

# EXECUTIVE BUSINESS LUNCH

◆◆◆ *Select one*

mini choripán chorizo, pico de gallo, chimichurri,  
yuzu mayonnaise, espelette pepper, fried brioche bun (df)



yellowfin tuna taco, kimchi, carrot, yarra valley  
salmon roe (df)

avocado & tonburi tartlet, finger lime, chives, white soy (df, v, ve)

◆◆◆ *Select one*

coral trout ceviche, buttermilk, cucumber, lemon & yuzu purée,  
dill oil (gf)



bone marrow, braised kangaroo tail, yuca hash brown,  
shiso chimichurri (gf, df)

hispi cabbage skewers, ajo blanco, perilla & chicken fat vinaigrette,  
pepitas (gf, df)

◆◆◆ *Select one*



24-hour southern highlands short rib, sake, mirin, soy,  
asian leaves (gf, df)


garum glazed lions main mushroom steak, chimichurri (df, gf, v, ve)

**55pp WITH A GLASS OF  
HOUSE WINE OR BEER**

**12-3 ~ Monday - Friday ~ Monthly changing menu**

We invite you to step out of your comfort zone and discover  
Azteca: A Culinary Bridge Between Continents.

At the helm of Azteca's kitchen is celebrated Executive Chef  
Zac Sykes who's menus are a celebration of culinary innovation,  
blending the rich and diverse flavors of Latin American and Asian  
cuisines. Our talented chefs have crafted an array of dishes that  
highlight the unique ingredients and traditional techniques of  
both regions, resulting in an unforgettable dining experience.

Look out for the  symbol for our signature dishes.

gf ~ gluten free   df ~ dairy free   v ~ vegetarian   ve ~ vegan   o ~ option

A 15% surcharge applies for public holidays. A 10% discretionary surcharge on Sunday and for groups of 8 and more.  
A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.