



TACOS

3 per order

PESCADO 12.95

Beer battered OR grilled (GF) fish with Mexican slaw, avocado salsa, mango-habanero salsa, and cilantro

TINGA DE POLLO 11.50

Shredded chicken with avocado salsa, salsa morita, onions, and cilantro (GF)

CHORIZO 11.50

Ground sausage with avocado salsa, salsa morita, onions, and cilantro (GF)

AL PASTOR 11.95

Spit-fired pork with avocado salsa, pineapple salsa, pickled manzano chiles, onions, and cilantro (GF)

CARNE ASADA 13.50

Grilled steak with with pickled red onion, pico de gallo, salsa roja, goat cheese, and cilantro (GF)

CAMARONES 12.95

Shrimp prepared “al mojo de ajo” with avocado salsa, cabbage, salsa de tamarindo, onions, and cilantro (GF)

CARNITAS 11.95

Braised pork shoulder with avocado salsa, red guajillo salsa, rajas, onions, and cilantro (GF)

COLIFLOR A LA PLANCHA 11.50

Fire-roasted cauliflower with avocado salsa, salsa morita, chimichurri, onions, and cilantro (GF)

HONGOS Y CALABAZAS 11.50

Sautéed mushroom AND/OR zucchini with pickled red onion, pico de gallo, salsa roja, fresh spinach, avocado salsa, black bean purée, goat cheese, and cilantro (GF) (V)

TACOS DORADOS 4 per order 11.95

Rolled and fried crispy with braised chicken, salsa roja, avocado salsa, fresh spinach, crema, and queso fresco

MIXED TACOS 13.50

Select any 3 tacos (excludes Tacos Dorados and Birria)

ESPECIALIDADES

ENCHILADAS 12.95

Chicken, chorizo, pork OR veggies served “verde” (green) OR “coloradito” (red) with queso Oaxaca, fresh spinach, pickled red onion, crema, and queso fresco (GF)

TOSTADAS 11.95

Chicken, chorizo, pork OR veggies with black bean purée, fresh spinach, pickled red onion, avocado salsa, salsa roja, crema, and queso fresco (GF)

BLUE CORN QUESADILLAS 13.50

Chicken, chorizo, pork OR veggies with queso Oaxaca, black bean purée, avocado salsa, and crema (GF)

CORN EMPANADAS 2 per order 10.95

Potato OR mushroom with queso Oaxaca, black bean purée, avocado salsa, crema, and queso fresco (V)

CHILE RELLENO 11.95

Served with OR without mushrooms roasted with goat cheese, queso Oaxaca, pinto bean purée, pico de gallo, pickled red onion, avocado salsa, crema, and queso fresco (GF) (V)

QUESA BIRRIA 13.50

2 folded tacos stuffed with queso Oaxaca and birria, avocado salsa, salsa amarilla, onions, cilantro, and served with 3 oz of caldo de birria

TAMALES 2 per order 10.95

Chicken in a corn husk with rajas and salsa verde, pork in a banana leaf with mole, OR cheese in a corn husk with poblanos and salsa verde (GF)

TORTA 11.95

Hot-pressed Mexican sandwich with choice of protein*, queso Oaxaca, black beans, lettuce, tomato, rajas, avocado, and chipotle mayo

TLAYUDAS serves 2 19.95

Giant toasted hand-made corn tortilla (Mexican pizza) with choice of protein*, house-made requesón (ricotta), queso Oaxaca, black beans, cabbage, rajas, avocado salsa, and salsa morita (GF)

↳ PROTEIN FOR TORTAS & TLAYUDAS

TINGA DE POLLO (Shredded chicken)

CHORIZO (Ground sausage)

AL PASTOR (Spit-fired pork) +\$1 / \$3

CARNE ASADA (Grilled steak) +\$3 / \$6

CARNITAS (Braised pork shoulder) +\$1 / \$3

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MAZUNTE BODEGA
903 Manchester Street
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ESTILO FAMILIAR

family style platters for 2-4 people

POLLO A LA PLANCHA 49.95/33.95

Whole OR half fire-roasted chicken served with warm corn tortillas, salsa de gallo, roasted serrano salsa, avocado salsa, pickled onions, roasted potatoes, and cebollines (green onions) with limes (GF)

CARNITAS 45.95

Braised pork shoulder served with warm corn tortillas, chimichurri, salsa de gallo, roasted serrano salsa, chiles en vinagre, pickled onions, potatoes, and cebollines (green onions) with limes (GF)

CARNE ASADA 79.95

Marinated grilled steak served with warm corn tortillas, chimichurri, roasted serrano salsa, salsa roja, pickled onions, potatoes, and cebollines (green onions) with limes (GF)

CAMARONES AL MOJO DE AJO 79.95

Shrimp in a garlic and tomato salsa served with warm corn tortillas, avocado salsa, tamarind salsa, roasted serrano salsa, pickled onions, roasted potatoes, and cebollines (green onions) with limes (GF)

VEGETALES A LA PLANCHA 49.95

Fire-roasted cauliflower, mushrooms, and zucchini served with warm corn tortillas, avocado salsa, salsa amarilla, roasted serrano salsa, pickled onions, roasted potatoes, and cebollines (green onions) with limes (GF) (V)

SOPAS

POZOLE VERDE 9.95

Chicken stew with hominy, onion, cilantro, cabbage, radish, avocado, and lime (GF)

SOPA TARASCA 9.95

Creamy pinto bean soup with queso fresco, salsa macha, avocado, tortilla strips, and crema (GF) (V)

APERITIVOS

SALSA BAR 5.95

Tostada chips served with pico de gallo, salsa amarilla, fresh salsa verde, and salsa picante (GF) (V)

QUESO FUNDIDO 6.50

Melted cheese dip served with tostada chips (GF) (V)

GUACAMOLE 6.50

Guacamole served with tostada chips (GF) (V)

FRIJOLE 4.25

Black bean purée (GF) (V)

ARROZ 3.50

Rice (GF) (V)

BEBIDAS

HORCHATA 4.25

Sweetened rice milk made in-house

JAMAICA SWEET TEA 3.50

Sweetened hibiscus tea

AGUA DE LIMÓN 3.95

House-made limeade

BOTTLED MEXICAN SODAS 3.50

Coke, Sprite, Fanta, Topo Chico, Jarritos (assorted flavors)

*(GF) Item ingredients do not contain gluten

*(V) Vegetarian or vegan option

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Have Mazunte at your next party or event!



Learn about our event venue partner, La Brasa!

