

M E N Ú

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

COLD APPTIZERS

BLUEFIN TUNA PARFAIT

Avocado Meringue | Persian Cucumber | Spiced Jocoque | Cornbread Crumble

\$14

TUNA TARTARE

Cucumber tartar | Avocado | Chicken Cracklings

\$26

ABALONE TOAST

Tatemada tomatillo sauce | Persian cucumber | Purple onion | Olive oil

\$19

FRESH ROCKOT

Yuzu Vinaigrette | Capers | Lemon Caviar | Red Onion | Ginger | Persian Cucumber | Olive Oil

\$19

GENEROUS CLAM

Yellow Lemon | Persian Cucumber | Red Onion

\$15

SHRIMP AND OCTOPUS AGUACHILE

Chiltepin Chili | Pickled Onion | Avocado

\$35

GARDEN CENGROW SALAD

Mixed Greens | Seasonal Vegetables | Black Mustard and Honey Vinaigrette

\$17

ICEBERG SALAD

Cotija Cheese Dressing | Peperoncini Chili | Dehydrated Cherry Tomato | Bacon | Tomatillo Jam

\$16

PRICES IN USD



Appetizers

HOT APPETIZERS

CHARCOAL PACIFIC OYSTERS (4)

Beef Tartare | Fried Noodles | Green Sauce

\$13

PACIFIC SOUP

Shrimp | Mussel | Catch of the Day

\$14

GRILLED OCTOPUS

Garlic jam | Pistachio | Burnt Habanero Oil Sweet Pear Tomatoes

\$28

WAYGU EMPANADA

Chimichurri

\$10

ROAST SUCKLING PIG

Crepas de masa de maiz para taquear | Cilantro | Salsas urbanas

\$16

OCTOPUS & CRUNCHY BEEF TRIPE “CAZUELITA”

Corn tortilla | Chile pasado salsa

\$28

CHEEK BEEF SOPES (3)

Black Beans | Ramonetti Oregano Cheese | Habanero Red Onion

\$16

ROASTED BEEF BONE MARROW

Corn tortillas | Cilantro | Charred onion ashes | Avocado

\$17

SOFT SHELL CRAB TACOS (3)

Corn Tortilla | Sauerkraut | Sour Cream | Roasted Red Sauce

\$19

PRESSED CHICHARRON TACOS (3)

Octopus | Mozzarella cheese | Salsa macha

\$20

TRUFFLE FRIES

Truffle oil | Parmesan cheese | Dry red chili

\$9

M19 BURGER

Ribeye Blend | Havarti Cheese | Bacon | Crispy Onion | Balsamic Honey

\$21



PRICES IN USD

Entrées

MISSION 19 PASTA

Wild shrimp | Crab Sauce | Cauliflower | Molasses Crouton

\$25

ARBORIO RISOTTO

Heirloom beans | Huitlacoche | Epazote foam | Truffle oil

\$28

DAY'S FISH

Beurre blanc sauce | Rice | Huitlacoche | Sautéed chard

\$25

FRESH LOCAL BLUEFIN TUNA

Nopal and xoconostle | Black mole caramel | Beef rib chicharrón | Cauliflower purée, roasted

\$35

DUCK BREAST

Guava and piloncillo | Mashed plantain purée | Plantain chips

\$40

PRESSURED PIGLET

Tomatillo sauce | Guajillo sauce | Pickled vegetables | Corn tortillas

\$24

BEEF FILET

Roasted pasilla chile sauce | Creamy yellow corn | Bok choy | Jamaica flower

\$29

BRAISED BEEF RIBS

Blackberry and Merlot mole | Mashed plantain | Toasted sesame | Cacao nibs

\$35

DRY-AGED RIB EYE STEAK (450GR)

No growth promoters | USDA certified | GFSI certified

\$63

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

\$92

MICHELIN
2025

PRICES IN USD

Chef's Tasting

6 | COURSE

FRESH ROCKOT

Yuzu vinaigrette | Capers | Caviar lemon | Red onion | Ginger
Persian cucumber | Olive oil

SOFT SHELL CRAB TACOS

Corn Tortilla | Sauerkraut | Sour Cream | Roasted Red Sauce

CHARCOAL OCTOPUS

Garlic jelly | Pistachio | Burned habanero oil | Tomato sauce

ARBORIO RISOTTO

Heirloom beans | Huitlacoche | Epazote foam | Truffle oil

CHEF'S SELECTION

Ask your waiter

BAJA OYSTER

Guanábana (soursop) | Anise | Avocado | Lemon | Hoja santa | Charred corn

\$84 | WITH PAIRING \$106

PRICES IN USD

