Roja | Arbol Guajillo
Avocado Tomatillo | El Diablo

Sopa y Ensalada

Chicken Tortilla Soup - Chicken and vegetables, jack cheese, tortilla strips, and a slice of avocado. Small bowl \$10 - Large bowl \$14

Ensalada Playa del Carmen - Mixed Greens, spring mix and kale, fresh pineapple chunks, blueberries, toasted macadamia nuts, fresh mango, kiwi, jicama, radish sticks, cucumber, fresno peppers, grapes, feta, strawberries, pineapple/mango vinaigrette with fresh toasted coconut.

With Chicken \$22

With Shrimp \$26

With Salmon \$28

Rosa's Simple Salmon Salad - Pan seared salmon, mixed greens, house dressing, cherry tomato, cucumber, radish, pepita, feta cheese, pickled red onion. \$24

Texas Steak Salad - A marinated 5oz petite tender filet drizzled with chimichurri nestled next to mixed greens tossed with fresh lemon, extra virgin olive oil and a touch of sea salt, apple, cilantro, cherry tomato, radish, avocado, pickled red onion, goat cheese, candied pecans. \$24

Niños

Served with beans and rice.

Tacos - Chicken or Beef \$9

Chicken Breast Grilled \$9

Chicken Flautas \$9

Quesadilla - Cheese, Chicken, or Beef \$9

Non-Alcoholic and Specialty Beverages

Ginger Mango Punch - \$6

Ginger Guava Punch - \$6

Limonada Fresca - \$6

Corona NA - \$6

Sangria Senorial - \$5

Coca-Cola de Mexico 500 ml - \$6

Fanta orange 500 ml - \$6

Jarritos - \$5.50

Topo Chico - \$5

Saratoga Spring water 12 oz - \$5 28 oz - \$9

Happy Hour Daily 3:00-6:00 PM

7\$ select glasses of wine, \$5 draft beer, \$7 house margaritas, \$5 well liquors

ZAFIROS

mexican grill y cantina

At Zafiros, we source and celebrate the finest expressions of scratch-kitchen ingredients, championing modern cuisine and seasonality to create dishes that reflect the bright, fresh flavors of Mexican cooking. Our recipes feature the freshest locally sourced vegetables available and fresh meats butchered in house daily. We take pride in our attention to the details that create a unique modern Mexican dining experience. We invite you to relax, enjoy great food, great drink, and of course great company. ¡Bienvenidos!

Brunch

Sunday 11:00 - 2:00

El Americano

2 eggs, bacon, breakfast potatoes, ciabatta, and fresh fruit \$13

Chilaquiles Divorciados - 2 eggs, crema, cotija cheese, red onion, cilantro, avocado, red radish, salsa roja, salsa verde. Chicken \$12 Steak \$14

Asada and Eggs - Fajita steak, 2 eggs, breakfast potatoes, avocado, and charred tomato \$22

*Try it with a 12oz coffee crusted ribeye \$36

Avocado Toast - Charred ciabatta bread, avocado, eggs sunny side up eggs, bacon, kale, arugula, feta cheese, tomato, and pepita seeds \$12

Dulce de Tres Leches Pancakes - Tres leches pancakes, whipped cream, strawberries, dulce de leche and cinnamon, with bacon or ham \$14

Heavenly French Toast - Brioche, strawberry jam, candied pecans, cinnamon, sugar, blueberries, strawberry ice cream and fresh whipped cream, with a side of bacon or ham \$14

Ciudad Juarez Burrito - Fresh flour tortilla with scrambled eggs, breakfast potatoes, pico de gallo, cheddar, monterey jack, avocado and your choice of bacon, ham, or fajita chicken, with a side of fresh fruit. \$12

Guanajuato City Omelet - 15

3 egg omelet with ham, cheddar, monterey jack, avocado, pico de gallo and tomatillo salsa, with a side of fresh fruit or breakfast potatoes.

Z Breakfast Bowl - Breakfast potatoes, cheddar, monterey jack, charro beans, roasted corn, avocado, pico de gallo, mexican crema, jalapeno sausage topped with a 2 sunny side up eggs \$15

Brunch Niños

Scrambled eggs, bacon, fresh fruit, or breakfast Potatoes - \$7

Brunch Extras

Pancakes - \$5 | Side eggs - \$4 | Bacon - \$5

Ham - \$5 | Jalapeño beef sausage - \$5

Fresh fruit - \$4 | Breakfast potatoes - \$4

Featured Brunch Beverages

Tito's Bloody Mary - \$10 | Michelada - \$8

Mimosas - \$7 | Topo Chico - \$5

Saratoga Spring Water 12 oz - \$5, 28 oz - \$9

Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness. Menu items may contain or come into contact with wheat, eggs, tree nuts, dairy, soy, fish and shellfish. For more information, please speak with the manager.