

# MEXTIZO

*come rico, vive despacito*

## STARTERS AND COLD DISHES

Guacamole Patrio with totopos (tortilla chips)		12 €
Crunchy cones filled with tuna, rice and guacamole		6 €
Crunchy cones filled with txangurro and seafood tartar sauce		6 €
Aguachile (fresh fish marinated in lime, coriander and spicy grape slush)		20 €
Baja California ceviche with prawn and mango		18 €
Mango and avocado salad with mixed lettuce and crispy tortilla		16 €
Artichoke and oak leaf lettuce salad with pistachio oil and vegetable chips		16 €

## SNACKS AND HOT DISHES

Las Bravas del Mextizo (spicy potatoes)		12 €
Cod puffs with pear allioli	(2 u)	7 €
Fried Calamari with suquet sauce		16 €
Poached egg, truffle sabaglione and sauté mushrooms		18 €
Octopus and Iberian pork tostada with green tomato salsa	(2 u)	10 €
Mexican style fish & chips		16 €



## TACOS AND MEXICAN SNACKS

Chicken tinga (shredded chicken) sopos with fresh cream	(2 u)	8 €
Cochinita pibil (pulled pork) panuchos with x-nipec	(2 u)	8 €
Shrimp tacos with stir-fry bacon	(2 u)	10 €
Chicken tinga (shredded chicken) tacos with fresh cream	(2 u)	9 €
Cochinita pibil (pulled pork) tacos with x-nipec	(2 u)	9 €
Suckling pig tacos (pork scratching) with Mexican salsas	(2 u)	12 €
Grilled entrecôte tacos with Mexican salsas	(2 u)	10 €
Ensenada marinated fish tacos with guacamole and chipotle mayonnaise	(2 u)	10 €
Puerto Nuevo whole lobster tacos with beans, flour and corn tortillas and Mexican salsas		48 €

## RICES

Sea nettles, sea butter and tuna belly risotto		24 €
Duck paella with sausages		24 €
Cuttlefish and fish paella with clams and prawns		20 €
Iberian pork rice with seasonal mushrooms and boletus powder		22 €
Octopus, prawns and fish creamy		22 €
Vegetables, corn, spinach and black beans rice		18 €
Lobster creamy rice	(min 2 ppl)	28 €



# Mediterranean style of cooking

Explore new paths of flavor.

Feel the connection with the Mextizo Nation.

## STEWED AND GRILLED

Black beans cream, poached egg, mexican gnocchi and mild jalapeño pepper sauce	18 €
Grilled octopus with bacon	22 €
Sautéed clams with garlic and chilli	22 €
Mussels with green tomato salsa	18 €
Grilled scallops with creamy celery, salsify and salicornia	24 €
Juicy lamb with truffled mash potato	22 €
Low temperature chicken roll (grilled or with homemade mole)	18 €
Daily fish with sautéed vegetables	24 €

## GRILL - BARBECUE



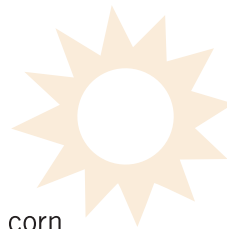
Our fishes are fresh from the market and because the sea is unpredictable we sometimes have other options available, depending on the day's catch

### Fish

Grilled hake nape	(500g)	28 €
Grilled hake	(350g)	24 €
Monkfish tail	(350g)	26 €
Grilled tuna belly with sautéed vegetables	(140g)	24 €
Grilled lobster	(500g)	48 €
Grilled turbot	(500g)	34 €
Grilled fresh fish	(500g)	36 €
Bass		
Sole		
Gilt head bream		
Snapper		

### Meat

Grilled duck with pear and fennel salad	26 €
Grilled beef ribeye (600 g) with roasted piquillo peppers	44 €
Iberian rack (pork ribs) cooked at low temperature with roasted corn	28 €



## DESSERTS

Crunchy meringue with red fruits and mascarpone	8 €
Warm Idiazabal cheese fondant with apricot quince	8 €
Vanilla and chocolate ingot with passion fruit ice cream	8 €
Lemon and yoghurt dessert	8 €
Textures of chocolate and cocoa	8 €
Apple, hazelnut nougatine and tea ice cream	8 €
Rum baba with vanilla cream	8 €