


# ZIGGY'S


## Lunch

from 12pm to 5:00pm

### 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 alioli + chia & habanero crackers

\*\* Raw dish according to the traditional recipe


### SALADS


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





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

- Chicken 120
- Shrimp 160


### CEVICHEs

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

**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

### TACOS

**Shrimp 'Al Pastor' Tacos**  340  
Creole corn tortilla + shrimp marinade "Al Pastor" + cheese crust + bacon + roasted pineapple + onion + avocado + chile de arbol 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



| 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 + parmiggian

**Tuna Burger**  395  
Black brioche bread + seared tuna + avocado + arugula + onion and bacon jam + mulato chili & peanut macha sauce + potato wedges

**Fish Fillet "Al Ajillo"**   490  
Grilled fish fillet + rice with Huitlacoche (corn smut) & corn kernels + baked vegetables + garlic + chile de arbol + 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