



MEZTICO

ORIGEN

MENU

WARM APPETIZERS

Guacamole.

- Natural. \$100

Queso al carbon.

Charcoal roasted melted cheese.

- Chorizo. \$160
- Garlic mushroom. \$170
- Natural. \$130

Queso Maria Luisa. \$160

Charcoaled grilled Panela cheese marinated with garlic and Yucatecan oregano.

Enchiladas Potosinas Cinco de Mayo. \$140

Mini quesadillas with red chili pepper corn tortilla and a mix of cheese and salsa.

Mollejas de res asadas o en salsa verde. \$215

Grilled beef sweetbreads.

- Plain.
- With salsa verde.

Tuetano al horno.

Roasted beef bone marrow.

- Plain. \$260
- With garlic octopus. \$355

Chicharron de aldilla de cerdo en salsa verde. \$245

Fried pork belly chunks marinated for 12 hours, crispy on the outside and juicy on the inside, mounted on salsa verde.

Chicharron de pescado al ajillo. \$255

Fried fish chunks, marinated with soy sauce, garlic and chile de arbol.

Coliflor con mole de jamaica. \$200

Baked cauliflower mounted on a hibiscus mole

Portobelos en salsa verde. \$140

Portobello mushroom lightly salted with bacon with salsa verde.

COLD APPETIZERS

Aguachile de camaron.

Shrimp Aguachile.

- Green. \$265
- Black. \$265

Ceviche de pescado.

Fresh fish with lime, onion, tomato, chile de agua and avocado.

- Plain. \$220
- Green. \$235
- Black. \$200

Ceviche de camaron. \$255

Fresh 31-35 shrimp with lime, onion, tomato, mango and chile de agua.

Ceviche de Atún. \$275

Fresh tuna dressed with ponzu soy sauce, mango, chile güero, avocado, red onion and mayo chipotle.

Ceviche de salmon peruano. \$260

Finely chopped salmon, dressed with leche de tigre (lime juice) and ginger, scallions, chile de agua and avocado.

TOSTADAS

Tostada de atun. \$120

Fresh tuna marinated with ponzu sauce, eel sauce, mango, Chile güero, avocado, grated parmesan and chipotle Mayo.

TACOS & QUESADILLAS

Quesadilla.

Corn tortilla with asadero cheese with:

- Fried pork belly chunks with salsa. \$90
- Chicharron prensado. \$80
- Cuitlacoche. \$105
- Flor de calabaza. \$115

Doraditas de camaron (3 Pc) \$195

Shrimp paste fried tacos mounted on fried beans and mole poblano.

Paleta de cerdo con queso (1 Pc). \$120

Pork shoulder barbacoa with a chile cascabel salsa and cheese.

Taco gobernador (1 Pc). \$60

Shrimp taco on a corn tortilla with cheese.

Quesadilla de camaron (1 Pc). \$85

Shrimp quesadilla on a flour tortilla with a chipotle cream cheese.

De marlin (1 Pc). \$60

Marlin taco marinated on tomato and chile jalapeño.

De atun fresco (1 Pc). \$95

Fresh tuna marinated with a chili oil on a thin pita bread with tzatziki an a lettuce mix.

Los de frijol tiesos (3 Pc). \$110

Fried beans taco on a chile güero, habanero and tomato salsa bed.

De pulpo Campeche (1 Pc). \$120

Chopped octopus dressed with black salsa and asadero cheese.

De arrachera (1 Pc). \$107

De chicharron de Rib-eye (1 Pc). \$120

Fried Rib-eye chicharrones dressed with a green salsa and avocado.

De filete a los 4 chiles (1 Pc). \$140 (Upon availability)

Chopped beef tenderloin dressed with a 4 chiles salsa

De Barbacoa de cabrito(1 Pc). \$120

Red Adobo marinated Kid (baby goat) slow cooked with a double tortilla.

SOUPS

Jugo de carne (beef stock soup). \$100

Flor de calabaza. \$125

Sopa azteca (tortilla soup). \$105

Crema de chipotle (chipotle creamy soup). \$115

STEAKS

Rib Eye High Choice Angus. 400 grms. \$750

Dry Aged Rib Eye. 400 grms. \$1,050

Tomahawk CRP* Angus. 1.2 k. \$1,900 ☹️ 30 mins

New York High Choice. \$600

Skirt steak. 350 grms. \$390

Filete (tenderloin) 350 grms. \$500 (Upon availability)

Filete (tenderloin) 800 grms. \$1,100 (Upon availability) ☹️ 30 mins



CRP* Chairman's Reserve Platinum™ Angus Beef (USDA high Choice)

* Upgrade your steak with our special Butter. \$20.

SALADS

De betabel. \$160

Grilled beetroot, with orange, arugula dressed with a sweet orange vinaigrette.

Ensalada verde. \$135

Spring mix, dehydrated tomato, shredded Parmesan cheese, pumpkin seed, dressed with green vinaigrette.

Ensalada de jamaica. \$135

Lettuce mix, baby spinach, fried hibiscus, green grape, dehydrated blueberry and apple dressed with hibiscus and berry vinaigrette.

FROM THE SEA

Salmon. 300 gr.

- Mango sauce. \$335
- Hibiscus mole. \$370

Atun al cilantro. 220 grms. \$335

Seared fresh tuna, with herbs, white rice and a cilantro creamy sauce.

Filete de pescado. 300 gr.

Fish Filet.

- A la talla. \$350
- Mole verde. \$350
- A los 4 chiles. \$350
- A los 3 moles (hibiscus, Poblano, Verde). \$350

Camarones.

Shrimp.

- Chipotle Fetuccinii. \$300
- A la talla. \$295
- A los 4 chiles. \$295
- Negros. \$300
- Coconut. \$300
- Mole Verde. \$290

SPECIALTIES

Barbacoa de costilla de res. \$295

Beef rib meat marinated with a dried chilli pepper adobo, cooked at low temperature for 12 hours.

Pollo pibil asado. \$260

Grilled chicken marinated with achiote paste.

Chamorro de cerdo. \$320

Pork Chamorro with adobo and fried black beans.

Cabrillo al pastor. \$650

(from Thursday to Sunday)

Grilled brined Kid (baby goat).

- Shoulder
- Ribs
- Leg
- Kidneys

Pulpo a los 3 moles. \$580

Octopus served on a 3 mole bed (mole verde, mole poblano, hibiscus mole)

Pulpo a los 4 chiles. \$580

Octopus dressed with a 4 chiles salsa, served with a citric rice.

KIDS MENU

Chicken Nuggets. \$130

Made with chicken breasts breaded with Panko®.

Fettuccini with butter. \$110

With mushroom, butter and salt.

Taquitos de Arrachera (2 Pc). \$110

Beef skirt tacos.

SIDES

Grilled vegetables. \$70

French fries. \$60

Poisoned beans. \$130

(beans cooked with bacon, chorizo, beef rib barbacoa and beef broth).

Salted asparagus. \$75

DESSERTS

Ice-cream cone with banana and dulce de leche. \$240

Rosemary roll with a rosemary vanilla ice-cream. \$185

Chocolate cake. \$195

Apple cheesecake. \$240

Strawberry cheesecake. \$240

Flan Napolitano. \$165

Sorbetos Gourmet ice-cream. \$135

Sorbetos Water based ice-cream. \$125

Mexican cuisine is the happy result of the mix of infinite multicultural influences.



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BY CINCO DE MAYO