




























APPETIZERS

	USD
ZUCCHINI TACOS    <i>Romesco Sauce, Pattypan Squash, Zucchini, Baby Squash, House-Made Sauce</i>	\$12
PRICKLY PEAR CACTUS TOSTADA    <i>Prickly Pear Cactus, Cheese, Pickled Onions, Sour Cream, Cilantro, Quail Egg</i>	\$14
TLACOYOS WITH SKIRT STEAK <i>Steak, Beans with Chicharron. Fresh Cheese, Nopales, Avocado, Charred Green Sauce</i>	\$18
SHRIMP AND MUSHROOM CASSEROLE <i>Head-On Shrimp, Mushrooms, Red Bell Pepper, Sun-Dried Tomato</i>	\$20
STUFFED SQUASH BLOSSOM  <i>Black Bean Sauce, Ricotta Cheese, Avocado, Milk Aioli</i>	\$22
KAMPACHI TARTARE (4.2 OZ)     <i>Sea Asparagus, Red Onion, Tiger's Milk, Organic Cucumber, Chili Oil</i>	\$23
OCTOPUS TOSTADA (5.3 OZ)    <i>Oaxaca Cheese, Avocado, Serrano Cream Sauce, Garlic, Peanut Macha Sauce, Roasted Onion</i>	\$25
OYSTERS FROM THE BAJA    <i>La Roca Sauce (Ponzu, Rayu, Yellow Lemon)</i>	\$28
SCALLOP TIRADITO (4.2 OZ)   <i>Margarita Scallops, Miso Aguachile, Chiltepin Pepper, Guakasabi</i>	\$46

SALADS

GRILLED SALAD   <i>Organic Lettuce Mix, Beet, Avocado, Nuts, Cucumber, Eggplant, Mixed Berry Vinaigrette</i>	\$15
ORGANIC SALAD   <i>Organic Lettuce Mix, Tofu Cheese, Smoked Mushrooms, Pickled Carrots, Roasted Avocado, Red Quinoa Seeds, Citrus Vinaigrette</i>	\$15
BURRATA SALAD   <i>Burrata stuffed with Ricotta, Figs, Caramelized Pumpkin Seeds, Pasilla Pepper Vinaigrette</i>	\$19

SOUPS

CREAM OF MIXED MUSHROOM SOUP  <i>Fried Shrimp, Clams, Chili Oil</i>	\$12
SMOKED ONION SOUP   <i>Asparagus Hummus, Soft Crouton</i>	\$12
GREEN CORN SOUP   <i>Tofu, Sautéed Zucchini, Mexican Corn Dumplings</i>	\$12








Prices in US dollars, 16% VAT included.

+In compliance with Mexican health regulations, please note that the consumption of raw or undercooked meats, poultry, seafood, or eggs may increase the risk of foodborne illness and are served at the discretion of the customer.

Please inform your server of any dietary restrictions you may have.



MAIN DISHES

	USD
BEEF FILLET (7.8 oz) 	\$49
<i>Parsnip Puree, Asparagus Stew, Cotija Cheese Sauce, Sesame Seeds</i>	
SHORT RIB FETTUCCINE (6.3 oz)	\$49
<i>Braised Short Ribs, Parmesan Cheese, Organic Cherry Tomatoes, Anchovies, Basil</i>	
GRILLED SALMON (7.1 oz) 	\$41
<i>Cheese Sauce, Spinach, Chard, Onion, Chickpeas</i>	
HEARTY RIB EYE STEAK TACO (7.8 oz)	\$39
<i>Rib Eye, Mexican Charro Beans, Mishima Pork Crackling, Prickly Pear Cactus, Mexican Salsa, Avocado Cream Sauce</i>	
LAMB IN A TRIO OF MOLES (4.2 oz)	\$39
<i>Lamb, Pink Mole, Green Mole, Black Mole, Corn Tortillas</i>	
MORITA CHILI GLAZED SHRIMP (6.3 oz)	\$35
<i>Organic Vegetables, Black Rice, Soybean Sprouts</i>	
CATCH OF THE DAY (7.1 oz) 	\$35
<i>Pea Puree, Lentil Stew, Tomato Confit</i>	
GLAZED PORK BELLY (7.1 oz)	\$29
<i>Pasilla Pepper Glaze, Pumpkin-Corn Sauce, Sautéed Edamame</i>	
PURSLANE CASSEROLE  	\$18
<i>Fresh Crumbling Cheese, Red Sauce, Baby Corn, Fava Beans, Sun-Dried Tomato</i>	

PREMIUM CUTS

50% Off with Culinary Experience

RIB EYE PRIME	\$99
MISHIMA 5-STAR NEW YORK STRIP	\$179
MISHIMA ULTRA NEW YORK STRIP	\$219
TO CHOOSE:	
<i>Organic Vegetables, Mashed Potatoes, Roasted Cauliflower, Mixed Mushrooms, Roasted Sweet Potatoes, Creamed Spinach</i>	



Fish
Pescado



Gluten Free
Sin Gluten



Vegan
Vegetano



Vegetarian
Vegetariano



Dairy
Lácteos



Peanut
Cacahuete



Soybean
Soya



Molluscs
Moluscos



Sesame
Ajonjolí

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