

ZIGGY

Wood Fire Grill

From 6 pm to 10:30 pm

BEEF CUTS

PRIME RIB EYE 450 GRS \$1,600

BEEF TENDERLOIN 200 GRS \$ 990

COW BOY 500 GRS \$ 990

FISH & SEAFOOD

CATCH OF THE DAY FILLET (J) \$450
Fish Fillet 240 Grams

CATCH OF THE DAY WHOLE FISH (J)
Price by size and availability \$ 1.10
pesos per gram

SUGGESTED PREPARATION:

- DRIED CHILI ADOBO • "TALLA" STYLE SAUCE
- LEMON & FINE HERBS • "ZARANDEADO" STYLE SAUCE •

WILD MEXICAN SHRIMP (J) \$630
350 grs.

PREPARATION SUGGESTED: WITH GARLIC,
FINES HERBS OR IN DRIED CHILI ADOBO

CHARCOAL-ROASTED OCTOPUS \$590
PREPARATION SUGGESTED: WITH GARLIC, (J)
FINES HERBS OR IN DRIED CHILI ADOBO

LOBSTER TAIL (J)
Price by size and availability \$ 3.50 pesos per gram

SIDE DISHES

- LEMON ROASTED ASPARAGUS & OREGANO \$240
- GRILLED VEGETABLES WITH FRESH HERBS \$240
- MIX SALAD (V) \$240

Tomato + Avocado + Lemon + Vinaigrette

- MASHED POTATOES \$240
- ROASTED, SPICY, OR HERB POTATOES \$190
- SAUTÉED BRUSSELS SPROUTS WITH
FENNEL AND ROSEMARY \$195

ZIGGY'S BURGER & BEEF \$ 690
BARBECUE

ANGUS BEEF, BEEF BARBECUE, BRIE
CHEESE, ARUGULA, TOMATO, AND
CHIPOTLE MAYO, TRUFFLE OIL FRIES, AND
PARMESAN CHEESE

GRILLED BONE MARROWS \$345
2 PIECES OF GRILLED BONE MARROW +
CHINTEXTLE + XNIPEC + SIKIL PAK +
CORN TORTILLA.

GRILLED BROCCOLI (V) \$380
ROASTED BROCCOLI WITH SIKIL PAK +
CHAYA + RED ONION + HABANERO OIL.

SKEWERS

SEAFOOD \$980
SHRIMP, OCTOPUS, CALAMARI, BABY
SQUASH, PEPPERS

SURF & TURF \$950
RIB EYE, SHRIMP, BABY PEPPER, BABY
ONIONS

CHICKEN, BEEF, PORK \$780
& VEGETABLES
FLANK STEAK, CHICKEN, PORK BELLY,
STAR SQUASH, SPROUT ONION

PORK BELLY \$780
BRAISED PORK BELLY IN A PILONCILLO AND RED
RECADO ADOBO - GRILLED SPRING ONIONS +
ROASTED PINEAPPLE +XCATIC CHILI.

ORGANIC VEGETABLES (V) \$420
COLORFUL CAULIFLOWER, BRUSSELS
SPROUTS, SPRING ONION, PATTYPAN
SQUASH

SAUCES

(Included)

- Beef Short Rib Cooking "Jus" Reduction
- Salsa Verde Meztizo (homemade
Chimichurri)
- Homemade Herbs Butter

(V) Vegan (GF) Gluten Free (Veg) Vegetarian (S) Sustainable Fishing (L) Contains Lactose

Prices in Mexican Pesos, taxes included. Gratuity is not included.

STARTERS

YACA "ITACATE AL PASTOR" \$310

Heirloom corn gordita stuffed with jackfruit 'Pastor' + roasted pineapple pico de gallo + avocado green salsa.

TUNA NACHOS * \$395

Fresh tuna marinated in soy sauce + sesame oil + avocado and sriracha mayonnaise + coriander sprouts + fried pore, on toasted wonton (wheat).

* Raw dish following a traditional recipe.

SHRIMP & CHIPOTLE SOPES \$345

Four pieces of Creole Corn sopes + shrimp + tomato + chipotle cream + mozzarella.

SHORT RIB TLACOYO \$375

Thick oval-shaped tortilla made from Creole corn dough, filled with ricotta cheese + short rib + avocado cream + cilantro flowers + molcajete-style salsa.

PORK BELLY TACOS (3 PCS) \$375

Made with Creole corn tortillas + pork belly + tomato sauce + marinated spring onions in chile de árbol salsa + arugula + avocado.

CHARRED HEARTS SALAD \$330

Lettuce heart roasted + lemon + parmesan + charred-garlic dressing + constellation tomatoes + crispy serrano ham.

COCONUT & P'AAK SALAD \$310

SACRED FRUITS

Constellation tomato, heirloom and avocado, arugula, lemon vinaigrette, black olives, dill

AZTECA SOUP \$310

Fresh cheese, avocado, epazote, fried tortilla chips, guajillo chili.

MAIN COURSES

RISSOTO & HUITLACOCHÉ \$380

(CORN SMUT)

Arborio rice + corn kernels + pumpkin seeds requesón + epazote + carrot + jalapeño chile + toasted seeds.

LOCAL CATCH IN A MUSTARD-MANGO SAUCE \$590

Fish fillet cooked in white wine + mango and mustard sauce + onion + snow peas + creamy rice.

OCTOPUS ZARANDEADO STYLE \$690

Dried chili adobo + creamy pepita (pumpkin seeds) sauce + Valladolid longaniza crumble + spinach + caramelized onion.

STUFFED CATCH OF THE DAY \$810

Daily catch marinated in sour orange and white recado, stuffed with hoja santa, chaya, xcatic chili, and parmesan cheese, wrapped in banana leaf, ambéed with mezcal + worm salt + roasted lime + garlic bread.

BEEF BARBACOA \$590

Beef brisket in Mexican barbecue sauce + corn tortillas + beef consommé + tomatillo sauce.

SHORT RIB IN PREHISPANIC SAUCE \$760

Beef rib + black recado sauce + roasted cherry tomatoes + snow peas + potato purée with chaya, and bacon.

GRILLED, 'K'AAX' SMOKY CHICKEN BREAST \$325

Herb marinated + Boiled potato salad, arugula, and fennel, mayonnaise, and mustard dressing.

DESSERTS

TRES LECHES CAKE \$245

Vanilla infusion + red fruit compote.

CHOCOLATE VEGAN CAKE \$240

With coconut + amaranth crumble + strawberries.

WARM SWEET-CORN CAKE \$225

Rompo sauce (eggnog) + epazote + caramelized popcorn + Hoja Santa ice cream.

SEASONAL FRUIT SORBET \$185

HOUSE ICE-CREAM \$195

(Ask about today's flavors)