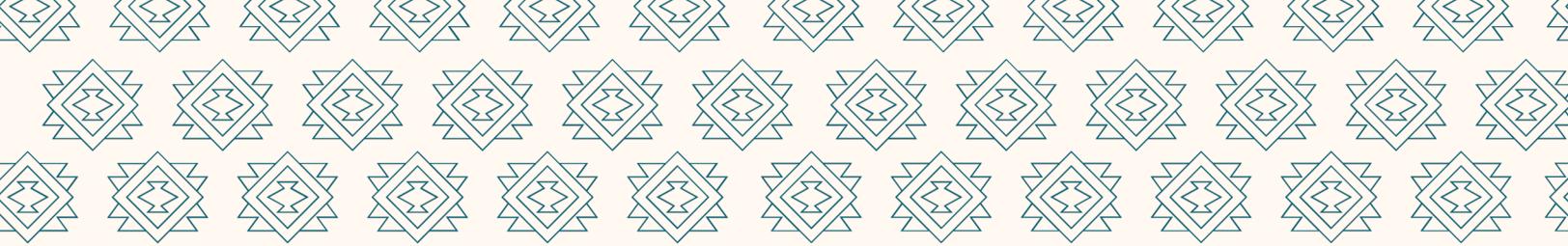


ZÜL

R O O F T O P

M E X I C A N C O A S T A L

Casa Costera Apartments by Marrio Bonvoy, Isla Verde PR



SMALL PLATES

TUNA CRUDO TOSTADAS | 14

Blue Corn Tortilla | Avocado | Citrus Shoyu
Chipotle Mayo

STREET STYLE ELOTES | 13

Corn on the Cob | Mesquite Mayo
Queso Fresco | Jalapeño

LOBSTER ROLLS | 24

Brioche Bun | Chipotle Mayo | Scallions

CHOLULO MEXICAN WINGS | 17

Ancho Chili Wings | Cholulo Bolo Sauce
Cilantro | Furikake

FRESH OFF THE ROOFTOP

CEVICHE CON TODO | 22

Fish of the Day | Avocado | Onions
Tomatoes | Jalapeño

OCTOPUS ESCABECHE | 25

Arugula | Pickled Chilies | Lime

ZŪL CHOPPED SALAD | 16

Romaine Lettuce | Charred Corn
Ancho Ranch Dressing | Avocado
Pico de Gallo | Bacon | Cojita Cheese
Add Chicken Breast | 6

TACOS

BAJA FISH | 19

Chipotle Mayo | Cabbage | Onions
Tomatoes | Green Mango | Cilantro

SALMON | 19

Refrito | Charred Corn | Avocado
Pico de Gallo

SHRIMP | 20

Mesquite Mayo | Arugula-Cabbage Slaw
Green Apples | Cilantro

OCTOPUS | 23

Salsa Roja | Guacamole | Arugula | Onions | Cilantro

CHICKEN TINGA | 17

Crema | Onions | Lettuce | Cilantro

CARNE ASADA | 20

Guacamole | Onions | Cilantro | Cojita

CARNITAS | 17

Onions | Cilantro | Chicharrón Volao

LARGE PLATES

SHRIMP AL AJILLO | 28

Puerto Rican-style Shrimp | Mojo Verde | Tostones

TUNA NEGRO | 29

Blackened Ahi Tuna | Arugula-Cabbage Slaw
Guacamole

VERACRUZ-STYLE FISH | MP

Catch of the Day | Veracruz Salsa
Cilantro Fried Rice

SALMON | 30

Pan Seared Atlantic Salmon | Spicy Batata Mash
Black Bean and Corn Relish

CHURRASCO | 35

Angus Skirt Steak | Serrano Chimichurri Chili
Seasoned Fries

OAXACA BURGER | 20

Local Brioche Bun | Lettuce | Pico de Gallo | Oaxaca
Cheese Pickled Chilies | ZŪL Secret Sauce
Add Bacon | 3

SIDES

SALSA QUEMADA & CHIPS | 6

GUACAMOLE & CHIPS | 7

REFRITO & CHIPS | 7

SEASONED FRIES | 8

SPICY BATATA MASH | 9

CILANTRO-ONION FRIED RICE | 8

TOSTONES | 9

SWEET SIDE

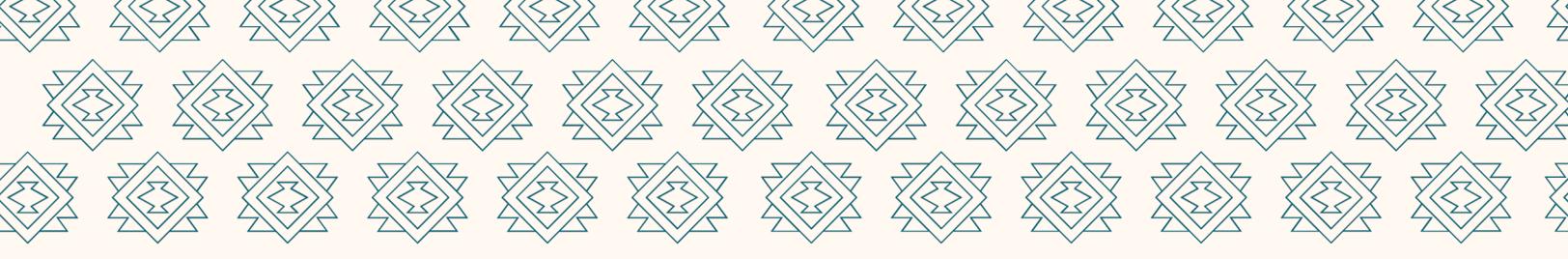
TEQUILA FLAN | 10

Corn
Cookie Crumble

CHOCOLATE BROOKIE | 12

Brownie + Cookie | Cajeta
Vanilla Ice Cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



COCKTAILS



PERFECT PATRÓN MARGARITA | 15

Patrón Silver | Patrón Citronge | Orange Juice
Lime Juice



PERFECT PATRÓN PALOMA | 15

Patrón Reposado | Grapefruit Juice
Sparkling Water



RÓN DEL BARRILITO OLD FASHIONED | 15

Rón del Barrilito 3 Stars | Simple Syrup



SPICY COMPADRE | 15

Tequila | Lime Juice | Chile de Árbol
Triple Sec | Honey | Campari



COCONUT BREEZE | 15

Coconut Rum | White Rum
Lime Juice | Simple Syrup



L.A. PALOMA | 15

Vodka | Grapefruit Juice
Lime Juice | Agave Syrup



GINGER PINEAPPLE BLISS | 15

White Rum | Pineapple Juice | Ginger Honey
Lime Juice | Cucumber Slices



PASSION GIN FIZZ | 15

Gin | St. Germain | Lime Juice | Simple Syrup
Passion Fruit Juice | Strawberry



COASTAL SOUR | 15

Whiskey Bourbon | Mezcal | Lime Juice
Simple Syrup | Tamarind Juice



APEROL SPRITZ | 15

Prosecco | Aperol | Club Soda

WINE LIST



BURBUJAS

- | | |
|---|-------------|
| Santa Margherita Prosecco
Italy | \$14 \$65 |
| Domaine Carneros Brut Blend
Napa Valley | \$14 \$65 |
| Piper-Heidieck Cuvée Brut Champagne
France | \$14 \$90 |
-

BLANCOS

- | | |
|---|-------------|
| Aveleda Alvarinho
Portugal | \$12 \$55 |
| WhiteHaven Sauvignon Blanc
New Zealand | \$12 \$60 |
| Bollini Pinot Grigio Trentino
Italy | \$12 \$55 |
| St Francis Chardonnay Sonoma County
California | \$12 \$60 |
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TINTOS

- | | |
|--|-------------|
| Arrocal Tempranillo Ribera del Duero
España | \$12 \$60 |
| El Enemigo Malbec
Argentina | \$12 \$60 |
| Sadler's Well Cabernet Paso Robles
California | \$12 \$60 |
| Napa Cellars Pinot Noir
California | \$14 \$65 |

DON'T ORDER THE USUAL!