


# **ZIGGY'S**

## *Dinner*

from 6pm to 10:30pm

### STARTERS

**YACA DUMPLING**  **295**  
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*

**GRILLED BONE MARROWS** **295**  
Grilled bone marrow, served with chintextle, xnipec, sikil pak and corn tortilla

### 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)** **380**  
Creole corn tortillas, beef brisket, Toreado chili, coriander and beef consommé

**PORK BELLY TACOS (2 PCS)** **380**  
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

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## MAIN COURSES

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### 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 690

Recado negro sauce, roasted cherry tomato, Chinese peas, mashed potatoes with chaya and bacon

PORK CHAMORRO (SHANK) 580

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

### FROM THE GRILL

MAHI MAHI IN MUSTARD & MANGO  590

Fish filet cooked in white wine, mango and mustard sauce, onion, chinese peas and creamy rice

GRILLED OCTOPUS  650

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

ZARANDEADO STYLE SHRIMP  590

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

CATCH OF THE DAY  750

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) 750

350 grs. Grilled \*\*\*

RIB-EYE ANGUS 1250

450 grs. Grilled \*\*\*

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

Thank you for consuming Creole Corn!