


ZIGGY'S

Dinner

from 6pm to 10:30pm

STARTERS

Yaca Dumpling  **310**
 Stuffed with jackfruit 'al pastor', roasted pineapple, pineapple compote, serrano pepper, coriander, onion and a black sauce

Tuna Nachos  **360**
 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 (2pcs) **310**
 Grilled bone marrow, served with chintextle, xnipec, sikil pak and corn tortilla

Polcanes  **295**
 Thick corn tortilla filled with toksel (a blend of ibes, ground pumpkin seeds, and green onions), white cabbage, and pickled onions

Shrimp & Chipotel Sopes **295**
 Creole corn sope, shrimp, tomato, chipotle cream and mozzarella

Short Rib Tlacoyo **360**
 Creole corn artisanal tlacoyo stuffed with 'requesón' (cottage cheese), short rib, creamy avocado and molcajete sauce

Pork Belly Tacos (2pcs) **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

Thank you for consuming Creole Corn!


MAIN COURSES

Rice & Huitlacoche (corn smut)  **360**
 Arborio rice, corn kernels, pumpkin seeds requesón, epazote, carrot, jalapeño chile and toasted seeds.

Grilled Broccoli  **360**
 Roasted broccoli with sikil pak, chaya, red onion, and habanero oil.

Mahi Mahi in Mustard Mango **590**
 Fish fillet cooked in white wine, mango and mustard sauce, onion, snow peas, and creamy rice.

Octopus "Zarandeado Style"  **650**
 Dried chili adobo, creamy pepita (pumpkin seeds) sauce, Valladolid longaniza crumble, spinach, and caramelized onion.

Catch of the Day  **810**
 Daily catch marinated in sour orange and white recado, stuffed with hoja santa, chaya, xcatic chili, and parmesan cheese, wrapped in banana leaf, flambéed with mezcal, served with worm salt, roasted lime, and garlic bread.

Beef Barbacoa **590**
 Beef brisket in barbecue sauce, corn tortillas, beef consommé, and tomatillo sauce.

Short Rib in Prehispanic Sauce **730**
 Beef rib with black recado sauce, roasted cherry tomatoes, snow peas, potato purée with chaya, and bacon.

Pork Chamorro - (Shank) **610**
 3 chilies adobo, red onion, homemade bread, pickled carrots and jalapeño pepper

Angus Arrachera (Flank Steak) **750**
 350 grs. Grilled ***

Angus Rib-Eye **1250**
 450 grs. Grilled ***

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