

Starters

French Fries – \$155.00

Natural, lemon pepper, or adobadas (250g).

Guacamole & chips (300gr.) – \$220.00

Fruit Cocktail – \$175.00

With orange and passion fruit infusion (250g).

Natural Nachos* – \$220.00

Accompanied by Mexican salsa and guacamole. With flank steak or chicken for \$290

Ceviches, aguachiles, tacos and tostadas

Vallarta-Style Fish Ceviche – \$260.00

Natural or spicy with house-made salsa macha (250g).

Tuna Tartare – \$320.00

(Cucumber, white onion, avocado, cilantro, and pineapple) (300g).

Traditional Green Aguachile with Shrimp – \$320.00

(300g).

Tuna Tostada with Avocado Emulsion – \$120.00

With serrano emulsion and pork rinds (1 piece, 100g).

Tuna Carnitas Taco – \$95.00

With PERITA salsa and a fresh salad of carrot, jicama, and cucumber (1 piece, 100g).

Flank Steak Tacos – \$260.00

With spicy cheese salsa and guacamole (3 pieces, 150g).

Mains

Rib Eye Angus Beef – \$590.00

Grilled, accompanied by buttered vegetables and French fries (12oz).

Catch of the Day – \$345.00

In butter, garlic, ajillo, or breaded style, served with cilantro rice and buttered vegetables (200g).

Mío Burger – \$280.00

Angus beef, Monterrey Jack cheese, bacon, garlic mushrooms, crispy onion, lettuce, and tomato; served with French fries (150g).

Desserts

Ice Cream – \$110.00

Vanilla, strawberry, and chocolate.

Banana Split with Ice Cream – \$158.00

Vanilla, strawberry, and chocolate ice cream, chocolate sauce, toasted coconut, and nuts.

Chocolate Brownie with Vanilla Ice Cream – \$158.00

Key Lime Tart – \$158.00

Warm Mango Tar – \$189.00

All prices include IVA 16% tax

We accept credit card, cash, room charge

Please tell us if you have **food allergy**



el restaurant bar de
Esperanza

