


# 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

### ANTOJITOS MEXICANOS

**SHRIMP & CHIPOTLE SOPES** **295**  
 Creole corn sope, shrimp, tomato, chipotle cream and mozzarella

**JAMAICA (HIBISCUS) EMPANADAS**  **275**  
 Stuffed with jamaica flower & 'quesón' (mexican cottage cheese), sour cream, fresh cheese, and a chile de árbol & peanut sauce

**SHORT RIB TLACOYO** **350**  
 Creole corn artisanal tlacoyo stuffed with 'quesón' (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

Thank you for consuming Creole Corn!

Prices in Mexican pesos, VAT included. Gratuity not included



Vegetarian



Vegan



Sustainable  
Fishing

### 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, tomato 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