

CAFÉ

- Coffee — \$3.00
- Americano — \$3.50
- Latte — \$4.50
- Espresso — \$3.50
- Cortado — \$4.00
- Iced Coffee — \$4.50
- Tea — \$3.25
- Café de Olla — \$5.00

Traditional Mexican coffee recipe, brewed in a clay pot with spices and brown sugar

WEEKEND BRUNCH

Served Saturdays & Sundays, 10am-2pm

Breakfast Tacos — \$10.50

(3 TACOS) Eggs scrambled with onion, jalapeño, and tomato, and topped with avocado salsa, salsa del gallo, and queso fresco. Served on soft corn tortillas. (GF) (V)

Chilaquiles — \$13.25

Tortilla chips simmered in salsa verde and topped with two fried eggs, salsa guajillo, crema, queso fresco, white onion, cilantro, and avocado. (GF) (V)

Enfrijolades — \$13.25

Three mini quesadillas smothered in black bean sauce topped with a fried egg and your choice of either salsa verde OR salsa guajillo. Finished with crema, queso fresco, white onion and fresh sliced avocado. Served with rice. (GF) (V)

Huevos Rancheros — \$13.25

Two eggs fried to order over corn tortillas with salsa verde OR salsa guajillo. Topped with queso fresco, white onion, and fresh sliced avocado. Served with a side of rice and seasoned pinto beans. (GF) (V)

Huevos Divorciados — \$13.25

‘Divorced’ huevos rancheros. Two eggs fried to order over corn tortillas. One half topped with salsa verde, the other half with salsa guajillo. Finished with queso fresco, white onion, and fresh sliced avocado. Served with rice and seasoned pinto beans. (GF) (V)

MEATS BY THE POUND

available hot or cold (GF)

- Al Pastor — \$19.90/pound
- Camarones — \$22.95/pound
- Carnitas — \$18.95/pound
- Chicken Tinga — \$16.95/pound
- Chorizo — \$14.95/pound
- Grilled Carne Asada — \$36.95/pound
- Shredded Pork — \$15.70/pound

BULK ITEMS

- Guacamole — \$5.50/\$9.75 (6oz/12oz)
- Pico de Gallo — \$5.00/\$9.40 (6oz/12oz)
- Salsa Verde — \$4.15/\$7.90 (6oz/12oz)
- Roasted Tomato Salsa — \$5.00/\$9.40 (6oz/12oz)
- Salsa Picante — \$4.15/\$7.90 (6oz/12oz)
- Tostada Chips — \$2.50/\$3.40 (5pk/10pk)
- Bollilo Torta Bread — \$3.00 (2 pieces)
- Tamales — \$4.50/each
Chicken, pork, or cheese

CATERING

Mazunte caters events of all sizes, from weddings and corporate meetings to parties and more!

Visit our catering site for more info:

www.mazuntecatering.com

Questions? Contact us!

catering@mazuntebodega.com

(859) 785-2344 #3



mazuntebodega.com

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HOURS

Tues-Thurs	11AM-9PM
Friday	11AM-10PM
Saturday	10AM-10PM
Sunday	10AM-9PM

Gluten-Free & Vegetarian Options



ORDER ONLINE



@MazunteBodega

TACOS (3 PER ORDER)

Pescado — \$16.20

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

Tinga de Pollo — \$12.25

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

Chorizo Tacos — \$12.25

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

Al Pastor — \$12.25

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

Carne Asada — \$16.20

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

Camarones — \$16.20

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

Carnitas — \$12.25

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

Hongas y Calabazas — \$12.25

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) — \$13.25

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

Quesa Birria — \$14.20

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

Mixed Tacos — \$12.25

Select any 3 tacos (excludes Tacos Dorados and Birria)
*Upcharge for carne asade, camarones, or pescado

*(GF) Item Ingredients Do Not Contain Gluten

*(V) Vegetarian or Vegan Option

SPECIALTIES

Enchiladas — \$14.00

Choice of protein* served “verde” (green) OR “coloradito” (red) with queso Oaxaca, fresh spinach, pickled red onion, crema, and queso fresco with a side of rice (GF)

Tostadas — \$12.25

Choice of protein* with black bean purée, fresh spinach, pickled red onion, avocado salsa, salsa roja, crema, and queso fresco with a side of rice (GF)

Blue Corn Quesadilla — \$14.25

Choice of protein* with queso Oaxaca, black bean purée, avocado salsa, and crema with a side of rice (GF)

Torta — \$13.95

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

Tlayudas serves 2 — \$23.95

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 Options:

AL PASTOR (Spit-fired pork)

CAMARONES (Shrimp) +\$3.95

CARNE ASADA (Grilled steak) +\$3.95

CARNITAS (Braised pork shoulder)

CHORIZO (Ground sausage)

PESCADO (Grilled or beer-battered fish) +\$3.95

SHREDDED PORK

TINGA DE POLLO (Shredded chicken)

VEGGIE (Sautéed mushroom and/or zucchini)

Corn Empanadas (2 per order) — \$11.75

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

Chile Relleno — \$13.00

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 with a side or rice (GF) (V)

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)

SOPAS

Pozole Verde — \$10.45

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

APERITIVOS

Salsa Bar — \$6.95

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

Queso Fundido — \$7.45

Melted cheese dip served with tostada chips (GF) (V)
Add Chorizo for \$2.00

Guacamole — \$7.75

Guacamole served with tostada chips (GF) (V)

Frijoles — \$4.75

Black bean purée (GF) (V)

Arroz — \$3.75

Rice (GF) (V)

BEBIDAS

Horchata — \$4.50

Sweetened rice milk made in-house

Jamaica Sweet Tea — \$3.95

Sweetened hibiscus tea

Agua de Limón — \$4.00

Limeade made in-house

Bottled Mexican Sodas — \$4.00

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

Margarita — \$12.00

Mango Margarita — \$12.75

Mexican Beer — \$5.25