

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)

7ea

OSTRAS

- natural oysters (gf, df) 7ea
- jalapeño, cucumber, lime granita (gf, df) 8ea
- smoked chipotle chilli (gf, df) 9ea
- tequila, lime granita (gf, df) 9ea



MINI CHORIPÁN
chorizo, chimichurri, pico de gallo,
yuzu mayonnaise, espelette pepper (df)

12ea

PULPO TARTAleta

slow-cooked octopus, charred garlic, coconut cream,
roasted coconut (df) 9ea

AREPITA VEGETARIANA

avocado, mushroom, pickled shallot, tajin (gf, df, veo) 8ea



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

10ea

TACO DE POLLO

achiote, chicken, crispy sweet potato (df) 9ea



TACO DE PESCADO
snapper, tempura, rocket, pico de gallo,
avocado purée (df)

9ea

ENTRADAS

GUACAMOLE 20
patacones, corn chips (gf, df)



CEVICHE DE ATUN 24
yellowfin tuna, liquid nitrogen leche tigre (gf, df)



CAMARON ROJO CARPACCIO 28
queensland red shrimp, mango salsa,
aji amarillo (gf, df)

CEVICHE DE LANGOSTA 32
lobster, jalapeño, tomato, leche de tigre (gf, df)



PULPO 35
octopus, patatas bravas (gf)

ELOTES 22
corn riblet, aji amerillo, mayonnaise,
oaxaca cheese, chives (gf)





VIEIRAS ASADAS 28
scallops, chorizo romesco, almonds, tomato (gf, df)


TUETANO 22
bone marrow, sea salt, chimichurri, arepa (gf, df)

TUETANO DE RES DE COSTILLA 28
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 grade 6/7 wagyu beef skewer, chimichurri (gf, df)	14ea
	NAHUA woodfired grade 6/7 wagyu beef, tortilla, aji amarillo, spring onion (df)	16ea
	PINCHO DE POLLO achiote, chicken skewer (gf, df)	14ea

EMPANADAS (4)

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

PLATOS FUERTES

PECHUGA DE PATO

duck breast, aji de gallina, fried yuca, green salad, pickled onion (gf) 49



COSTILLAS A LA TOTEC

24-hour slow-cooked short rib with our 8-hour house-made bbq (gf, df) 60

CHULETAS DE CORDERO

24-hour aji panca marinade lamb cutlet, crispy potato, mint chimichurri (gfo) 49



CERDO A LA PARRILLA

pork tomahawk, cuban mojo, mole (gf) 65



PICANHA

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



AZTEC POLLITO A LA BRASA

grilled spatchcock, smoked chipotle chilli (gf, df) 45

PESCA

snapper, chef's daily garnish (gf, dfo) 55

ACOMPAÑAMIENTOS

AZTLAN SALAD

charred corn, black beans, chickpeas, cucumber, agave dressing (v, ve) 14

PAPAS FRITAS

fried potatoes, tajin (gf, df) 14
- add *queijo fresco* +3

ZANAHORIAS CON QUESO FRESCO

roasted carrots, agave, lime, queso fresco (gf) 14



YUQUITAS

fried cassava chips, aji amarillo (gf, df) 14