

TORTAS

(Mexican Sandwiches)

Locally baked then toasted telera bread layered with black bean purée, caramelized onions, lettuce, tomato, avocado, and cilantro jalapeño spread. Your choice of filling below. Served with Mexican corn.

- Chicken Yucatán | 9.49
- Pollo Verde | 9.69
- Grilled Fish | 9.99 🌶️
- Carnitas | 9.49
- Beef Barbacoa | 9.69
- Portabella Mushroom | 9.99 ♻️
- Pastor | 9.49
- Carne Asada | 10.49 🌶️
- Sautéed Shrimp | 10.99

BEVERAGES

- FRESH MINT LEMONADE | 2.29
- FOUNTAIN SODA (coke, diet coke, sprite, ginger ale) | 1.99
- ICED TEA (sweet or unsweetened) | 1.99
- JARRITOS MEXICAN SODAS (tamarind, grapefruit, mandarin) | 2.29
- MEXICAN BOTTLED COKE | 2.29
- COFFEE | 2.29
- JUICES (orange, cranberry, pineapple) | 2.29

EXTRAS

- Jalapeño Relish 🌶️ | 1.00
- Avocado (half) | 2.00
- Guacamole | 1.50
- Crema | 1.50
- Salsa (pint) | 5.00
- Queso or Grated Cheese | 1.50
- Corn Tortillas (3) | .30
- Flour Tortillas (3) | .60

KIDS

	♻️ BLACK BEAN	♻️ CHEESE	CHICKEN	CARNITAS	BEEF
QUESADILLA	3.89	3.49	3.99	4.49	4.99
NACHOS	3.89	3.49	3.99	4.49	4.99

DESSERTS

NEW MEXICAN SOPAPILLAS | 4 | 3.59
 Traditional, flaky puffed pastries served with honey and topped with cinnamon and sugar | 8 | 5.59

TRES LECHES CAKE | 4.99
 Chocolate three milk cake topped with brandy whipped cream icing and cocoa powder

WEEKLY SPECIALS

- SUNDAY**
FROZEN SCREWDRIVER | 6.00
 Fresh orange juice mixed with vodka and then frozen
- MONDAY**
BAJA FISH TACO | 3.00
GRILLED FISH TACO | 3.00 🌶️
- TUESDAY**
CARNITAS TACO | 3.00
PASTOR TACO | 3.00
- WEDNESDAY**
CHICKEN YUCATÁN TACO | 3.00

*Consuming eggs that are undercooked to your specification may increase your risk of foodborne illness, especially if you have certain medical conditions.



Zia presents you with a collection of our favorite scratch made flavors from regional Mexico, Texas, & New Mexico. We have established a unique menu by using fresh, local, & regional ingredients and sourcing premium chiles from New Mexico. We utilize a fast-casual concept and view ourselves as partners with our customers, employees, community, and environment. We are here to assist you with any questions you may have about Zia Taqueria or Mexican, Southwestern, and Tex-Mex cuisine in general. Thank you so much for your support!



1956 MAYBANK HWY. STE. A
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ziataco.com

SUNDAY - WEDNESDAY
 11 AM - 10 PM

THURSDAY - SATURDAY
 11 AM - 12 AM

(Late Night Menu 10pm-12am, Bar until 2AM)



♻️ vegetarian 🌶️ spicy



TAQUERIA



MARGARITAS & COCKTAILS

- ZIA RITA** | 6.00
 Signature house blend of fresh margarita mix, silver tequila, and triple sec. Served on the rocks or frozen.
- PRIMO BLANCO** | 7.00
 Fresh margarita mix, Sauza Silver Tequila, and triple sec. Shaken and served on the rocks.
- PRIMO REPOSADO** | 7.00
 Fresh margarita mix, reposado tequila, and triple sec. Shaken and served on the rocks.
- GRAND GOLD** | 7.50
 Fresh margarita mix, silver tequila, and Grand Marnier. Served frozen or on the rocks.
- MÁS MARGARITA** | 9.00
 Premium tequila of your choice, premium orange liqueur, and fresh margarita mix. Shaken and served on the rocks.
- PALAPA MÁS** | 6.50
 A blend of fresh mint lemonade, silver tequila, crème de cassis, with a splash of soda water. Served on the rocks.
- BLOODY MARY** | 6.00
 Made with vodka and bloody mary mix that packs a kick. Garnished with a lime wedge and our sweet and spicy Mexican candy rim.

BEER & WINE

- 4.00
 DOS EQUIS AMBER DRAFT, CORONA, CORONA LIGHT, PACIFICO,
 DOS EQUIS LAGER, BOHEMIA, NEGRA MODELO,
 MODELO ESPECIAL
- 3.50
 TECATE, BUDWEISER, BUD LIGHT, MILLER LITE,
 MICHELOB ULTRA, BECKS NA
- 5.00
 MICRO BREWS
- 6.50
 RED WINE, WHITE WINE


STARTERS & MEXICAN CLASSICS

CHILE CON QUESO | 5.49 
 A blend of Pepper Jack cheese with red bell pepper, garlic, onion, and white wine. Served with white corn tortilla chips. **VEG** | 5.49 
CHORIZO | 5.99


GUACAMOLE | 5.99  (OCCASIONALLY RISES WITH MARKET PRICE)
 Fresh mashed avocado, Lone Star Pico, and lime juice. Served with white corn tortilla chips.

TAQUITOS
 Three rolled corn tortillas stuffed with Monterey Jack cheese and your choice of filling below. Served with guacamole, jalapeño relish, and crema.

Chicken Yucatán | 8.99 Carnitas | 8.99 Beef Barbacoa | 8.99

NACHOS | 8.49 
 Individually prepared corn tostada shells topped with black bean purée and Monterey Jack cheese. Served with guacamole, jalapeño relish and crema. Your choice of topping below.

Chicken Yucatán | 9.49 Pollo Verde | 9.89
 Carnitas | 9.49 Beef Barbacoa | 10.19 Portabella Mushroom | 10.29 
 Pastor | 9.49 Carne Asada | 10.29  Sautéed Shrimp | 11.49


QUESADILLAS | 8.49 
 Large flour tortilla with Monterey Jack cheese and caramelized onions. Served with guacamole, jalapeño relish, and crema. Your choice of filling below.

Chicken Yucatán | 9.49 Pollo Verde | 9.89 Black Bean | 8.99 
 Carnitas | 9.49 Beef Barbacoa | 10.19 Portabella Mushroom | 10.29 
 Pastor | 9.49 Carne Asada | 10.29  Sautéed Shrimp | 11.49

SOUP & SALAD

ZIA TORTILLA SOUP | 3.69 CUP | 8.99 BOWL
 Spicy chicken broth with roasted tomatoes and poblano, chopped chicken, Lone Star Pico, mexican rice, and avocado. Garnished with red chile tortilla strips, shredded cheese, and a lime wedge.

NEW MEXICAN HATCH GREEN CHILE STEW  
 with Pork | 3.69 CUP | 8.49 BOWL 
 4.29 | 9.29
 The Pride of New Mexico! Hatch green chile simmered with red bell peppers, onions, potatoes, carrots, cilantro, and roasted corn kernels. Served with flour tortillas.


ENSALADA DE CASA | 8.99 
 Fresh mixed field greens tossed with tomato wedges, roasted corn kernels, avocado, queso fresco, pickled red onions, and crispy red chile tortilla strips. Your choice of topping below. Dressings include **Fire Roasted Poblano Balsamic Vinaigrette** or **Cilantro Jalapeño Buttermilk Ranch**.

Chicken Yucatán | 10.49 Pollo Verde | 10.49 Grilled Fish | 10.99 
 Carnitas | 10.29 Beef Barbacoa | 10.89 Portabella Mushroom | 10.99 
 Pastor | 10.29 Carne Asada | 11.99  Sautéed Shrimp | 11.99

PROTEIN DESCRIPTIONS

Zia offers a variety of topping & filling options throughout the menu. Below you will find how each one is carefully prepared in the kitchen.

BAJA FISH | Tempura-fried White Swai


GRILLED FISH | Chipotle Lime Marinated White Swai 

SAUTÉED SHRIMP | Shrimp sautéed in Lone Star Pico with white wine and butter

PASTOR | Pork marinated with pasilla negro chiles, guajillo chiles, onion, and garlic. Cooked with a hint of pineapple.

CARNITAS | Tender, juicy shreds of pork cooked in the traditional way


BEEF BARBACOA | Tender Mexican Braised Beef

CARNE ASADA | Char-grilled Steak marinated in a spicy New Mexican marinade with green jalapeño powder, New Mexico Hatch Red Chile, garlic, and red onions 

CHICKEN YUCATÁN | Grilled Chicken breast with Red Hatch Chile, cayenne, and garlic marinade


POLLO VERDE | Chicken stewed in a tomatillo, roasted chile de árbol, and cilantro sauce

CHORIZO | Ancho seasoned Pork Sausage, ground in house


PORTABELLA MUSHROOM | Grilled portabella mushroom with red onion balsamic cumin marinade 


SIDES

BORRACHO BEANS | 1.99
 Whole pinto beans simmered with garlic, onion, carnitas, tomato, and cilantro

FRIJOLE NEGROS | 1.99 
 Black beans simmered with garlic, onion, and Mexican herbs until tender and delicious

MEXICAN RICE | 1.99
 Jasmine rice with a hint of tomato, onion, garlic, minced carrots, and roasted corn kernels


MEXI-SLAW | 1.99 
 Green cabbage, green onion, and cilantro with a tangy dressing. Cool and refreshing.

MEXICAN CORN | 1.99 
 A half cob basted in a red chile butter and topped with queso fresco

TACOS

Served on corn tortillas unless otherwise stated. Substitute flour tortillas upon request.

BAJA FISH | 3.89
 Topped with red cabbage, cilantro, and Baja sauce


GRILLED FISH  | 3.89
 Topped with lettuce, Lone Star Pico, and cilantro jalapeño sauce

SAUTÉED SHRIMP | 4.29
 Topped with red cabbage, cilantro, and Baja sauce

PASTOR | 3.69
 Topped with onion-cilantro relish

CARNITAS | 3.69
 Topped with onion-cilantro relish


BEEF BARBACOA | 3.89
 Topped with onion-cilantro relish

CARNE ASADA  | 4.29
 Topped with lettuce and house salsa

CHICKEN YUCATÁN | 3.69
 Topped with lettuce and house salsa

POLLO VERDE | 3.69
 Topped with crema and cilantro

CHORIZO & SCRAMBLED EGGS | 3.69
 Topped with shredded Monterey Jack cheese. Served on a flour tortilla.

PORTABELLA MUSHROOM  | 3.99
 Topped with avocado, black bean puree, crema, and cilantro


TRADITIONAL PLATES

Served with guacamole, jalapeño relish, Mexican crema, Lone Star Pico, flour or corn tortillas, and your choice of two sides.

Chicken Yucatán | 11.99 Pollo Verde | 11.99 Grilled Fish | 11.99 
 Carnitas | 11.99 Beef Barbacoa | 11.99 Portabella Mushroom | 11.99 
 Pastor | 11.99 Carne Asada | 12.99  Sautéed Shrimp | 12.99

ENCHILADAS

A LA CARTE | 3.89
 PLATTER | 10.99

Served with a choice of Salsa Verde, New Mexico Red Chile Sauce,  or both. Stuffed with a filling below and garnished with sliced red onion and crema. Platters include your choice of two enchiladas and two sides.

Cheese  Carnitas Chicken Yucatán
 Beef Barbacoa