

Salón Mediterráneo

“ From my gastronomic and vital tour, I invite you with all Mextizo staff to taste the best of here and there, combining product and much affection. If you feel like experimenting and tasting the full proposal ask for our tasting menus. ”

Adrián Marín

TO SHARE

Catalan bread with tomato and extra virgin olive oil	4 €
Crunchy cone filled with tuna, rice and guacamole	(un.) 6 €
Cod puff with pear allioli	(un.) 3,5 €
Txangurro (spider crab) tostada with pico de gallo	(un.) 6 €
Guacamole, smoked sardine and pickled vegetables tostada	(un.) 6 €
Traditional roasted meat croquettess	8 €
Fried calamari with spicy mayonnaise	12 €



CEVICHEs, SALADS AND TACOS

Marinated salmon, orange and crème fraîche salad	16 €
Mango and avocado salad with crunchy corn tortilla	16 €
Ajoblanco (cold soup with almonds) smoked sardine and grape slush	18 €
Fresh fish ceviche with prawns and mango	22 €
Octopus and Iberian pork tostada with green tomato sauce	(min. 2 un.) 6 €/u.
Suckling pig tacos (pork scratching) with Mexican salsas	(min. 2 un.) 6 €/u.
Lamb tacos with onion, lime and coriander	(min. 2 un.) 6 €/u.
Entrecote taco with Mexican salsas	(min. 2 un.) 6 €/u.
Barbecue style pork rib taco	(min. 2 un.) 6 €/u.

STEWED, GRILL AND TRADITIONAL DISHES

Poached egg with artichokes, asparagus and Iberian ham	18 €
Poached egg with sanfaina (ratatouille) and salt cod tripe	18 €
Txangurro (king crab) ravioli with shellfish cream and sautéed spinach	18 €
Catalan style cannelloni with truffled béchamel and foie gras sauce	22 €
Octopus and squid with roasted potato, artichokes and asparagus	22 €
Vegetable tamales with sautéed corn	16 €











RICES



Saffron paella with diced fish, langoustines and cuttlefish		22 €
Mellow rice with octopus, asparagus and local fish		22 €
Rice with beef cheek, boletus powder and artichokes		22 €
Rice with large red shrimps and prawns		28 €
Rice with cod, spinach, asparagus and pine nuts		22 €
Creamy rice with local lobste	(min. 2 pax)	32 €

MARKET FISH




Whole grilled turbot with Getarian style vinaigrette	 (500g)	34 €
Grilled monkfish filet with wok-sautéed vegetables		24 €
Grilled hake neck	 (600g)	32 €
Grilled hake trunk with salad		24 €
Local lobster		36 €
Large red shrimps		36 €
Norway lobster		36 €
Grilled prawns		36 €

STEAKS AND CHOPS

Bone-in sirloin steak with piquillo peppers and French fries		24 €
Rissole sirloin steak with mashed potatoes and truffle		24 €
Boneless steak with piquillo peppers and French fries	 (600g)	44 €
	(800g)	52 €
Chicken with mole, sesame and banana chips		18 €
Grilled chicken rolls with roasted potatoes		18 €
Juicy lamb with truffled mashed potatoes and snow peas		22 €
Beef cheek stew with sautéed apple		20 €

DESSERTS

Strawerry cream, coconut sorbet and crunchy meringue		8 €
Chocolate coulant with vanilla ice cream		8 €
Mango, passion fruit and coconut		8 €
Chocolate in textures with cocoa		8 €
Textured apple and watermelon cold soup with mint		8 €
Carrot cake, mandarin sorbet, orange and grapefruit		8 €
Rum baba with Chantilly cream		8 €

Bread and petit fours charge 2,5 €

 embers

MEXTIZO
de aquí y de allá