

❖ DINNER MENU ❖

18:00 – 21:00

TO START

TORTILLA SOUP — \$165

Tomato and pasilla chile base 100ml + julienned fried tortilla strips 50g + avocado + panela cheese + sour cream.

RUSTIC CORN CREAM SOUP — \$185

Chunks of roasted corn kernels 150ml + panela cheese + croutons.

GREEN APPLE SALAD (VEGETARIAN) — \$190

Mixed lettuces + arugula + green apple roasted with agave honey + real lime + candied walnuts + goat cheese + dressed with charred real lime vinaigrette.

CAESAR SALAD + CHICKEN — \$230

Lettuce heart + parmesan cheese + croutons + grilled chicken + Caesar dressing.

Chicken 200g — **\$230** / + Shrimp 200g — **\$360**
/ + Salmon 180g — **\$450**

THE CUTS

GRILLED RIB EYE — \$650

300g rib eye, choice of doneness + baked potato with garlic-bacon cream + roasted vegetables + Argentine chimichurri.

VACÍO MÍO (FLANK STEAK) — \$650

300g flank steak, choice of doneness + baby greens salad with charred real lime vinaigrette + Argentine chimichurri. + 1 side: baked potato with garlic cream, bacon, parsley and lime / French fries or sweet yellow corn.

ARRACHERA (SKIRT STEAK) — \$350

300g skirt steak + baked potato with garlic-bacon

cream + roasted vegetables + Argentine chimichurri.

SURF + TURF — \$510

125g grilled rib eye + 125g charred shrimp over a pool of white wine mussel sauce + grilled vegetables.

GRILLED SALMON — \$540

180g salmon + bed of saffron risotto + buttered asparagus + spinach sautéed in white wine.

DORADO RIVIERA + YOUR CHOICE OF STYLE — \$390

180g mahi-mahi + asparagus + roasted carrots + baby spinach salad. Buttered, garlic, garlic-oil, or marinated style.

MIO BURGER — \$380

200g Angus beef + melted Monterey Jack or American cheese + bacon + onion rings + garlic mushrooms + lettuce + chipotle dip + 125g French fries.

SPAGHETTI ALFREDO + CHICKEN — \$290

Pasta al dente in alfredo sauce with parmesan cheese + chicken.

Chicken 150g — **\$290** / + Shrimp 150g — **\$360**
/ + Salmon 180g — **\$450**

BAJA TACO + SHRIMP (1 PC) (100g) — \$120

Tempura-fried over a corn tortilla base and guacamole, served with purple cabbage and carrot slaw, pico de gallo, perita sauce and chipotle aioli.

Taco trio — \$320

BAJA TACO + FISH (1 PC) (100g) — \$110

Tempura-fried over a corn tortilla base and

el restaurant bar de
Esperanza

hotel
mío.
Riviera Nayarit

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guacamole, served with purple cabbage and carrot slaw, pico de gallo, perita sauce and chipotle aioli.

Taco trio — **\$300**

BBQ RIBS — **\$380**

200g ribs + 1 side: baked potato with sour cream / French fries / sweet yellow corn.

THE SIGNATURE DISHES

POBLANO ENCHILADAS — \$275

Filled with chicken or panela tinga 180g + in poblano sauce + topped with melted mozzarella.

CHICKEN OR PANELA FLAUTAS (4 PC) — \$275

Filled with chicken or panela cheese 200g, with cream + ranch-style cheese + lettuce + avocado.

SKIRT STEAK TACO TRIO — \$300

180g marinated skirt steak with roasted peppers + pico de gallo + guacamole.

CAULIFLOWER STEAK (VEGAN) — \$340

250g grilled cauliflower + carrot mousse + grilled asparagus + quinoa.

EXTRAS

French fries 150g — **\$95**

Baked potato with garlic cream, bacon, parsley and lime. 1 pc — **\$95**

Sweet corn, 1 pc — **\$95**

Grilled vegetables 150g — **\$85**

Avocado serving 40g — **\$60**

Chicken 200g — **\$95**

Salmon 180g — **\$200**

Shrimp 120g — **\$160**

Skirt steak 120g — **\$150**

DRESSINGS

Ranch — **\$55**

Blue cheese — **\$55**

Chipotle dip — **\$55**

Chimichurri — **\$55**

Mio original BBQ — **\$55**

Charred real lime vinaigrette — **\$55**

Disclaimer:

The consumption of raw or undercooked foods, especially meats, eggs, and seafood, is at the guest's own risk.

Prices are in Mexican Pesos and include VAT.