



ZIGGY'S Lunch

de 12pm a 5:30pm

STARTERS

- Ziggy's Guacamole**  230
Avocado + coriander + Mexican sauce + panela cheese & fresh herbs
- Tuna Nachos** **  360
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 seeds + lemon + mango and habanero alioli + chia & habanero crackers *Raw dish according to the recipe*
**
- Shrimp Empanadas** (3 pza)   360
Shrimp + Bola cheese + habanero cream + chaya + radish + avocado + cilantro


SALADS

- Caesar Salad** 310
Lettuce + parmigian cheese + croutons + organic tomato + Caesar dressing
- Green Salad**   295
Mixed lettuce + green pepper + cucumber + mint + amaranth + green apple + avocado + sunflower seeds + agave syrup vinaigrette
- Chicken 120
 - Shrimp 160

CEVICHEs

- Aguachile**   390
Shrimp + cucumber + red onion + radish + avocado + roasted tomatillo & Chiltepin sauce
** *Raw dish according to the traditional recipe*
- Yucatan Ceviche**   390
Shrimp + fresh fish + nixtamalized pineapple + jicama + sour orange + red onion + coriander seeds + habanero oil and Recado Negro
- Caribbean Ceviche**   390
Shrimp + mango + red onion + mint + coriander seed + cascabel chili + cucumber + jicama + passion fruit & coconut mix
- Traditional Ceviche**   450
Fish + octopus + shrimp + cucumber + tomato + cilantro + purple onion + avocado + garlic oil



ANTOJITOS

- Shrimp 'Al Pastor' Tacos**  360
Creole corn tortilla + shrimp marinade "Al Pastor" + cheese crust + bacon + roasted pineapple + onion + avocado + chile de arbol sauce made in a molcajete


Baja Style Tacos

- Creole corn tortilla + dark beer + chipotle mayonnaise + coleslaw + pickled onion + habanero sauce with lemon
- Fish 380
 - Shrimp 360


Cauliflower Tacos

-   340
Creole corn tortilla + roasted cauliflower + peanut sauce and Morita chile + avocado + pickled carrot & chile Xcatic



Arrachera Tacos-(Flank Steak)

-  380
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

-   360
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

- 440
Angus beef + melted cheese + bacon + grilled onion + lettuce + tomato + chipotle mayonnaise + fries + truffle oil + parmigian


Tuna Burger

-  440
Black brioche bread + seared tuna + avocado + arugula + onion and bacon jam + mulato chili & peanut macha sauce + potato wedges



Cajun Chicken Sandwich

- 395
Ciabatta bread + Cajun marinated chicken + arugula + pumpkin + pickles + Caesar dressing + 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"

-   515
Grilled fish fillet + rice with Huitlacoche (corn smut) & corn kernels + sauteéd vegetables + garlic + chile de arbol + parsley


Garlic Shrimp

-   560
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
Baked potato and sweet potato + xcatic chili stuffed with chihuahua cheese + chimichurri

 Vegetarian  Vegan  Sustainable Fishing  No-Gluten

Prices in Mexican pesos, VAT included. Tip not included