



ZIGGY'S

Dinner

from 6pm to 10:30pm



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STARTERS

SHRIMP & CHIPOTLE SOPEs 265

Artisanal fried corn Sope with guajillo pepper, shrimp, tomato, chipotle cream and mozzarella

JAMAICA (HIBISCUS) EMPANADAS 245

Stuffed with Jamaica flower & 'Requesón' (Mexican cottage cheese), sour cream, fresh cheese, and a Chile de Árbol & peanut sauce

YACA DUMPLING 260

Stuffed with jackfruit 'Al Pastor', roasted pineapple, pineapple compote, serrano pepper, coriander, onion and ponzu sauce

TUNA NACHOS 340

Fresh tuna marinated in soy sauce, sesame oil, avocado and Sriracha mayonnaise, fried pore, on toasted wonton (wheat)

*** Raw dish according to the traditional recipe*

GRILLED CARROT 265

Roasted carrots + jocoque + mizuna + pinion crowbar + honey

MAIN COURSE

ZIGGY'S TART 290

Savory tart with roasted pumpkin, cherry tomato, mozzarella cheese, organic arugula, real lemon, parmesan cheese and chimichurri

HUITLACOCHÉ (CORN SMUT) RISOTTO 320

Arborio rice, corn kernels, pumpkin seeds Requesón, epazote, carrot, jalapeño pepper and toasted seeds.

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SHORT RIB IN PREHISPANIC SAUCE 640

Recado Negro sauce, roasted cherry tomato, chinese peas, mashed potato with chaya and bacon brunoise

PORK CHAMORRO 520

3 chilies adobo, red onion, homemade bread, pickled carrots and jalapeño pepper

SHORT RIB TLACOYO 350

Corn artisianal tlacoyo stuffed with 'Requesón' (Cottage cheese), Short Rib, creamy avocado and molcajete sauce

BEEF BARBACOA TACOS (2 PCS) 350

Corn tortillas, beef brisket, toreado chili peppers, creamy avocado, coriander and beef consommé

Prices in Mexica Pesos, VAT included. Gratuity not included

PORK BELLY 350 TACOS (2 PCS) 350

Corn tortillas, entomatado, pork belly, onion marinated in chile de arbol sauce, arugula and avocado

FISH FILLET 'AL PASTOR' 560

Chili adobo, pineapple, red onion, jalapeño pepper, mint, chaya, mashed potato and pineapple sauce

MAHI MAHI IN MUSTARD & MANGO 560

Fish fillet cooked in white wine, mango and mustard sauce, onion, Chinese peas and creamy rice

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GRILLED OCTOPUS 580

Creamy pepita (pumpkin seeds), local pumpkin, sausage, chaya, onion and macha sauce

ZARANDEADO STYLE SHRIMPS 575

Ayocote bean & morita chili sauce, red onion, spinach, 'Recado Negro' vinaigrette and macha sauce

CATCH OF THE DAY 690

Whole local fish, wrapped in banana leaf, filled with holy leaf, chaya, xcatic chili, parmesan cheese, sour orange, white recado, mezcal, pickled beet, and garlic bread

ANGUS ARRACHERA (FLANK STEAK) 690

350 grs. grilled **

ANGUS RIB-EYE 1200

450 grs. grilled **

** Baked potato and sweet potato, roasted onions, nopal, Xcatic chili stuffed with oaxaca & cheese chaya, and chimichurri