

# 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	<b>\$13</b>
<b>TUNA TARTARE</b> Cucumber tartar   avocado   chicken cracklings	<b>\$24</b>
<b>ABOLONE SHELLFISH</b> Persian cucumber   orange and cinnamon sauce   pork cracklings	<b>\$24</b>
<b>ROCKOT AGUACHILE</b> Sea urchin alioli   Persian cucumber   Creamy avocado	<b>\$19</b>
<b>GRILLED PACIFIC OYSTERS (4)</b> Beef tortita   fried noodles   salsa verde	<b>\$13</b>
<b>PACIFIC SEA SOUP</b> Shrimp   mussels   fish	<b>\$11</b>
<b>GRILLED OCTOPUS</b> Garlic jam   pistachio   burnt habanero oil sweet pear tomatoes	<b>\$28</b>
<b>OCTOPUS TOAST</b> Cherry tomato   haricot   beans	<b>\$18</b>
<b>ROCK SHRIMP</b> Tomato & ginger jam   manchego cheese   chilli oil	<b>\$22</b>
<b>OCTOPUS AND CRUNCHY BEEF TRIPE “CAZUELITA”</b> Corn tortilla   chile pasado salsa   avocado and cactus relish	<b>\$24</b>
<b>ROASTED BEEF BONE MARROW</b> Corn tortillas   cilantro   charred onion ashes   avocado	<b>\$17</b>
<b>ROASTED HERITAGE PORK “CREPE” TACOS</b> Masa crepes   cilantro   taco stand type salsas	<b>\$17</b>
<b>FOIE GRAS</b> Brioche   peanut butter   wine reduction	<b>\$31</b>
<b>PRESSED CHICHARRON TACOS</b> Octopus   mozzarella cheese   salsa macha	<b>\$16</b>
<b>GARDEN SALAD</b> Mustard dressing   cherry tomato   hydroponic lettuce   oreado cheese	<b>\$12</b>
<b>COCONUT SALAD</b> Lettuce mix   pineapple and celery compote   peanut	<b>\$13</b>

# Entrees

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<b>MISION19 PASTA</b> Wild shrimp   crab sauce   cauliflower   melaza crouton	<b>\$23</b>
<b>RISOTTO ARBORIO</b> Heirloom beans   huitlacoche   epazote foam   truffle oil	<b>\$18</b>
<b>YOUNG FISH</b> Citric butter sauce   white beans and chorizo   wild rice touille	<b>\$24</b>
<b>FRESH LOCAL BLUEFIN TUNA</b> Cactus   xoconostle   black mole caramel   mashed charred cauliflower short rib chicharron	<b>\$28</b>
<b>PAN ROASTED DUCK BREAST</b> Mezcal-guava and piloncillo sauce   anaheim chili   banana chips   asparagus   plantain	<b>\$26</b>
<b>PRESSED SUCKLING PIG</b> Roasted tomatillo sauce   pickled vegetables   corn tortilla	<b>\$22</b>
<b>PORK BELLY AND SHORT RIBS</b> Piloncillo and tamarindo sauce   plantain puree   licorice   kale	<b>\$23</b>
<b>CENTER CUT FILET MIGNON</b> Mexican beef tenderloin   fingerling potato   eggplant caponata   white mushroom   bone marrow sauce	<b>\$27</b>
<b>GRILLED BEEF RIB</b> Bone marrow   smashed potatoes   guajillo sauce	<b>\$28</b>
<b>DRY AGED RIB EYE STEAK (450gr)</b> From cedar river farms   free of growth promoters   GFSI certified   USDA certified	<b>\$65</b>

## SUGGESTIONS FOR 3 PEOPLE

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

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

\$169

# *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

\$ 77 | WITH PAIRING \$97

# *Chef's Tasting*

## **6 | COURSE**

### **FISH AND DRIED CHILI**

Sour cream with dried chili | pickle lemon | tanning yellow mustard | blue corn tostada

### **TETELA DUCK CONFIT**

Guava mole | orange gelee | epazote

### **LOBSTER AND CORN**

Roasted corn cream | huitlacoche | fried polenta

### **TACO GOLOSO**

Udder | tripes | salsa verde

### **LAMB LOIN**

Lamb jus | saffron and moroccan mint couscous | potatoe chambray | onions

### **TERRARIUM**

Goat cheese | walnut mousse | almonds crumble | organic flowers

\$86 | WITH PAIRING \$103

PRICES IN USD