

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)

8ea

- Azteca hot sauce (gf, df)

8ea

- tequila, lime granita (gf, df)

9ea

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 (df)

9ea

TACO DE POLLO

achiote, chicken, crispy sweet potato (df)

8ea

ENTRADAS

GUACAMOLE	20
patacones, corn chips (gf, df)	
 CEVICHE DE ATUN	24
yellowfin tuna, liquid nitrogen leche tigre (gf, df)	
CEVICHE AZTECA	22
trout, agave dressing (gf, df)	
CEVICHE DE LANGOSTA	28
lobster, jalapeño, tomato, leche de tigre (gf, df)	
TRIO DE CEVICHE	60
prawns, peruvian, hongo (gf, df)	
 PULPO	35
octopus, patatas bravas (gf)	
ELOTES	22
corn riblet, aji amerillo, mayonnaise, oaxaca cheese, chives (gf)	
 VIEIRAS ASADAS	25
scallops, chorizo romesco, almonds, tomato (gf, df)	
TUETANO	22
bone marrow, sea salt, chimichurri, arepa (gf, df)	
TUETANO DE RES DE COSTILLA	26
bone marrow, 24-hour braised short-rib, chimichurri, arepa (gf, df)	

PINCHOS

	PINCHO DE REPOLLO hispi cabbage skewer, ajo blanco (gf, df, ve)	13ea
	PINCHO DE CARNE wagyu beef skewer, chimichurri (gf, df)	14ea
	PINCHO CRIOLLO wagyu beef, chorizo skewer (gf, df)	12ea
	PINCHO DE POLLO achiote, chicken skewer (gf, df)	12ea

EMPANADAS (4)

	EMPANADA DE COSTILLA 24-hour braised short-rib, onion, tomato, queso, chives (df)	24
	EMPANADA DE POLLO achiote, chicken, queso (df)	22
	EMPANADA DE QUESO queso, corn (v)	20

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

snapper, summer salad (gf, df) 68



CERDO A LA PARRILLA

pork tomahawk, cuban mojo, mole (gf) 65



PICANHA

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



COSTILLAS A LA MEXICANA

24-hour braised short rib, agave chipotle jus (gf, df) 60

ACOMPAÑAMIENTOS

ENSALADA DE TOMATE cherry tomato salad, pickled onion, queso fresco, coriander (gf)	14
PAPAS FRITAS fried potatoes, tajin (gf, df) - add <i>queijo fresco</i> +3	14
ZANAHORIAS CON QUESO FRESCO roasted carrots, agave, lime, queso fresco (gf)	14
 YUQUITAS fried cassava chips, aji amarillo (gf, df)	14

A 5% surcharge Sat. A 10% surcharge Sun. A 15% surcharge applies for public holidays. A 10% discretionary surcharge 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.