

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		6 €
Cod puff with pear allioli	(ud.)	3,5 €
Txangurro (spider crab) tostada with pico de gallo	(ud.)	6 €
Vegetable chips with citrus crème fraîche		6 €
Grandmothers roasted meat croquettes		8 €
Fried calamari with spicy mayonnaise		12 €



CEVICHEs, SALADS AND TACOS

Mixed lettuces with confit of artichokes and vinaigrette of truffle and pistachios		18 €
Mango and avocado salad with crunchy corn tortilla		18 €
Fish aguachile with scallop spheres		14 €
Fresh fish ceviche with prawns and mango		20 €
Octopus and Iberian pork tostada with green tomato sauce	(min. 2 uds.)	6 €/ud.
Suckling pig tacos (pork scratching) with Mexican salsas	(min. 2 uds.)	6 €/ud.
Lamb tacos with onion, lime and coriander	(min. 2 uds.)	6 €/ud.
Filet Mignon tacos with Mexican salsas	(min. 2 uds.)	6 €/ud.

STEWED, GRILL AND TRADITIONAL DISHES






“Cazuela” of cockles and clams with garlic and chilli pepper		22 €
Poached egg with truffle sabayon, mashed potatoes and crispy bacon		18 €
Black bean cream with hake fish cheeks “kokotxas” and mild jalapeño		16 €
Catalan style cannelloni with truffled béchamel sauce		22 €
Baby squid sautéed with onion marmalade and peas oil		20 €
Octopus and squid with roasted potato, artichokes and asparagus		22 €
Artichokes sautéed with cured ham shavings		18 €






RICES

Saffron paella with diced fish, langoustines and cuttlefish		20 €
Mellow rice with octopus, asparagus and local fish		22 €
Sea nettles risotto with tuna belly and sea butter		24 €
Rice with grilled vegetables, spinach and black beans		18 €
Duck paella with sausage sauce		22 €
Creamy rice with local lobster	(min. 2 pax)	32 €

MARKET FISH

Whole grilled turbot with Getarian vinaigrette	 (500g)	34 €
Grilled monkfish filet		24 €
Grilled hake neck	 (700g)	34 €
Grilled hake trunk		24 €
Grilled local lobster		36 €
Scallops with celeriac cream		24 €
Tuna belly with fried cauliflower and mashed potatoes		22 €

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 €
Iberian pork chop with sautéed apple and tamarind chutney		18 €
Juicy lamb with truffled mashed potatoes and snow peas		22 €

DESSERTS

Meringue with red fruits		8 €
Chocolate coulant with vanilla ice cream		8 €
Mango, passion fruit and coconut		8 €
Lime and yogurt dessert		8 €
Different textures of chocolate and cacao		8 €
Banana, coffee and sour orange		8 €
Baba with Chantilly		8 €



Bread and petit fours charge		2,5 €
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 embers

MEXTIZO
de aquí y de allá