ZIGGY'S

Dinner

from 6pm to 10:30pm

WWW.ZIGGYBEACHTULUM.COM
**STARTERS**

**SHRIMP & CHIPOTLE SOPES**  265
Artisanal fried corn Sopé with guajillo pepper, shrimp, tomato, chipotle cream and mozzarella

**JAMAICA (HIBISCUS) EMPANADAS**  245
Stuffed with Jamaica flower & ‘Requesón’ (Mexican cottage cheese), sour cream, fresh cheese, and a Chile de Árbol & peanut sauce

**YACA DUMPLING**  260
Stuffed with jackfruit ‘Al Pastor’, roasted pineapple, pineapple compote, serrano pepper, coriander, onion and ponzu sauce

**TUNA NACHOS**  340
Fresh tuna marinated in soy sauce, sesame oil, avocado and Sriracha mayonnaise, fried wonton (wheat)

**GRILLED CARROT**  265
Roasted carrots + jocoque + mizuna + pinion crowbar + honey

**MAIN COURSE**

**ZIGGY’S TART**  290
Savory tart with roasted pumpkin, cherry tomato, mozzarella cheese, organic arugula, real lemon, parmesan cheese and chimichurri

**HUITALACOCHÉ (CORN SMUT) RISOTTO**  320
Arborio rice, corn kernels, pumpkin seeds Requesón, epazote, carrot, jalapeño pepper and toasted seeds.

Precios en pesos mexicanos, IVA incluido. Propina no incluida
SHORT RIB IN PREHISPANIC SAUCE 640
Recado Negro sauce, roasted cherry tomato, chinese peas, mashed potato with chaya and bacon brunoise

PORK CHAMORRO 520
3 chilies adobo, red onion, homemade bread, pickled carrots and jalapeño pepper

SHORT RIB TLACOYO 350
Corn artisanal tlacoyo stuffed with ‘Requesón’ (Cottage cheese), Short Rib, creamy avocado and molcajete sauce

BEEF BARBACOA TACOS (2 PCS) 350
Corn tortillas, beef brisket, toreado chili peppers, creamy avocado, coriander and beef consommé

PORK BELLY 350 TACOS (2 PCS) 350
Corn tortillas, entomatado, pork belly, onion marinated in chile de arbol sauce, arugula and avocado

FISH FILLET ‘AL PASTOR’ 560
Chili adobo, pineapple, red onion, jalapeño pepper, mint, chaya, mashed potato and pineapple sauce

MAHI MAHI IN MUSTARD & MANGO 560
Fish fillet cooked in white wine, mango and mustard sauce, onion, Chinese peas and creamy rice

Prices in Mexica Pesos, VAT included. Gratuity not included
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**GRILLED OCTOPUS** 580
Creamy pepita (pumpking seeds), local pumpkin, sausage, chaya, onion and macha sauce

**ZARANDEADO STYLE SHRIMPS** 575
Ayocote bean & morita chili sauce, red onion, spinach, ‘Recado Negro’ vinaigrette and macha sauce

**CATCH OF THE DAY** 690
Whole local fish, wrapped in banana leaf, filled with holy leaf, chaya, xcatic chili, parmesan cheese, sour orange, white recado, mezcal, pickled beet, and garlic bread

**ANGUS ARRACHERA (FLANK STEAK)** 690
350 grs. grilled **

**ANGUS RIB-EYE** 1200
450 grs. grilled **

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

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