

AZTEC 1521 BRUNCH

1PM - 4PM ~ EVERY SATURDAY

JAN - MAR MENU



BOCADOS

PÃO DE QUEIJO (1)

smoked butter (gf)

AREPITA DE COSTILLA

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

ENTRADAS

EMPANADA DE QUESO (1)

queso, corn (v)

PINCHO CRIOLLO (1)

wagyu beef, chorizo skewer (gf, df)

PLATOS FUERTES

PICANHA

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

ACOMPÑAMIENTOS

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 raspberry mint.

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.