

In Greek mythology, a nymph is a female deity typically associated with a particular natural place, such as a spring, stream, mountain, sea, or beach.

It was said that they were summoned to the gatherings of the gods on Olympus and that they were daughters of Zeus. Nymphs are usually considered divine spirits who animate nature. In works of art they are depicted as beautiful nude or semi-nude maidens who love, sing, and dance.

Poets sometimes describe them with hair the color of the sea. They were believed to dwell in trees, on mountain tops, in rivers, streams, ravines and seas.

Nymphs are considered responsible for the creation of various natural phenomena, from springs to clouds, trees, meadows and beaches. Their task was to care of the plants and animals of their domain and as such they were closely associated with the Olympian gods of nature, such as Hermes, Dionysus, Artemis and Poseidon.

Mía

THE NYMPH OF THE BEACH

Mía is the daughter of the Titans Ocean and Tethys. She is recognized in Olympus as the deity of the beach is responsible to care of the plants and animals in her domain, as well as for the harmony and balance between nature and the hand of man.

Mía Beach Club is a representation here on earth of the beauty that the nymph of the beach has as a mission to take care until the end of times.

Mía
BY
Selina

APPETIZER

PORTOBELLO CARPACCIO <i>Vegan</i>	\$280	BEETROOT TARTAR <i>Vegan</i>	\$320
Portobello confit, thinner slices, lined with black garlic puree, Baba ganush, truffle oil accompanied with tomato confit puree.		Combination of textures of roasted beets, marinated in honey, mustard and pure black garlic.	
MUSSELS IN MASCARPONE SAUCE <i>5.6 oz</i>	\$280	FRIED SQUID RINGS <i>4.2 oz</i>	\$320
White wine reduction, Mascarpone cheese accompanied by garlic-scented croutons with parsley.		Crispy squid rings accompanied by tartar sauce.	
MIA SALAD	\$290	BEEF CARPACCIO* <i>2 oz</i>	\$380
Lettuce mix accompanied by grilled pumpkin, caramelized walnuts and almonds, peach pieces, goat cheese with a red wine, apple and blue cheese dressing.		Thiner slices of quality Angus beef fillet, lined with lemon and balsamic vinaigrette.	
CHICKPEA AND LENTIL CEVICHE <i>Vegan</i>	\$320	SALMON TARTAR * <i>4.2 oz</i>	\$480
Combination marinated in citrus vinagreite, accompanied by cucumber, red onion and cilantro.		ORA KING salmon, on a bed of quinoa, shallot, chives, avocado, masago, olive oil and Yuzu.	
		TABLE OF COLD CUTS AND CHEESES	\$500
		Choice of Italian cheeses and cold meats accompanied with slices of house-made crotos.	

TACOS *3 pcs*

FRIED CRAB TACOS	\$330	OXTAIL TACOS	\$330
Fried soft shell crab, served on a handmade tortilla accompanied by aioli and creamy avocado.		Beef tail cooked for 6 hours in red wine and demi glace, served with red onions and cilantro, without forgetting the tatemada sauce.	
TUNA AL PASTOR TACOS - MEXICO CITY STYLE	\$330		
Fresh tuna marinated al pastor, served on a corn tortilla, accompanied by pineapple, red onion and cilantro. With roasted pineapple sauce with habanero.			

ITALIAN JOB

COUS COUS WITH CURRY <i>Vegan</i>	\$320	MUSHROOM RISOTTO <i>Vegetarian</i>	\$420
Cous cous hydrated in coconut milk, lemon grass and curry, mounted on a bed of roasted pumpkin and baby vegetables.		Sautéed arboreal rice with a variety of mushrooms and truffle. Scented with truffle oil.	
FETUCCINI POMODORO	\$380	SEAFOOD RISOTTO	\$750
Home made pasta, 3 tomato sauce, burrata cheese cream flavored with fresh basil and pistachio.		Selection of shellfish, mussels, shrimp, squid and fish, scented with white wine butter.	
LASAGNA <i>Vegan</i>	\$390	FETUCCINI FRUTTI DI MARE	\$750
Fresh Semolina Pasta, mix vegetables in Pomodoro Sauce with Almond Milk Béchamel.		Home made pasta. Seafood (black mussel, white clam, shrimp and squid) sautéed with cherry tomato and Mediterranean-style shrimp bisque.	
POTATO GNOCCHI	\$410	FRESH PASTA WITH CARIBBEAN LOBSTER <i>8.8 oz</i>	\$1,100
Italian pumpkin cream with shrimp, cherry tomato and scented with truffle oil.		Home made pasta. Fettuccini with lobster cooked with citrus butter and fine herbs.	

PIZZAS

GREEK	\$535	SUPREME	\$550
Tomato sauce, mozzarella cheese, feta cheese, black olives, red onion, fresh tomato slices, oregano, extra virgin olive oil.		Tomato sauce, mozzarella cheese, arugula, proscuitto ham, Parmesan slices and burrata cheese.	
SCANDINAVIAN	\$550	LOBSTER	\$1,100
Mozzarella cheese, goat cheese, smoked provolone, smoked salmon, black olives and chives.		Tomato sauce, mozzarella cheese, <i>6.3 oz</i> of lobster meat, cherry tomato and scented with truffle oil.	
MARINARA	\$550		
Tomato sauce, mozzarella cheese, shrimp from the Gulf of Mexico, fresh arugula and extra virgin Italian oil.			

FROM THE SEA

CATCH OF THE DAY, IN GOAT CHEESE SAUCE	\$510	BLACK COD MISO <i>7 oz</i>	\$990
		Marinated with MISO sauce, sake and MIRIN, accompanied by endives and baby vegetables.	
MIA STYLE SHRIMP <i>7 oz</i>	\$650		
Shrimp wrapped in rice noodles on a bed of caramelized vegetables, smothered in habanero-scented grilled pineapple sauce.		WILD SALMON ORA KING <i>7 oz</i>	\$990
		Salmon cured in a dill brine accompanied by couscous and Italian pumpkin.	
GRILLED OCTOPUS <i>6.3 oz</i>	\$660		
Octopus marinated , accompanied a bed of sautéed spinach and a mirror of red pepper sauce			
TUNA FILLET* <i>7.7 oz</i>	\$680		

JOSPER - CHARCOAL OVEN

OLYMPUS BURGER <i>7.7 oz</i>	\$450	BEEF STEAK AT 3 PEPPERS <i>7.4 oz</i>	\$990
Juicy angus mea, bathed in sauce of choice (BBQ or Roquefort) and French fries.		Juicy angus beef steak accompanied by mashed potatoes and baby vegetables.	
ROCK CORNISH <i>17.6 oz</i>	\$560	SURF & TURF "THE MAJESTIC"	\$1,100
Tender and juicy baby chicken marinated in beer, mounted on a mirror of pink mole and wild rice.		Juicy Angus picaña <i>7 oz</i> and jumbo shrimp <i>7 oz</i> , accompanied by cambray potatoes with rosemary and arugula salad.	
AMERICAN RACK OF LAMB <i>7.7 oz</i>	\$890	RIB EYE <i>17.6 oz</i>	\$1,100
Marinated in fine herbs, accompanied by a rustic mashed potato with goat cheese and chives, bathed in port sauce.		Juicy cut of quality Angus meat	
GLAZED SHORT RIB <i>7.7 oz</i>	\$950	TOMAHAWK <i>35.2 oz</i>	\$2,600
Flavor explosion, slow-cooked short rib, glazed with dark beer and honey. Served on a bed of rustic mashed potatoes.		Juicy cut of quality Angus meat.	

ACCESSORIES

RUSTIC MASHED POTATOES	\$180	FRENCH FRIES	\$180
GRILLED VEGETABLES	\$180	ESQUITES - MEXICAN STYLE MADE OF CORN	\$210

All our prices include taxes | Gratuity is optional | Prices in Mexican pesos | The indicated weight of the proteins is prior to cooking
*The consumption of raw products is under the responsibility of the consumer SSA.

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