

Starters

Guacamole Ziggy's 150

Served with fresh herb braised Panela Cheese.

Shrimp Esquites 190

Corn grains, shrimp, citrus mayonnaise, árbol pepper mayonnaise and Queso Fresco.

**Traditional Mexican recipe*

Tuna Nachos 220

Fresh tuna marinated in soy sauce, sesame seed oil, avocado and Sriracha mayonnaise with Cilantro sprouts on a fried wonton (wheat).

For Children

Pasta Fettuccini 160

- Bolognese sauce.

- Butter sauce and grilled chicken.

Chicken Fingers 160

Tacos Del Comal

Octopus Salpicón Tostada 275

Warm octopus, tomato, radish, onion, Cilantro and lime.

Chile Relleno Taco 230

Jalapeño Chile filled with seeds, nuts, lentils, pears and peaches.

**Chipotle & Cashews dressing*

Tequila Shrimp Tacos 290

Shrimps flambé with tequila & Chipotle Cream.

**Dried chilies & sesame seeds sauce*

Beer Battered Fish Tacos 275

Fresh fish fillet battered with dark beer, chipotle mayonnaise and coleslaw.

**Habanero chili & Recado Negro Sauce*

Arrachera Asada Tacos 280

Grilled flank steak, grilled cheese, Nopal, grilled spring onions, avocado and cilantro.

**Red sauce made in a molcajete (Stone mortar)*

3-piece order in artisanal homemade corn tortilla

Salads

Shrimp & Quinoa Salad 255

Lettuce, shrimp, pineapple, peanuts, avocado, quinoa, organic tomatoes & a tamarind and orange vinaigrette.

Green Salad with Chicken 245

Mixed green leaves, grilled chicken supreme, cucumber, apple, green pepper, avocado, toasted sunflower seeds and maguey honey vinaigrette.

Organic Beet Salad 240

Baked baby beet, organic arugula, orange Supremes, jicama, toasted peanuts, and caramelized pumpkin seeds and, a guanabana-goat cheese dressing.

Aguachiles & Ceviches

Shrimp Aguachile 295

Shrimp marinated in lime juice, green sauce, cucumber, cilantro, avocado, fried leek and a Recado Negro coulis.

Ceviche Caribe 275

Shrimp, mango, red onion, mint, cucumber, jicama & a passion fruit-coconut mix.

Ceviche Tuluminati 285

Fresh grouper, coriander seeds, avocado, cucumber, cilantro leaves, citrus and Mezcal.

De Mi Casa

Ziggy's Burger 295

Angus beef, grilled cheese, bacon, roasted onion, lettuce, tomato and chipotle mayonnaise.

Vegetarian Burger 255

Portobello mushroom, goat cheese, caramelized onions, avocado, arugula, Mulato chili and peanut sauce.

Vegan Burger 245

Mix of lentils hydrated with chia seeds, lettuce, tomato and onion, side of homemade pickles and pineapple-chipotle sauce.

Coconut Shrimps 295

Shrimp breaded with crunchy coconut, coriander puree, papaya relish & jackfruit and habanero sauce.

Fish Fillet "Al Ajillo" 340

Grilled fresh fish fillet, rice with Huitlacoche (corn smut), asparagus and baby carrots.

Charcoal-Grilled Octopus 340

Octopus tentacles marinated in garlic puree, fresh Nopales salad, potatoes with rosemary and a Charcoaled habanero sauce.

Glazed Ribs 350

Pork ribs cooked in dark beer, chipotle chile & maguey honey sauce, fermented cabbage and baked sweet potato.

Caribbean Lobster \$3 pesos per gram

"Al Ajillo" style, rice with Huitlacoche (corn smut), asparagus and baby carrots.

**Seasonal meal*

Seafood Parade 900

Fish fillet, shrimp, octopus & squid rings in garlic, white rice, mixed salad and artisanal homemade tortillas.

All prices are in Mexican pesos. VAT included

 Vegetarian Option

 Vegan Option

