

# AZTEC 1521 BRUNCH

1PM - 4PM ~ EVERY SATURDAY - SUNDAY

AUGUST - OCTOBER MENU



## BOCADOS

### PÃO DE QUEIJO

smoked butter (gf)

### TACO DE COSTILLA

braised short rib, crispy sweet potato (df)

## ENTRADAS

### YUQUITAS

fried cassava chips, aji amarillo (gf, df)

### COSTILLAS A LA MEXICANA

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

## PLATOS FUERTES

### PICANHA

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

## ACOMPAÑAMIENTOS

selection del chef

selection of sides

*Our kitchen can accommodate additional dietary requirements, please speak to our staff to discuss what's possible.*



## 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.

### REVEL BEERS

SAUVIGNON BLANC

### ROSÉ

PINOT GRIGIO

### SHIRAZ

PROSECCO

### SOFT DRINKS

*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 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.