

# AZTEC 1521 BRUNCH

1PM - 4PM ~ EVERY SATURDAY

MAY - JULY MENU



## BOCADOS

### PÃO DE QUEIJO (1)

smoked butter (gf)

### TACO DE ATUN (1)

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

## ENTRADAS

### EMPANADA DE POLLO (1)

achiote, chicken, queso (df)

### PINCHO CRIOLLO (1)

wagyu beef, chorizo skewer (gf, df)

*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 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.