

# ZEK



B A R

P O O L M E N U



“As men they seemed,  
so they were men.  
They spoke, they talked,  
they observed and listened”

# SALADS

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- \$159 COBB STYLE LIGHT SALAD (160 g)**  
Lettuce mix, coriander ranch dressing, roasted corn, tomatoes, avocado, juliana fried tortilla, grilled tuna (150 g) with sesame and amaranth
- \$137 CAESAR'S SALAD (180 g)**  
Seed bread croton Caesar's dressing of the house and grated parmesan cheese
- \$175 CHICKEN CAESAR'S SALAD**  
Seed bread croton Caesar's dressing of the house and grated parmesan cheese, with grilled chicken breast strips (150 g)

**\$263 SALMON**

**CAESAR'S SALAD**

Seed bread croton Caesar's dressing of the house and grated parmesan cheese, with marinated grilled salmon (150 g)

**\$284 GRILLED SHRIMP**

**CAESAR'S SALAD**

Seed bread croton Caesar's dressing of the house and grated parmesan cheese and marinated grilled shrimps

**\$99 CHAMOY CRUDITÉS (200 g)**

Cucumber, jicama, carrot, celery, coconut, green apple, watermelon, pineapple, served with a portion of chamoy and Miguelito (traditional sour flavors of Mexico)

## TACOS (1 PIECE)

**\$99 SHRIMP (80 g)**

In flour tortilla with roasted Oaxaca cheese, spicy tomato sauce, piloncillo and garlic, praline sesame, red onion and radish

## SNACKS

**\$137**

**TRADITIONAL  
GUACAMOLE (120 g)**

Accompanied with Mexican sauce (120 g) and crispy corn tortilla totopos

**\$224**

**CHICKEN  
QUESADILLA (200 g)**

Chicken (150 g) seasoned with cajun spices, mozzarella cheese, in flour tortilla with sour cream, guacamole and Mexican sauce

- \$262 CHICKEN WINGS**  
(10 PIECES)  
With Buffalo sauce, BBQ  
or tamarind-habanero.  
Accompanied with fresh celery  
and carrot, with blue cheese  
dressing
- \$181 PAPA GAJO** (200 g)  
With sour cream dressing, bacon,  
parsley and chives
- \$147 TRADITIONAL FRIES** (200 g)  
With truffle oil and parmesan  
cheese or with side melted ched-  
dar cheese sauce and bacon  
powder

# TOSTADAS (1 PIECE)

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**\$147 COCONUT HABANERO  
CEVICHE**

The catch of the day 100 grs,  
marinated in lime and lemon juice  
with coconut milk, mint, coriander,  
epazote, garlic oil and a light touch of  
roasted habanero

**\$147 TUNA CEVICHE**

Marinated fresh tuna 100 g, in morita  
chili macha sauce, with avocado,  
tomato, celery and red onion

**\$154 SHRIMP COCKTAIL (180 g)**

Shrimp 16/20 (100 g) accompanied  
by cocktail sauce, cucumber and  
wakame seaweed salad

# SANDWICHES

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Served with fries or green salad or fruit side

## **\$219 CLUB SANDWICH**

Homemade bread, with grilled chicken breast (150 g,) turkey ham (90 g), crispy bacon (30 g), tomato, lettuce and provolone cheese

## **\$159 JUMBO HOT DOG**

Beef sausage (220 g), wrapped in bacon topped with melted provolone cheese, caramelized onion, avocado slices and fresh serrano chili pepper served on homemade bread with fries and pickles

# PIZZAS

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30 cm / 8 slices

**\$154**    **PEPPERONI**

Made with the traditional pepperoni (100 g) and mozzarella cheese

**\$164**    **MARGARITA**

Fresh tomato, mozzarella cheese and basil

**\$181**    **AVOCADO**

Avocado with mozzarella and parmesan cheese

**\$181**    **RENAISSANCE**

Base of refried beans with traditional cochinita pibil with pickled red onion on the top

# BON APPÉTIT

CONSUMING RAW OR  
UNDER-COOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS.

AVERAGE FOOD WEIGHT  
BEFORE COOKING.

ALL OUR PRICES ARE LISTED  
IN MEXICAN PESOS,  
INCLUDING 16% TAXES