

EL MIRADOR

LOCAL FLAVORS & ENDLESS VIEWS

FIRST ACT

- 🌾 Fresh oysters (6 or 12 pcs.) 390 | 750
Freshly shucked oysters served with house seafood sauce and classic mignonette.
- 🌿 Crab salad 330
Soft-shell crab meat tossed in serrano chili mayo, served over fresh greens with watermelon radish.
- 🌾 Grilled wild shrimp "a la talla" 160gr
Open-fire grilled wild shrimp with Yorimuni beans and garlic-lime mayonnaise.
- | | | |
|----------|----------|----------|
| 2 pieces | 4 pieces | 6 pieces |
| 290 | 570 | 850 |
- 🍷 Yellowfin tuna tartare 220gr 380
Fresh yellowfin tuna with dried chili tahini and creamy avocado.
- 🍲 Seasonal soup 290
Chef's daily preparation inspired by the season.
- 🌾 Pomodoro salad 290
🌿 Heirloom tomatoes, spinach and squash with sage butter, creamy burrata and pistachios.
- 🌿 Roasted squash Hummus 310
Creamy squash hummus topped with pumpkin seeds and roasted beets, served with house-made pita.
- 🌾 Garden mix salad 310
🌿 Artichoke hearts, fresh green beans, quinoa, mixed greens, Grana Padano and basil vinaigrette.
- 🍷 Roasted beets 310
🍷 Roasted beets with balsamic reduction, goat cheese cream and pecan nuts.
- 🍷 Baja Sur shrimp consommé 300
Traditional, deeply flavored shrimp broth.

SECOND ACT

- 🍷 House-made seafood pasta 580
🍷 Fresh fettuccine with shrimp, octopus, scallops and mussels in shellfish butter and sherry reduction.
- 🍷 Grilled octopus 220gr 620
Char-grilled octopus served over Mixe-style pipián, confit potatoes and caramelized Eureka lemon.
- 🍷 Beef bourguignon filet 300gr 550
Slow-braised beef filet served with garden potatoes and carrots.
- 🍷 Five-cheese tortellini 380
Handmade tortellini filled with five cheeses, served over veal jus and finished with Parmesan.

🌾 GLUTEN FREE

🌿 VEGAN

🌿 VEGETARIAN

🍷 CONTAINS NUTS

🍷 CONTAINS DAIRY

The dishes marked as 🌿 can be changed to a vegan option. The prices listed are in Mexican Pesos, and for your convenience, 16% VAT is included. Please notify your waiter if you have any known allergies or intolerances to any food. Our dishes are prepared in an environment where nuts and other allergens are handled.

EL MIRADOR

LOCAL FLAVORS & ENDLESS VIEWS

🌾 Grilled catch of the day 200gr 590

🍷 Fresh local fish, grilled and served with charcoal-roasted cauliflower purée and pan potatoes.

🌾 Roasted duck risotto 630

🍷 Creamy risotto with goat cheese and asparagus, topped with roasted duck breast.

Vegetarian option: Creamy risotto with roasted mushrooms and fresh spinach. 580

🌾 Lamb ossobuco 400gr 660

🍷 Slow-braised lamb shank with roasted chickpeas, goat cheese taco and fresh nopal cactus.

Surf & turf 1,450

Wild shrimp and New York steak served on hot stone with grilled vegetables.

🍷 Lacquered tuna steak 590

🍷 Yellowfin tuna glazed with sage butter, served with cauliflower purée and Brussels sprouts.

🌾 Rib Eye a la parrilla 400gr 1,200

🍷 Grilled rib eye with black garlic rouille, roasted onion, Grana Padano and beef jus. 400g

Sides: Garlic mashed potatoes, roasted broccoli, french fries or grilled vegetables. 180

Grilled tuna collar 1,250

Fire-grilled tuna collar served with mixed greens. Price per kilo. Subject to availability.

🌾 Whole grilled fish 1250

🍷 Whole fish of the day, grilled and served with garden greens and house beans. Price per kilo.

THE SWEETEST THING

🍷 Churros 220

Crispy churros served with warm chocolate sauce.

Red cherry pavlova 220

Crisp meringue topped with light cream and fresh red berries.

🍷 Chocolate molten cake 220

Warm chocolate cake with a molten toffee center and house-made vanilla ice cream.

🍷 Signature dessert 220

Warm caramelized apple tart with black truffle and vanilla ice cream.

🌾 GLUTEN FREE

🌿 VEGAN

🌾 VEGETARIAN

🍷 CONTAINS NUTS

🍷 CONTAINS DAIRY

The dishes marked as 🌿 can be changed to a vegan option. The prices listed are in Mexican Pesos, and for your convenience, 16% VAT is included. Please notify your waiter if you have any known allergies or intolerances to any food. Our dishes are prepared in an environment where nuts and other allergens are handled.