

# AZTEC 1521 BRUNCH

1PM - 4PM ~ EVERY SATURDAY - SUNDAY

MAY - JULY MENU



## BOCADOS

### PÃO DE QUEIJO

smoked butter (gf)

### TACO DE ATUN

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

## ENTRADAS

### ENSALADA DE TOMATE

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

### PINCHO DE POLLO

achiote and chicken skewer (gf, df)



## ARRIVAL CAIPIRINHA

Cachaça, a Brazilian distilled spirit made from fermented sugarcane juice. Aztec caipirinha consists of cachaça, fresh lime and sugar. Choice of flavour blend classic og or vanilla passionfruit.

### ESTRELLA BEER

### REVEL BEERS

### SAUVIGNON BLANC

### ROSÉ

### PINOT GRIGIO

### SHIRAZ

### PROSECCO

### SOFT DRINKS

## PLATOS FUERTES

### PICANHA

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

## ACOMPANÑAMIENTOS

selection del chef

selection of sides

*For details about our non-alcoholic beverage package, please speak to our staff.*



**NON ALCOHOLIC 99 per person**

**ALCOHOLIC 110 per person**

**ADD FLOWING SPIRITS OR CAIPIRINHA COCKTAILS +45 per person**

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

A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.