

Para empezar

STARTERS

Ceviche verde · pescado fresco pepino, jícama, aguacate y salsa verde. \$300
Green ceviche · fresh white fresh fish, cucumber, jicama, avocado and green sauce.

 Corona del Valle, Sauvignon Blanc 2018 Valle de Guadalupe- México · \$200
 Bertani, Berta rose 2018 Chiaretto- Italia · \$210

Tartar de atún · atún aleta amarilla fresco, aguacate, rábano, pepino, ajonjolí y salsa ponzu. \$210
Tuna tartar · Fresh yellowfin tuna, avocado, radish, cucumber, sesame and ponzu sauce.

 Pedroncelli, Sauvignon blanc 2018, Sonoma County – USA · \$250
 Folonari, Pinot Grigio 2018 delle Venezie - Italy · \$220

Pulpo a la parrilla con salsa macha · papa gratin, ensalada de arugula y lechugas mixtas, cherry escalfado, aderezo de limón y salsa macha. \$420
Grilled octopus salsa macha style · potato au gratin, arugula and mix lettuces salad, poached cherry tomato, lime dressing and macha sauce.

 Roganto Rosa de Cab Rosé 2016 Valle de Guadalupe- México · \$250
 Hess Select Chardonnay 2017 Monterey County-USA · \$250

Camarones Empanizados· salsa de curry y piña. Con chutney de mango, piña y paprika. \$530
Corn Breaded Prawns · pineapple and curry sauce, with mango and pineapple chutney.

 Emeve Chardonnay 2018, Valle de Guadalupe – México · \$250
 Roganto Sauvignon Blanc 2017 Valle de Guadalupe-México · \$250

Ensaladas

SALADS

Ensalada de frutos parrillados · lechugas orgánicas, espinaca baby, ciruelas, duraznos y pera a la parrilla. Aderezo de vino tinto. \$390
Grilled mix fruit salad · organic mix lettuce, baby spinach, grilled plum, peach and pear, Red wine dressing.

Ensalada Caesar Tradicional / **Plain traditional Caesar Salad** \$330

Agrega pollo / **Add chicken** \$390
 camarón / **Add Srimp** \$430

 Minuty M Rosé 2017 Cotes de Provence – France · \$250
 Jargon Pinot Noir 2017, California - USA · \$280
 Hess Select Chardonnay 2017, Monterey – USA · \$250

Sopas y cremas

SOUPS AND CREAMS

Bisque de camarón · Ravioli de cangrejo y espuma de cognac \$280
Shrimp Bisquet · Crab ravioli and cognac foam

Crema dúo · flor de calabaza y chile poblano, con rajas, elote dulce y flores orgánicas \$250
Duo crème · squash blossom and poblano chile, sweet corn and organic flowers.

 Mezzacorona Castel Firmian Pinot Grigio 2017, Trentino – Italia · \$250
 Emeve Chardonnay 2018, Valle de Guadalupe – México · \$250
 De Cote Atempo Brut (Sparkling) 2014 Queretaro – México · \$250

CENA · DINNER

MESTIZO

del mar

Platos fuertes MAIN COURSES

Huachinango sellado en pasta chiles dulce · vegetales de temporada tempura y puré de coliflor. **\$715**
Seared Red snapper in sweet chili-paste · seasonal vegetables slightly tempura and cauliflower puree.

 Emeve Chardonnay 2018, Valle de Guadalupe – México · \$950
Blanco Puro Rva. Chardonnay 2016, Valle de Guadalupe · \$1210
Jargon Pinot Noir 2017, California - USA · \$920

Cabrilla Parrillada al Ajillo · risotto al limón y vegetales orgánicos salteados **\$715**
Grilled Seabass Ajillo Style · lime risotto and organic sautéed vegetables.


 Corona del Valle Sauvignon Blanc 2018, Valle de Guadalupe – México · \$950
Roganto Rosa de Cab Rosé 2016 Valle de Guadalupe- México · \$880
Bertani, Bertarose 2018 Chiaretto- Italia · \$950

Camarones Salteados · ensalada tibia de alubias y salsa de espinaca **\$770**
Sauteéd Srimp · warm white bean salad and spinach sauce.

 Minuty M Rosé 2017 Cotes de Provence - France · \$1100
Jargon Pinot Noir 2017, California – USA · \$980
Mezzacorona Castel Firmian Pinot Grigio 2017, Trentino – Italia · \$880

Carnes y Aves STEAKS & POULTRY

New York · parrillado en costra de chiles, gratín de papa, espárragos, cebollitas y vegetales baby. **\$770**
New York · grilled and chili-cruste, potato au gratin, asparagus, spring onion and baby vegetables.

 Anxelin Cabernet Sauvignon 2015, Valle de Encinillas - México · \$1210
Menage a trois Midnight Red Blend 2015, California – USA · \$990

Pollo estilo cajun · arroz basmatiko al jengibre, vegetales orgánicos salteados y salsa de yoghurt **\$630**
Cajun style chicken · basmatic rice, sauteed organic vegetables and yoghurt sauce.

 Roganto Piccolo Cabernet Sauvignon 2015, Valle de Guadalupe - México · \$935
Emevé Malbec 2017, Valle de Guadalupe – México · \$1540

Vacío Argentino · chimichurri, papa homo y zanahoria glaseada. **\$730**
Flap Steak · chimichurri, loaded potatoe and glazed carrots.

 Drifting Merlot 2016, Lodi, California - USA · \$900
Santo Tomás Cabernet Sauvignon 2015, Valle de Guadalupe – México · \$900

CENA · DINNER

MESTIZO

del mar

Postres DESSERTS

Pastel de chocolate · el tradicional de la abuelita \$275
Chocolate cake · grandMas Traditional chocolate cake

 Vintage, Porto Graham's LBV Late Bottled – Portugal · \$140

Pay de manzana · hecho en casa con helado del día \$275
Apple pie · home made apple pie a la mode.

 Monte Xanic, Chenin Colombard Late Harvest, 2018, Valle de Guadalupe – México · \$100

Flan con helado de vainilla con canela \$275
Caramel Custard with vanilla ice cream & cinamon

 Monte Xanic, Chenin Colombard Late Harvest, 2018, Valle de Guadalupe – México · \$100

Crepas a la cajeta · preparadas y flameadas en la mesa \$375
Home made Caramel Crepes · prepared and flamead table side.

 Warre's Otima 10 years, Porto – Portugal · \$170

MESTIZO

del mar

Bebidas DRINKS

CABO COOLER Hendricks, Pineapple Juice, cucumber and Rosemary zest.	\$280
SMOGG CUTTER Mezcal, Fresh Lime Juice, Ginger Syrup, and Dark Beer.	\$280
SMOKY MANGO OR SMOKY GUAVA Grill Mango or Grill guava, Mezcal, Fresh lime juice, Rosemary Syrup, Rosemary Leaves, and Serrano chili zest.	\$260
GODFATHER MARTINI Amaretto, Grand Marnier, and Orange juice.	\$280
BAJA MANHATANL Zacapa Rum, Bitters, Red Vermmouth, and Orange peel.	\$280
ENCANTO MARTINI Absolut Mango, Cointreau, Cranberry and Orange Juice.	\$260
CENTAURO Remy Martyn Cognac, Bitters, Ginger Ale and Orange Peel.	\$280
DAMIANA ILUSION Damiana Liquor, and expresso coffe.	\$260
VESPER MARTINI Gordons Gin, Grey Goose, and Blanc Lillet.	\$280
MARGARITA VISTA Teq, Don Julio Blanco, Cointreau, Damiana and Fresh lime Juice.	\$280
CITRIC HENDRICKS Hendricks Gin, Grapefruit Juice, Cranberry Juice, Basil Syrup.	\$280
CAIPIBERRY Cachaca, Fresh berrys, Lime and Mint.	\$260
BUBBLEING COSMO Absolut Vodka, Cointreau, Cranberry juice and Sparklig Wine.	\$260
SMILING WATERMELON Bombay Gin, Fresh Watermelon, And Tonic Wáter.	\$280
MEDANO BAY Malibu Rum, Banana Liquor, PineApple Juice, Cranberry Juice and Midori.	\$260