

ZIGGY

DINNER

from 6pm to 10:30pm

Under the warm and inviting glow of our grill's fire, dinner at ZIGGY invites you on a journey to rediscover the authentic flavours of Mexico. Savour wood-fired dishes cooked low and slow, elevated by homemade sauces that awaken the senses.

To complement your meal, we offer a curated selection of Mexican wines and iconic spirits like tequila and mezcal, perfect for every occasion. The magic is enhanced by live music and an unparalleled Caribbean atmosphere, creating unforgettable evenings under the moonlight.

Indulge in an experience that will delight all your senses.

ZIGGY

DINNER

from 6pm to 10:30pm

STARTERS:

YACA DUMPLING "AL PASTOR" \$ 310

Stuffed with jackfruit "Al Pastor", roasted pineapple, pineapple compote, serrano chilli, cilantro, spring onion, and black sauce.

TUNA NACHOS * \$ 395

Fresh tuna marinated in soy sauce, sesame oil, avocado and sriracha mayonnaise, coriander sprouts, fried pore, on toasted wonton (wheat).

* Raw dish following a traditional recipe.

GRILLED BONE MARROWS 2pcs \$ 345

Grilled bone marrow, served with chintextle, Xnipec, sikil pak and corn tortilla.

TOKSEL POLCANES 3 pzas \$ 310

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

SHRIMP & CHIPOTLE SOPES \$ 345

Four pieces of Creole Corn sope, stuffed with shrimp, tomato, chipotle cream and mozzarella.

SHORT RIB TLACOYO \$ 375

Thick oval-shaped tortilla made from Creole corn dough, filled with ricotta cheese, topped with short rib, avocado cream, cilantro flowers, and molcajete-style salsa.

PORK BELLY TACOS 2 pcs. \$ 375

Made with Creole corn tortillas, featuring pork belly, tomato sauce, marinated spring onions in chile de árbol salsa, arugula, and avocado.

MAIN COURSES:

RICE & HUITLACOCHÉ (Corn Smut) \$ 380

Arborio rice, corn kernels, pumpkin seeds requesón, epazote, carrot, jalapeño chile and toasted seeds.

GRILLED BROCCOLI \$ 380

Roasted broccoli with sikil pak, chaya, red onion, and habanero oil.

MAHI MAHI IN MUSTARD \$ 590 MANGO SAUCE

Fish fillet cooked in white wine, mango and mustard sauce, onion, snow peas, and creamy rice.

OCTOPUS ZARANDEADO - \$ 690 STYLE

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, xcatlic 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 Mexican barbecue sauce, corn tortillas, beef consommé, and tomatillo sauce.

SHORT RIB IN PREHISPANIC SAUCE \$ 760

Beef rib with black recado sauce, roasted cherry tomatoes, snow peas, potato purée with chaya, and bacon.

PORK CHAMORRO - (Shank) \$ 610

Oven-baked in a three-chile adobo, served with red onion and house-made bread.

ARRACHERA ANGUS 350 grs * \$ 750

RIB-EYE ANGUS 450 grs * \$ 1,350

* Grilled organic vegetables (carrots, zucchini, pattypan squash, baby eggplants) + sweet potatoes + potatoes + grilled spring onions + Xcatlic chillies stuffed with Oaxaca cheese & chaya + chimichurri.

DESSERTS:

TRES LECHES CAKE \$ 245

Vanilla infusion & red fruit compote.

CHOCOLATE VEGAN PAY \$ 240

With coconut & amaranth crumble and strawberries.

WARM SWEET-CORN CAKE \$ 225


Rompope sauce (eggnog), epazote, caramelized popcorn & vanilla ice cream.

MARQUESITA \$ 245

Sour orange cream, Edam cheese, and chocolate.

MANGO SORBET \$ 185

VAINILLA ICE-CREAM \$ 195

 Vegan  Vegetarian  Gluten Free  Sustainable Fishing

Prices are in Mexican pesos, taxes included. Gratuity not included.

ZIGGY

— DRINKS MENU

Signature Cocktails:

TROPICAL TIKI \$ 360

Flor de Caña 12-year rum, Licor 43, passion fruit coulis with cardamom, pineapple juice, lime juice, cinnamon syrup, aquafaba, orange bitters.

MAYAN TEA \$ 290

Armónico Gin, Xtabentún liqueur, lime shrub, lemongrass tea, clove, pepper, and mint.

PALOMA & TONIC \$ 320

Chilcuague Raíz de Oro, grapefruit juice, lemongrass-grapefruit oil, and tonic water.

MEX NEGRONI \$ 360

Mezcal Creyente Tobalá, Xila liqueur, and Campari.

RUM FASHION \$ 360

Flor de Caña 12 years Rum, Corajito coffee liqueur, Frangelico and Angostura bitter.

Beers: 355 ml

SOL \$ 90

INDIO \$ 90

TECATE LIGHT \$ 90

TECATE ORIGINAL \$ 90

XX LAGER \$ 95

BOHEMIA CLARA \$ 100

BOHEMIA CRISTAL \$ 100

BOHEMIA OSCURA \$ 100

HEINEKEN \$ 120

HEINEKEN SILVER \$ 120

HEINEKEN "0" \$ 120

AMSTEL ULTRA \$ 120

TULUM LAGER \$ 160

PERRO DEL MAR IPA \$ 150

VERANIEGA BLOND ALE \$ 150

PRINCIPIA SESSION IPA \$ 150

PRINCIPIA PILSNER \$ 150

Premium - Margaritas

ZIGGY'S MARGARITA \$ 360

Tequila Reserva de la Familia Reposado, Cointreau, lime juice, agave syrup.

MARGARITA PICANTE (SPICY) \$ 360

Tequila Reserva de la Familia Platino, chili infusion lime juice and syrup.

PUNCH MARGARITA \$ 360

Tuxca Insecto, fruit punch, lime juice and agave syrup.

RED SMOKE \$ 320

Raicilla, Aperol, watermelon juice, lime juice and rosemary syrup.

KO'OOX \$ 320

Mezcal Creyente Cristalino Reposado, Cointreau, passion-fruit cardamom coulis, lime juice and worm salt.

BETTY ROOT \$ 320

Señor Sotol infused with beetroot, Xila Liqueur, passion fruit puree and agave syrup.

NATIVO \$ 320

Chilcuague, pineapple juice, cucumber juice, simple syrup and mint.

TEPACHITA \$ 320

Bacanora Pascola, Green Chartreuse, tepache and orange juice.

GRILLO \$ 320

Pox Poxna, rosemary kiwi oil, passion fruit puree and cucumber juice.

Spritz:

PEY \$ 290

Armónico Gin, simple syrup, lime juice, lemongrass-chamomile oil and sparkling wine.

HUGO SPRITZ \$ 290

Saint Germain liqueur, mint leaves, sparkling wine and soda.

ZIGGY'S SPRITZ \$ 290

Armónico Gin, passion fruit puree, lime juice, pineapple juice, soda and peach liqueur.

APEROL SPRITZ \$ 290

Sparkling wine, Aperol and soda.

Available from 10pm to 11 pm.

Precios en pesos Mexicanos, impuestos incluidos Propina no incluida.

ZIGGY

SPIRITS PREMIUM

Our Selection:

DENOMINATION OF ORIGIN

Mexico is the birthplace of unique spirits, protected by Denominations of Origin that guarantee their authenticity and connection to the regions that produce them. Each beverage reflects tradition, artisanal methods, and the soul of its land, offering incomparable flavours and aromas that tell ancient stories. We invite you to explore our selection and enjoy the cultural and sensory richness of these Mexican treasures.

Señor Sotol	\$ 350
Tuxca Insecto	\$ 400
Bacanora Pascola	\$ 380
Raicilla Huaraches de Plata	\$ 400
Pox Poxná Blanco	\$ 300
Chilcuague Raíz de Oro	\$ 320

MEZCAL

Mezcal is an ancient spirit made from Mexican agaves, deeply connected to the land and traditions. Its artisanal process and unique flavours, which vary by region and agave, make each sip an authentic experience. Discover its richness in our selection.

11:11 Espadín	\$ 360
Cuish / Cuish	\$ 400
Vago / Elote & Espadín	\$ 350
Agua que ataranta / Tepeztate	\$ 500
11:11 Ensemble / Espadín & Coyote	\$ 320
Creyente / Tosalá	\$ 360
Gracias a Dios / Cupreata	\$ 360
Gracias a Dios / Madrecuixe	\$ 360
Gracias a Dios / Tosalá	\$ 400
Gracias a Dios / Mexicano	\$ 400
Creyente Azul / Ensemble Reposado Espadín & Cuishe	\$ 590

TEQUILA

Tequila, the pride of Mexico, is a spirit made from blue agave in regions protected by its Denomination. Its unique flavour and artisanal process make it a symbol of our culture. Enjoy its essence in our selection.

Arette / Artesanal / Blanco	\$ 360
Reserva de la Familia / Orgánico / Platino	\$ 360
Emblema / Orgánico / Artesanal Plata	\$ 380
Emblema / Orgánico / Artesanal Blanco	\$ 380
Gran Centenario / Cristalino	\$ 480
Maestro Dobel 50 / Cristalino	\$ 800
Arette / Artesanal / Reposado	\$ 390
Reserva de la Familia / Orgánico / Reposado	\$ 390
Reserva de la Familia / PX / Cristalino	\$ 480
Arette / Artesanal / Añejo	\$ 450
Emblema / Orgánico / Artesanal Añejo	\$ 480
Reserva de la Familia / Extra Añejo	\$ 500
Emblema / Orgánico / Artesanal Extra Añejo	\$ 590
Maestro Dobel Atelier / Extra Añejo	\$ 900
Centenario Gallardo / Extra Añejo	\$ 1,990

RUM

Flor de Caña 12 years	\$ 360
Zacapa 23	\$ 400
Matusalem XO	\$ 780

WHISKY & WHISKEY

Johnie Walker Black Label	\$ 360
Bushmills 10 years	\$ 360
Macallan 12 years	\$ 450
Bulleit Bourbon	\$ 320
Monkey Shoulder	\$ 360

GIN

Hendrick's	\$ 360
Condesa Clásica	\$ 320
Condesa Xoconostle	\$ 320
Martin Miller's	\$ 360

VODKA

Tito's	\$ 320
Grey Goose	\$ 360
Belvedere	\$ 360
Stolichnaya	\$ 290

*45ml per glass - Available from 10am to 11pm
Prices in Mexican pesos, VAT included
Gratuity not included.*

ZIGGY

DRINKS | NON-ALCOHOL

BOTTLED WATER

350 ml Still or Sparkling	\$ 85
750 ml Still or Sparkling	\$ 155

KOMBUCHAS 353 ml

Berries	\$ 125
Passion Fruit	\$ 125
Ginger	\$ 125

FRUIT-INFUSED WATER

Hibiscus Flower	\$ 120
Passion Fruit	\$ 120
Lime & Chia Seed	\$ 120
Watermelon & Rosemary	\$ 120
Cucumber, ginger, lime & mint	\$ 120
Fresh Coconut Water	\$ 120

SODAS

Coca Cola / Light	\$ 60
Sprite	\$ 60
Fanta	\$ 60
Fresca	\$ 60
Ginger Ale	\$ 60
Ginger Beer	\$ 85
Ginger Beer / Turmeric	\$ 85

JUICES

Orange	\$ 95
Grapefruit	\$ 95
Pineapple	\$ 95
Watermelon	\$ 95
Green juice	\$ 120
<i>Green apple, celery, chaya, cucumber, pineapple juice and orange juice</i>	

COFFEE

Americano	\$ 75
Espresso	\$ 75
Double Espresso	\$ 95
Cappuccino	\$ 95
Latte	\$ 95
Flat White	\$ 105

Milk options: Regular, Lactose-free, soy, almond or cream

TISANES - INFUSIONS

Natural Mint	\$ 75
Ginger	\$ 75
Lemongrass	\$ 75
Chamomile	\$ 75

FORTE TEA

White ginger pear	\$ 95
African solstice	\$ 95
Organic earl gray	\$ 95
Organic english breakfast	\$ 95
Bombai chai	\$ 95
Organic jasmine green	\$ 95
Raspberry nectar	\$ 95