

ZIGGY

LUNCH

from 12pm to 5:30pm

Discover our lunch menu, a fresh and versatile offering that celebrates the best of Mexican cuisine. From vibrant salads and flavor-packed ceviches to more elaborate dishes, each creation highlights local ingredients such as heirloom corn, a symbol of our culinary tradition. Complete your experience with our signature cocktails, where creativity and local flavors come together in every glass.

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

ZIGGY



LUNCH MENU

from 12pm a
5:30pm



STARTERS:

GUACAMOLE ZIGGY  \$ 240
Avocado + coriander + Mexican salsa + panela
cheese & fresh herbs.



TUNA NACHOS *   \$ 395
Fresh tuna + sriracha mayonnaise + soy sauce +
sesame oil + avocado + spring onion + wonton
tostada + crispy leek. * Raw dish following a traditional recipe.

TUNA TARTAR *   \$ 395
Fresh tuna + mango + avocado + peanut oil +
sesame seeds + yellow lime + mango and habanero
aioli + chia and habanero crackers.

* Raw dish following a traditional recipe.

SHRIMP EMPANADAS (3pcs)   \$ 395
Shrimp + Edam cheese + habanero cream + chaya +
radish + avocado + coriander.

SALADS:

GREEN SALAD   \$ 295
Mixed greens + green pepper + cucumber + mint +
amaranth + green apple + avocado + sunflower
seeds + maguay honey vinaigrette.

CAESAR SALAD \$ 310
Lettuce + Parmesan cheese + tostones + organic
tomato + Caesar dressing.



• Chicken \$ 120



• Shrimp \$ 160



CEVICHEs:

AGUACHILE *   \$ 395
Shrimp + cucumber + red onion + radish + avocado
+ roasted tomatillo and chiltepin chilli salsa.



* Raw dish following a traditional recipe.

YUCATÁN CEVICHE   \$ 395
Shrimp + fresh fish + nixtamalized pineapple +
jicama + sour orange + red onion + coriander seeds
+ habanero oil and recado negro.

CEVICHE CARIBE   \$ 395
Shrimp + mango + red onion + mint + coriander
seeds + cascabel chili + cucumber + jicama +
passion fruit & coconut mix.

TRADITIONAL MIX CEVICHE   \$ 470
Fish + octopus + shrimp + cucumber + tomato +
coriander + red onion + avocado + garlic oil.

ANTOJITOS:

SHRIMP "AL PASTOR" TACOS   \$ 380
Creole corn tortilla + shrimp marinade "Al Pastor"
+ cheese crust + bacon + grilled pineapple + onion +
avocado + molcajete salsa with árbol chilli.



CAULIFLOWER TACOS   \$ 345
Creole corn tortilla + roasted cauliflower + peanut
and morita chilli salsa + avocado + pickled carrot and
Xcatic chile.



BAJA STYLE TACOS



Creole corn tortilla + dark beer + chipotle
mayonnaise + coleslaw + pickled onion + habanero
and lime salsa.

• Fish \$ 390

• Shrimp \$ 370

ARRACHERA TACOS (Flank steak)   \$ 395
Creole corn tortilla + Nopal + creamy avocado +
coriander + onion + mozzarella cheese + molcajete
salsa with árbol chile sauce made in a Molcajete.



CHILORIO GORDITAS   \$ 370
Creole corn tortilla + Chilorio + white onion +
jalapeño chilli + roasted morita chilli salsa.

MUSHROOMS QUESADILLAS   \$ 370
Creole corn tortilla + mozzarella cheese +
mushrooms + epazote + guacamole + coriander +
Mexican salsa + roasted chiles.



3 pieces each | Thank you for consuming Creole Corn.

DE MI CASA:



ZIGGY BURGER \$ 465
Angus beef + melted cheese + bacon + grilled onion
+ lettuce + tomato + chipotle mayonnaise + French
fries + truffle oil + Parmesan cheese.

TUNA BURGER   \$ 490
Black brioche bun + seared tuna + avocado +
arugula + onion and bacon jam + mulato chilli and
peanut macha salsa + wedge fries.

CAJUN CHICKEN SANDWICH \$ 395
Ciabatta bread + Cajun marinated chicken +
arugula + zucchini + pickles + Caesar dressing +
wedge fries.

LENTILS BURGER   \$ 340
Hydrated lentil and chia mix + avocado + lettuce +
tomato + onion + homemade pickles + pineapple
BBQ sauce + fries.

FISH FILLET 'AL AJILLO'   \$ 515
Grilled fish fillet + Huitlacoche (corn smut) and corn
kernel rice + sautéed vegetables + garlic + árbol
chile + parsley.

GARLIC SHRIMP   \$ 590
Jumbo shrimp + garlic sauce + mixed greens +
avocado + cherry tomatoes + parsley + coriander +
roasted yellow lime + sweet potato chips + garlic
aioli.

GARLIC OCTOPUS   \$ 595
Maya-style octopus + baked potatoes + roasted
peppers + garlic and habanero cream.

ARRACHERA ANGUS \$ 750
(Flank Steak) 350 grs
Grilled organic vegetables (carrots, zucchini, pattypan
squash, baby eggplants) + sweet potatoes + potatoes +
grilled spring onions + Xcatic chillies stuffed with Oaxaca
cheese & chaya + chimichurri.

 Vegan  Vegetarian  Gluten Free  Sustainable Fishing

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

ZIGGY

LUNCH MENU

from 12pm to 5:30pm

DESSERTS LIST:

"TRES LECHES" CAKE \$ 245
Vanilla infusion & red fruit compote.

PASSION-FRUIT CREME BRULÉE  \$ 225
With coconut & amaranth crumble and strawberries.

WARM SWEET-CORN CAKE  \$ 225
Rompopo sauce (eggnog), epazote, caramelized popcorn & vanilla ice cream.

CHOCOLATE & COFFEE CAKE \$ 245
Cocoa crumble, berries, coffee liqueur and vanilla-coffee ice cream.

MANGO SORBET  \$ 185

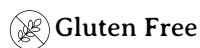
VANILLA ICE-CREAM \$ 195



Vegan



Vegetarian



Gluten Free

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.

ZIGGY

SPIRITS

PREMIUM

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.

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

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

SMOOTHIES

12 oz/ 355ml | Available from 7:00am to 6:00pm

ACHO \$ 195

Orange juice, banana, matcha tea, mint, spinach, sage, and spirulina.

INLAK \$ 195

Soy milk, yogurt, mango, apple, cinnamon, banana, and maca.

KEREJ \$ 195

Soy milk, mango, walnut, blueberry, ginger, pineapple, and açai

ICNIHUITLI \$ 195

Dates, turmeric, camu-camu, orange juice, passion fruit, mango, pineapple, and papaya.

ANTIOXIDANT \$ 195

Strawberry, banana, goji berries, mint, almond milk, taro, and blueberries.

ADD: FALCON PLANT-BASED PROTEIN \$ 145

BOTTLED WATER

350 ml Still or Sparkling \$ 85

750 ml Still or Sparkling \$ 155

KOMBUCHAS 353 ml

Berries \$ 125

Passion Fruit \$ 125

Ginger \$ 125

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

JUICES

Orange \$ 95

Grapefruit \$ 95

Pineapple \$ 95

Watermelon \$ 95

Green juice \$ 120

Green apple, celery, chaya, cucumber, pineapple juice and orange juice

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

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