

# M E N U

## MY CUISINE IS:

MEXICO | SUSTAINABLE | BAJA CALIFORNIA  
ORGANIC MEDITERRANEAN | CRAFT | SEA | VINE  
VALLEYS | TIJUANA | UMAMI | FARMS | LAND  
GARDENS | OLIVES | MEZQUITE | CONTEMPORARY  
FROM THE HEART | CLASSIC | SPONTANEOUS

MOST OF OUR INGREDIENTS ARE LOCATED LESS THAN  
125 MILES. WE SUPPORT LOCAL PRODUCERS,  
ACKNOWLEDGE THE TYPE OF SEASON AND RESPECT THE  
ENVIRONMENT. OUR MEAT IS FROM FARMS, PURE RACE,  
WITHOUT HORMONES, NOR ANTIBIOTICS, NATURAL,  
WITH HUMAN TREAT.

MY RECIPES START AND ARE INSPIRED BY:  
THE SEA | STREET | FARM | MARKET

# Appetizers

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<b>TUNA “PARFAIT”</b> Avocado meringue   persian cucumber   mexican sour cream   corn tostada crackling	\$11
<b>TUNA TARTARE</b> Cucumber tartar   avocado   chicken cracklings	\$18
<b>ROCKOT AGUACHILE</b> Hedgehog aioli   Persian cucumber   Creamy avocado	\$16
<b>GRILLED PACIFIC OYSTERS (4)</b> Beef tortita   fried noodles   salsa verde	\$10
<b>PACIFIC SEA SOUP</b> Shrimp   mussels   fish	\$10
<b>GRILLED OCTOPUS</b> Garlic jam   pistachio   burnt habanero oil sweet pear tomatoes	\$22
<b>ROCK SHRIMP</b> Tomato & ginger jam   manchego cheese   chilli oil	\$19
<b>OCTOPUS AND CRUNCHY BEEF TRIPE “CAZUELITA”</b> Corn tortilla   chile pasado salsa   avocado and cactus relish	\$20
<b>ROASTED BEEF BONE MARROW</b> Corn tortillas   cilantro   charred onion ashes   avocado	\$14
<b>ROASTED HERITAGE PORK “CREPE” TACOS</b> Masa crepes   cilantro   taco stand type salsas	\$13
<b>FOIE GRAS</b> Brioche   peanut butter   wine reduction	\$25
<b>PRESSED CHICHARRON TACOS</b> Octopus   mozzarella cheese   salsa macha	\$12
<b>GARDEN SALAD</b> Mustard dressing   cherry tomato   hydroponic lettuce   oreado cheese	\$10

# Entrees

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## MISION19 PASTA

Wild shrimp | crab sauce | cauliflower | melaza crouton

\$19

## RISOTTO ARBORIO

Heirloom beans | huitlacoche | epazote foam | truffle oil

\$15

## YOUNG FISH

Citric butter sauce | white beans and chorizo | wild rice touille

\$21

## FRESH LOCAL BLUEFIN TUNA

Cactus | xoconostle | black mole caramel | mashed charred cauliflower short rib chicharron

\$26

## PAN ROASTED DUCK BREAST

Mezcal-guava and piloncillo sauce | anaheim chili | banana chips | asparagus | plantain

\$22

## PRESSED SUCKLING PIG

Roasted tomatillo sauce | pickled vegetables | corn tortilla

\$20

## CENTER CUT FILET MIGNON

Mexican beef tenderloin | fingerling potato | eggplant caponata | white mushroom | bone marrow sauce

\$22

## GRILLED BEEF RIB

Bone marrow | smashed potatoes | guajillo sauce

\$24

## DRY AGED RIB EYE STEAK (450gr)

From cedar river farms | free of growth promoters | GFSI certified | USDA certified

\$49

### SUGGESTIONS FOR 3 PEOPLE

#### TOMAHAWK ANGUS PRIME (1,300 KG)

Served in pink salt | sides (3) | french fries |  
roasted vegetables | handmade pasta | garlic mushroom

\$152

#### OSSO BUCO ( 1,200 KG )

Roasted vegetables | french fries

\$83

PRICES IN USD

# Classic tasting of Misión 19

## 6 | COURSE

### TUNA "PARFAIT"

Avocado merengue | meyer lemon caramel | persian cucumber | mexican sour cream | chiltepin chili

### GRILLED OCTOPUS

Elephant garlic | pistachio | fresh peas | blackened habanero oil | organic tomatoes

### ROASTED HERITAGE PORK "CREPE" TACO

Masa crepe | cilantro | taco stand type salsas

### RISOTTO ARBORIO

Heirloom beans | huitlacoche | epazote

### CHEF'S SELECTION

Please ask your waiter

### CARROT BREAD PUDDING

Pretzel crumble | nata ice cream | sweet thick milk

\$ 66 | WITH PAIRING \$88

# Chef's Tasting

## 6 | COURSE

### GREEN AGUACHILE FISH

Avocado | tomatillo | hedgehog aioli

### CRISPY SHRIMP BALL

Broccoli pureé | beef chicharron

### PACIFIC SEA SOUP

Shrimp | mussels | fish

### TACO GOLOSO

Udder | tripes | salsa verde

### BRAISED OXTAIL

Baked potato | beef jus | garlic chips

### ESPIRAL DE CHOCOLATE

Mole ganache | chocolate cookie | vanilla ice cream

\$76 | WITH PAIRING \$90

PRICES IN USD