

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

Azteca's menus are a celebration of culinary innovation, blending
the rich and diverse flavours 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

BOCADOS

PÃO DE QUEIJO

smoked butter (gf)

6ea

OSTRAS

- natural oysters (gf, df)

6ea

- jalapeño, cucumber, lime granita (gf, df)

7ea

- Azteca hot sauce (gf, df)

7ea



MINI CHORIPÁN

chorizo, chimichurri, pico de gallo,
yuzu mayonnaise, espelette pepper (df)

12ea

AREPITA DE COSTILLA

short rib, pineapple jam, mole,
pickled shallot, tajin (gf, df)

8ea

AREPITA VEGETARIANA

avocado, mushroom, pickled shallot,
tajin (gf, df, veo)

7ea



TACO DE COSTILLA

braised short rib, crispy sweet potato (df)

8ea

TACO DE ATUN

yellowfin tuna taco, romesco mayonnaise,
carrots, salmon roe (gf, df)

9ea

ENTRADAS

CEVICHE DE ATUN yellowfin tuna, liquid nitrogen leche tigre (gf, df)	24
CEVICHE AZTECA trout, agave dressing (gf, df)	22
TRIO DE CEVICHE prawns, peruvian hongo (gf, df)	60
ELOTES corn riblet, aji amerillo, mayonnaise, oaxaca cheese, chives (gf, df)	22
VIEIRAS ASADAS scallops, chorizo romesco, almonds, tomato (gf, df)	24
 TUETANO DE RES bone marrow, braised kangaroo tail, chimichurri (gf, df)	29

PINCHOS



PINCHO DE REPOLLO

hispi cabbage skewers,
ajo blanco (gf, df, veo)

13ea

PINCHO DE CARNE

wagyu beef skewer, chimichurri (gf, df)

14ea



PINCHO CRIOLLO

wagyu beef and chorizo skewer (gf, df)

12ea

PINCHO DE POLLO

achiote and chicken skewer (gf, df)

12ea

PLATOS FUERTES

PECHUGA DE PATO

duck breast, aji de gallina, fried yuca,
green salad, pickled onion (gf, df) 49

POLLITO A LA BRASA

achiote spatchcock, aji verde,
green salad (gf, df) 48

PESCA DEL DIA

market fish, daily garnish 58



CERDO A LA PARRILLA

pork tomahawk, cuban mojo, mole (gf) 62



PICANHA

wagyu rump cap (300gr mbs 6-7+),
chimichurri (gf, df) 80



COSTILLAS A LA MEXICANA

24-hour braised short rib,
agave chipotle ju (gf, df) 58

ACOMPAÑAMIENTOS

ENSALADA DE TOMATE

cherry tomato salad, pickled onion, queso fresco, coriander (gf) 14

PAPAS FRITAS

fried potatoes, tajin (gf, df) 14
- add *queijo fresco* +3

ZANAHORIAS CON QUESO FRESCO

roasted carrots, agave, lime, queso fresco (gf) 14



YUQUITAS

fried cassava chips, aji amarillo (gf, df) 14

