

ZIGGY'S

Dinner

from 6pm to 10:30pm

STARTERS

YACA DUMPLING  265

Stuffed with jackfruit 'al pastor', roasted pineapple, pineapple compote, serrano pepper, coriander, onion and a black sauce

TUNA NACHOS  340

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

*** Raw dish according to the traditional recipe*

ROASTED CARROTS  285

Roasted carrots + jocoque + mizuna + pinion crowbar + melipona honey

ANTOJITOS MEXICANOS

SHRIMP & CHIPOTLE SOPES 295

Creole corn sope, shrimp, tomato, chipotle cream and mozzarella

JAMAICA (HIBISCUS) EMPANADAS  275

Stuffed with jamaica flower & 'requesón' (mexican cottage cheese), sour cream, fresh cheese, and a chile de árbol & peanut sauce

SHORT RIB TLACOYO 350

Creole corn artisanal tlacoyo stuffed with 'requesón' (cottage cheese), short rib, creamy avocado and molcajete sauce

BEEF BARBACOA TACOS (2 PCS) 350

Creole corn tortillas, beef brisket, Toreado chili, coriander and beef consommé

PORK BELLY TACOS (2 PCS) 350

Creole corn tortillas, pork belly entomatado, spring onion marinated in chile de árbol sauce, arugula and avocado

Prices in Mexican pesos, VAT included. Gratuity not included



Vegetarian



Vegan



Sustainable
Fishing

Thank you for consuming Creole Corn!

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MAIN COURSES

FROM THE OVEN

HUITLACOCHÉ (CORN SMUT) RISOTTO  340
Arborio rice, corn kernels, pumpkin seeds requesón, epazote, carrot, jalapeño chile and toasted seeds.

SHORT RIB IN PREHISPANIC SAUCE 640
Salsa de recado negro, tomate cherry asado, chicharo chino, puré de papa con chaya y tocino.


PORK CHAMORRO (SHANK) 580
3 chilies adobo, red onion, homemade bread, pickled carrots and jalapeño pepper

FROM THE GRILL

MAHI MAHI IN MUSTARD & MANGO  560
Fish filet cooked in white wine, mango and mustard sauce, onion, chinese peas and creamy rice

GRILLED OCTOPUS  580
Creamy pepita (pumpkin seeds), local pumpkin, Longaniza, chaya, onion and macha sauce

ZARANDEADO STYLE SHRIMP  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, grilled with holy leaf, chaya, Xcatic chili, Parmigiano cheese, sour orange, white recado, mezcal, pickled beet, and garlic bread

ANGUS ARRACHERA (FLANK STEAK) 690
350 grs. Grilled ***

RIB-EYE ANGUS 1200
450 grs. Grilled ***

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

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