

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

PRICES IN USD

# Entrees

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## **MISION19 PASTA**

Wild shrimp | crab sauce | cauliflower | melaza crouton

\$25

## **RISOTTO ARBORIO**

Heirloom beans | huitlacoche | epazote foam | truffle oil

\$24

## **DEEPNESS SHRIMPS AND WILD RICES**

Black rice | red rice | vaporized rice | shiitake mushroom | local butter

\$39

## **YOUNG FISH**

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

\$28

## **SWORD FISH**

Tomato and ginger | wheat | cherry tomato | roasted lemon

\$33

## **FRESH LOCAL BLUEFIN TUNA**

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

\$40

## **DUCK BREAST**

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

\$37

## **PRESSED SUCKLING PIG**

Roasted tomatillo sauce | pickled vegetables | corn tortilla

\$27

## **PORK BELLY ANDSHORT RIBS**

Piloncillo and tamarindo sauce | plantain puree | licorice | kale

\$27

## **CENTER CUT FILET MIGNON**

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

\$34

## **GRILLED BEEF RIB**

Bone marrow | smashed potatoes | guajillo sauce

\$28

## **DRY AGED RIB EYE STEAK (450gr)**

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

\$71

### **SUGGESTIONS FOR 2 PEOPLE**

#### **MEAT TASTING (300 GR)**

- FILET CHOICE (100 GR)

- RIB EYE PRIME (100 GR)

- NEW YORK WAGYU AUSTRALIAN BMS 9 (100 GR)

Served in pink salt | maldon salt | himalaya salt | kosher salt

\$97

# *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**

### **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 | walnut mousse | almonds crumble | organic flowers

\$86 | WITH PAIRING \$103

PRICES IN USD