

Lunch

from 12 pm to 5:30 pm

STARTERS

- Ziggy's Guacamole**   220
Avocado + coriander + Mexican sauce + adobera cheese & fresh herbs
- Tuna Nachos** **  340
Fresh tuna + sriracha mayonnaise + soy sauce + sesame oil + avocado + spring onion + wontong toast + coriander sprouts ** Raw dish according to the traditional recipe
- Tuna Tartar** **  380
Fresh tuna + mango + avocado + peanut oil + sesame + lemon + mango and habanero alioli + chia & habanero crackers
** Raw dish according to the traditional recipe
- Shrimp Empanadas**   340
Shrimp + Bola cheese + habanero cream + chaya + radish + avocado + cilantro
- Chicken Fingers** 295
Breaded chicken strips + fries + thousand island dressing

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

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 + habanero oil and Recado Negro
- Caribbean Ceviche**  375
Shrimp + mango + red onion + mint + cucumber + jicama + mix of passion fruit & coconut
- Traditional Ceviche**  450
Fish + octopus + shrimp + cucumber + tomato + cilantro + purple onion + avocado + garlic oil

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
- Chilorio Gorditas** 360
Creole corn gordita + chilorio (pork meat & traditional adobo) + white onion + jalapeño chile + Morita chile roasted sauce
- Mushroom Quesadillas**   340
Creole corn tortilla + mozzarella cheese + mushrooms + Epazote + guacamole + cilantro + Mexican sauce + Toreado Chiles
| 3 Pieces each | Thank you for consuming Criollo Corn |

DE MI CASA

- Ziggy's Burger** 415
Angus beef + melted cheese + bacon + grilled onion + lettuce + tomato + chipotle mayonnaise + fries + truffle oil + parmigian
- Tuna Burger**  430
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"**   495
Grilled fish fillet + rice with Huitlacoche (corn smut) & corn kernels + baked vegetables + garlic + chile de arbol + parsley
- Garlic Shrimp**   580
Jumbo shrimp + garlic sauce + mixed lettuce + avocado + cherry tomato + parsley + cilantro + roasted lemon + sweet potato chips + garlic aioli
- Grilled Octopus**   580
Grilled octopus + baked potatoes + roasted peppers + garlic & habanero cream
- Arrachera Angus 350 gr**  750
Potato and baked sweet potato + Xcatic chile stuffed with mozzarella cheese + chimichurri