

Dinner



Available from 6 pm to 11 pm

ZIGGY'S

Starters

- Shrimp & Chipotle Mini Sopes** 260
Artisanal fried corn *Sope* with guajillo pepper, sautéed shrimp, chipotle cream and mozzarella.
- Jamaica (Hibiscus) Empanadas** 225 
Stuffed with Jamaica flower and *Requesón*, cream, fresh cheese and a peanut *Chile de Árbol* pepper sauce.
- Jackfruit Dumpling** 225 
Stuffed with jackfruit 'Al Pastor' style, roasted pineapple, Serrano pepper, onion and black sauce.
- Tuna Nachos (Nachos de Atún) *** 340
Fresh tuna marinated in soy sauce, sesame oil, avocado and Sriracha mayonnaise, cilantro sprouts on wonton tostada (wheat).
- * Raw dish, according to the traditional recipe*

From the Oven

- Ziggy's Tart** 270 
Stuffed with zucchini, lemon, mozzarella cheese and organic arugula.
- Huitlacoche Risotto** 320 
Corn grains, pumpkin seeds *Requesón*, Epazote, Jalapeño Chili & toasted pumpkin seeds.



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Short Rib in Prehispanic Sauce

600

Short Rib cooked on low flame for 8 hours in “Recado Negro” sauce (mix of Yucatán endemic ingredients), vegetables and potato puree with Chaya and bacon.

From The Grill

Grilled Grouper “Al Pastor”

540

Grouper fish fillet marinated in *Achiote* & bitter orange, red onions, cilantro, avocado coulis, pineapple relish and corn tortilla.

Mahi Mahi in Mango Mustard

540

Fillet cooked in white wine, mango and mustard sauce, onions, snow peas & creamy rice.

Grilled Octopus

560

Creamy pumpkin seeds, *Requesón*, roasted beet.

Shrimp in Maracuyá Sauce (Passion Fruit) 575

Grilled shrimps, flamed with tequila, smoked sweet potato puree, and passion fruit & *Mulata* sauce.

Arrachera Angus (Flank Steak) **

600

350 grs. grilled

Rib-Eye Angus**

840

450 grs. Grilled

** Side dish: Grilled Vegetables (Spring onions, potato, Xcatic chili stuffed with Oaxaca cheese & Chaya and baked sweet potato)

