



ZIGGY'S Lunch

from 12pm to 5:30pm



STARTERS

Ziggy's Guacamole   210
Avocado + coriander + Mexican sauce + panela
cheese & fresh herbs

Tuna Nachos**  340
Fresh tuna + sriracha mayonnaise + soy sauce +
sesame oil + avocado + spring onion + wontong toast
+ coriander sprouts

Tuna Tartar**  340
Fresh tuna + mango + avocado + peanut oil + sesame
+ lemon + mango and habanero aioli + chia & haba-
nero crackers

** Raw dish according to the traditional recipe

Pescadillas (3 pza)   340
Fried fish tacos Mexican style + Epazote + pickled
onions + avocado + radish + shrimp broth

Chicken Fingers 280
Breaded chicken strips + fries + thousand island
dressing

SALADS

Caesar Salad 280
Lettuce + parmiggian cheese + croutons + organic
tomato + Caesar dressing


Ziggy's Salad  260
Mixed lettuce + cooked potato + peach + avocado +
cherry tomato + bacon + ranch dressing

Green Salad   260
Mixed lettuce + green pepper + cucumber + mint +
basil + green apple + avocado + sunflower seed +
agave syrup vinaigrette


• Chicken 120

• Shrimp 160

CEVICHE

Aguachile  375
Shrimp + cucumber + red onion + radish + avocado +
roasted tomatillo & Chiltepin sauce

** Raw dish according to the traditional recipe

Yucatan Ceviche  375
Shrimp + fresh fish + nixtamalized pineapple + jicama
+ sour orange + red onion + coriander seeds + haba-
nero oil and Recado Negro

Caribbean Ceviche  375
Shrimp + mango + red onion + mint + cucumber +
jicama + mix of passion fruit & coconut

Traditional Ceviche  395
Fish + octopus + shrimp + cucumber + tomato +
cilantro + purple onion + avocado + garlic oil

 Vegetarian  Vegan  Sustainable Fishing  No-Gluten

Prices in Mexican pesos, VAT included. Tip not included



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TACOS

Shrimp 'Al Pastor' Tacos 🌾 340

Creole corn tortilla + shrimp marinade "Al Pastor" + cheese crust + bacon + roasted pineapple + onion + avocado + chile de árbol sauce made in a molcajete

Battered Fish Tacos 360

Creole corn tortilla + fish battered in dark beer + chipotle mayonnaise + coleslaw + pickled onion + habanero sauce with lemon

Cauliflower Tacos 🌱🌾 320

Creole corn tortilla + roasted cauliflower + peanut sauce and Morita chile + avocado + pickled carrot & chile Xcatic

Arrachera Tacos (*Flank Steak*) 🌾 360

Creole corn tortilla + nopal + creamy avocado + cilantro + onion + chihuahua cheese + chile de arbol sauce made in a molcajete

Chilorio Gorditas 🌾 360

Creole corn gordita + chilorio (pork meat & traditional adobo) + white onion + jalapeño chili + Morita chile roasted sauce

Mushroom Quesadillas 🌱🌾 340

Creole corn tortilla + Chihuahua cheese + mushrooms + Epazote + guacamole + cilantro + Mexican sauce + Toreado Chiles

| 3 Pieces each | Thank you for consuming Criollo Corn |

DE MI CASA

Ziggy's Burger 385

Angus beef + melted cheese + bacon + grilled onion + lettuce + tomato + chipotle mayonnaise + fries + truffle oil + parmigian

Tuna Burger 🐟 395

Black brioche bread + seared tuna + avocado + arugula + onion and bacon jam + mulato chili & peanut macha sauce + potato wedges

Lentils Burger 🌱 340

Mix of hydrated lentils with chia + avocado + lettuce + tomato + onion + homemade pickles + pineapple bbq sauce + fries

Fish Fillet "Al Ajillo" 🐟🌾 490

Grilled fish fillet + rice with Huitlacoche (corn smut) & corn kernels + baked vegetables + garlic + chile de árbol + parsley

Garlic Shrimp 🐟🌾 490

Jumbo shrimp + garlic sauce + mixed lettuce + avocado + cherry tomato + parsley + cilantro + roasted lemon + sweet potato chips + garlic aioli

Mayan Octopus 🐟🌾 490

Mayan octopus + baked potatoes + roasted peppers + garlic & habanero cream

Arrachera Angus 350 gr (*Flank Steak*) 🌾 690

Potato and baked sweet potato + Xcatic chile stuffed with chihuahua cheese + chimichurri

🌱 Vegetarian 🌱 Vegan 🐟 Sustainable Fishing 🌾 No-Gluten

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