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MY CUISINE IS:

MEXICO I SUSTAINABLE I BAJA CALIFORNIA ORGANIC MEDITERRANEAN I CRAFT I SEA I VINE VALLEYS I TIJUANA I UMAMI I FARMS I LAND GARDENS I OLIVESI MEZQUITE I CONTEMPORARY FROM THE HEART I CLASSICI 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 I STREET I FARM I MARKET

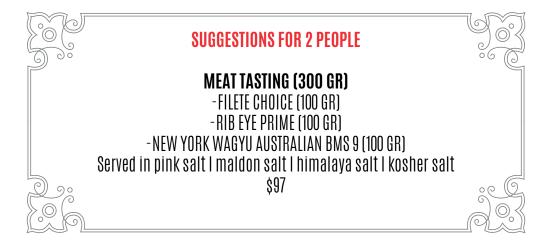


Hapetizers	
TUNA "PARFAIT" Avocado meringue I persian cucumber I mexican sour cream I corn tostada crackling	\$13
TUNA TARTARE Cucumber tartar I avocado I chicken cracklings	\$24
SHRIMP AND OCTOPUS AGUACHILE Chiltepin chili I pickled onin I avocado	\$39
GRILLED PACIFIC OYSTERS (4) Beef tortita fried noodles salsa verde	\$14
PACIFIC SEA SOUP Shrimp mussels fish	\$12
GRILLED OCTOPUS Garlic jam I pistachio I burnt habanero oil sweet pear tomatoes	\$29
ROCK SHRIMP Tomato & ginger jam I manchego cheese I chilli oil	\$23
OCTOPUS AND CRUNCHY BEEF TRIPE "CAZUELITA" Corn tortilla chile pasado salsa avocado and cactus relish	\$32
TRUFFLE FRIES Truffle oil I parmesan cheese I dry red chili	\$9
CHEEK BEEF SOPES (2) Whirw onion I cilantro I avocado I chiles pasados sauce	\$18
ROASTED BEEF BONE MARROW Corn tortillas cilantro charred onion ashes avocado	\$24
PORK BELLY RINDS Tortillas I guacamole I taco stand style suces	\$24
ROASTED HERITAGE PORK "CREPE" TACOS Masa crepes cilantro taco stand type salsas	\$18
PRESSED CHICHARRON TACOS Octopus mozzarella cheese salsa macha	\$21
GARDEN SALAD Mustard dressing I cherry tomato I hydroponic lettuce I oreado cheese	\$16
BEETROOT SALAD Goat cheese with dill and cranberries I pistachio I lemon vinaigrette I olive oil	\$19

PRICES IN USD

Entrees

MISION19 PASTA Wild shrimp I crab sauce I cauliflower I melaza crouton	\$25
RISOTTO ARBORIO Heirloom beans I huitlacoche I epazote foam I truffle oil	\$24
DEEPNESS SHRIMPS AND WILD RICES Black rice I red rice I vaporized rice I shiitake mushroom I local butter	\$39
YOUNG FISH Citric butter sauce I white beans and chorizo I wild rice touille	\$28
SWORD FISH Tomato and ginger I wheat I cherry tomato I roasted lemon	\$33
FRESH LOCAL BLUEFIN TUNA Cactus I xoconostle I black mole caramel I mashed charred cauliflower short rib chicharron	\$40
DUCK BREAST Mezcal-guava and piloncillo sauce I anaheim chili I banana chips I asparagus I plantain	\$37
PRESSED SUCKLING PIG Roasted tomatillo sauce pickled vegetables corn tortilla	\$27
PORK BELLY ANDSHORT RIBS Piloncillo and tamarindo sauce I plantain puree I licorice I kale	\$27
CENTER CUT FILET MIGNON Mexican beef tenderloin fingerling potato eggplant caponata white mushroom bone marrow sauce	\$34
GRILLED BEEF RIB Bone marrow I smashed potatoes I guajillo sauce	\$28
DRY AGED RIB EYE STEAK (450gr) From cedar river farms free of growth promoters GFSI certified USDA certified	\$71



Classic tasting of Wision 19

6 | COURSE

TUNA "PARFAIT"

Avocado merengue I meyer lemon caramel I persian cucumber I mexican sour cream I 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

Phefs asting

6 | COURSE

DEEPNESS SHRIMP Lemon gelee / Olive oil / Turmeric doam

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 I walnut mousse I almonds crumble I organic flowers

\$86 | WITH PAIRING \$103

PRICES IN USD