



Mio Burger - \$280.00

The best Angus beef 200gr. With Monterrey Jack cheese, bacon, garlic mushrooms, crispy onions, lettuce and tomato, garlic mushrooms, crispy onion, lettuce and tomato; served with french fries.

Appetizers

French fries - \$155.00

Natural, lemon pepper or marinated 250gr.

Guacamole & chips (300gr.) - \$220.00

Crudité Mio - \$155.00

Jicama, cucumber and pineapple served with lime and Tajín 250gr.

Natural Nachos — \$220.00

Served with Mexican sauce and guacamole. Accompany them with arrachera steak or chicken for only \$290.00.

Wings and Wedges - \$320.00

500gr of wings and 250gr of marinated wedges, your choice of buffalo, BBQ or lemon pepper sauce.

Ceviches, aguachiles, tacos and tostadas

Vallarta style fish ceviche - \$260.00

Natural or spicy with house macha sauce 250gr.

Tuna Sashimi Romana Style - \$290.00

Fresh combination of 200GR tuna, herbs, olive oil and real lemon.

Tuna Tartar - \$320.00

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



Tuna Tostada - \$120.00

100gr. Of tuna with 60gr. Of pork chops and avocado emulsion with serrano.



Green Aguachile - \$320

The most traditional with shrimp 300gr.



Rib Eye Angus Beef - \$590.00

Grilled and served with butter vegetables and french fries 12oz.



Brownie - \$158.00

Chocolate flavour with vanilla ice cream

Tuna Carnitas Taco - \$95.00

Salsa PERITA, fresh salad of carrot, jicama and cucumber 1pc. 100gr.

Arrachera Tacos - \$260.00

With spicy cheese sauce and guacamole 3pcs. 150gr.

Entrees

Fish Of The Day - \$345.00

With butter, garlic, garlic sauce, or romaine served with cilantro rice and butter vegetables 200gr.

Shrimp Burger — \$320.00

Gratinated with mozzarella 200gr; with a touch of basil pesto, lettuce, tomato, red onion slices, pickles and bacon; served with french fries.

Desserts

Ice cream - \$110.00

Vanilla, strawberry and chocolate.

Keylime Cake - \$158.00

Warm mango cake - \$189.00