

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

TUNA “PARFAIT” Avocado meringue persian cucumber mexican sour cream corn tostada crackling	\$11
TUNA TARTARE Cucumber tartar avocado chicken cracklings	\$18
ABOLONE SHELLFISH Persian cucumber orange and cinnamon sauce pork cracklings	\$21
ROCKOT AGUACHILE Sea urchin alioli Persian cucumber Creamy avocado	\$16
GRILLED PACIFIC OYSTERS (4) Beef tortita fried noodles salsa verde	\$10
PACIFIC SEA SOUP Shrimp mussels fish	\$10
GRILLED OCTOPUS Garlic jam pistachio burnt habanero oil sweet pear tomatoes	\$22
OCTOPUS TOAST Cherry tomato haricot beans	\$14
ROCK SHRIMP Tomato & ginger jam manchego cheese chilli oil	\$19
OCTOPUS AND CRUNCHY BEEF TRIPE “CAZUELITA” Corn tortilla chile pasado salsa avocado and cactus relish	\$20
ROASTED BEEF BONE MARROW Corn tortillas cilantro charred onion ashes avocado	\$14
ROASTED HERITAGE PORK “CREPE” TACOS Masa crepes cilantro taco stand type salsas	\$13
FOIE GRAS Brioche peanut butter wine reduction	\$25
PRESSED CHICHARRON TACOS Octopus mozzarella cheese salsa macha	\$12
GARDEN SALAD Mustard dressing cherry tomato hydroponic lettuce oreado cheese	\$10
COCONUT SALAD Lettuce mix pineapple and celery compote peanut	\$11

Entrees

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
PORK BELLY AND SHORT RIBS Piloncillo and tamarindo sauce plantain puree licorice kale	\$19
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

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

SOPA DEL PACÍFICO

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