

Food Menu



ZOCA
MODERN MEXICAN CUISINE

BETHANY BEACH, DE

FLAVORS DE MEXICO

CHILI COLORADO STEW

Hominy, Pork Belly, Pasilla Chiles, Onions, Tortilla Chips \$12

ZOCA TRIO SAMPLER

Served with Corn Tortilla Chips, Salsa Verde, Fresco Guacamole, Pico de Gallo \$23

FRESCO GUACAMOLE

Served with Corn Tortilla Chips, Lime, Cilantro, Pico de Gallo \$18

CÓCTEL DE CAMARONES

Shrimp, Tomatoes, Cilantro, Onions, Jalapeño, Aguachile Valentian Sauce, Tostones \$18

STUFFED JALAPEÑOS

Bacon, Chorizo, Queso Fresco, Chipotle Cream (4) \$17

ADOBO CHICKEN WINGS

Chipotle Buffalo Sauce, Carrots, Celery, Ranch \$16

ZOCA ULTIMATE NACHOS

Corn, Chips, Queso Fundido, Pico de Gallo, Pickled Onions, Molcajete, Queso Fresco, Guacamole, Cilantro \$13

Add:

Carne Asada Steak \$16, Chicken \$14, Shrimp \$15, Beef Birria \$18

CHICKEN TINGA TAQUITOS

Handmade Tortillas, Salsa Verde, Sour Cream, Queso Fresco, Pickled Onions \$15

AHI TUNA TOSTADA

Crispy Tortilla, Guacamole, Seared Tuna, Radish, Chipotle Mayo, Cilantro \$19

MEXICAN salads

STREET CORN CHOPPED

Romaine, Yellow Corn, Radish, Crouton, Queso Fresco, Caesar Dressing \$15

MEXICAN SPRING MIXED

Cucumber, Tomatoes, Red Peppers, Avocado, Garlic Lime Dressing \$15

WEDGE MANGO SALAD

Pickled Onions, Bacon, Yellow Corn, Tomatoes, Queso Fresco, Ranch Dressing \$15

Add:

Chicken \$14, Shrimp \$15, Carne Asada Steak \$16, Beef Birria \$18

ZOCA TACOS

Hand Pressed Tortilla or Flour Tortillas

BARBACOA PORK

Pineapple, Chipotle Salsa, Cilantro, Pickled Onions (1) \$7 | (3) \$18

BLACKENED MAHI MAHI

Spicy Broccoli Slaw, Crispy Avocado, Cilantro, Pickled Onions, Chipotle Mayo (1) \$8 | (3) \$22

SLOW COOKED BEEF BIRRIA

Mozzarella Cheese, Onions, Cilantro, Birria Stewed (10) \$8 | (3) \$23

BAJA CALIFORNIA CRISPY SHRIMP

Pico de Gallo, Pickled Onions, Cilantro, Chipotle Mayo (1) \$7 | (3) \$19

CHICKEN A LA PLANCHA

Pico de Gallo, Pickled Onions, Cilantro, Avocado Lime Sauce (1) \$7 | (3) \$18

LENGUA DE RES (BEEF TONGUE)

Pico de Gallo, Pickled Onions, Cilantro, Salsa Verde (1) \$7 | (3) \$20

TOP SIRLOIN CARNE ASADA

Broccoli Slaw, Chipotle, Chimichurri, Cilantro (1) \$8 | (3) \$23

VIVA LAS Entrees

BURRITO

Lettuce, Yellow Rice, Zoca Black Beans, Mozzarella Cheese, Pico de Gallo, Flour Tortilla, Guacamole, Sour Cream

Add:

Vegetarian \$18, Chicken \$26, Shrimp \$27, Carne Asada Steak \$28, Beef Birria \$33

BURRITO BOWL

Lettuce, Yellow Rice, Zoca Black Beans, Queso Fresco, Guacamole, Pickled Onions, Pico de Gallo, Cilantro

Add:

Vegetarian \$20, Chicken \$29, Shrimp \$28, Carne Asada Steak \$30, Beef Birria \$35

QUESADILLA

Avocado Sauce, Pico de Gallo, Mozzarella Cheese, Guacamole, Topped with Chipotle Mayo, Queso Fresco, Cilantro,

Add:

Vegetarian \$18, Chicken \$26, Shrimp \$28, Carne Asada Steak \$28, Beef Birria \$33

FAJITAS CASA VERACRUZ

Tomatoes, Mixed Peppers, Yellow Onions, Served with Lettuce, Guacamole, Sour Cream, Pico de Gallo, Yellow Rice, Zoca Black Beans, 3 Corn Tortillas

Add:

Shrimp \$32, Chicken Breast \$33, Beef Birria \$33, Carne Asada Steak \$36, Surf & Turf \$45

MEXICAN PAELLA

Shrimp, Chorizo, Octopus, Yellow Rice, Epazote Tomato Broth \$38

MOLE ENCHILADAS

(4) Chicken Tinga, Red Mole Sauce, Corn Tortillas, Topped with Lettuce, Queso Fresco, Sour Cream, Served with Yellow Rice, Zoca Black Beans \$30

SIRLOIN CHIMICHANGA

Yellow Rice, Mozzarella Cheese, Flour Tortillas, Molcajete Salsa, Topped with Queso Fundido, Queso Fresco, Cilantro \$30

BANDEJA PAISA

Picanha Top Sirloin, Yellow Rice, Zoca Black Beans, Fried Plantain, Avocado, Chicaron, Chorizo \$47

PICANHA CARNE ASADA

Picanha Top Sirloin, Yellow Rice, Zoca Black Beans, Fried Plantain, Pico de Gallo \$30

GRILLED FLANKEN SHORT RIBS

Avocado Chimichurri, Street Costillas de Corn, Yellow Rice \$45

Sweet Finale

CARAMEL CHURROS

Warm Churros Tossed in Cinnamon Sugar, Drizzled with Caramel Sauce, Served with Vanilla Ice Cream \$12

COCONUT TRES LECHES CAKE

Sponge Cake Soaked in Three Milks with Coconut, Topped with Whipped Cream and Toasted Coconut \$12

SIDES

YELLOW RICE \$4

ZOCA BLACK BEANS \$4

STREET COSTILLA DE CORN \$10

FRIED PLANTAIN WITH SOUR CREAM \$10

VEGETABLES OF THE DAY \$8