



el restaurant bar de
Esperanza

hotel
mio.
Riviera Nayarit

❖ ROOM SERVICE ❖

11:00 AM – 5:00AM

TO START...

RUSTIC CORN CREAM SOUP — \$185

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

CHICKEN CAESAR SALAD — \$230

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

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

THE MAINS...

GRILLED RIB EYE — \$650

450g rib eye, choice of doneness + baked potato with garlic cream, bacon, parsley and lime + roasted vegetables + Argentine chimichurri.

GRILLED SALMON — \$510

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

MIO BURGER — \$380

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

CHICKEN SPAGHETTI ALFREDO — \$290

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

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

POBLANO ENCHILADAS — \$275

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

SKIRT STEAK TACO TRIO — \$300

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

SKIRT STEAK BURRITO (200 G) — \$320

Flour tortilla, 200g skirt steak, guacamole, roasted peppers, pico de gallo, mozzarella cheese, with 125g French fries.

MY APPETIZER...

FRENCH FRIES (250 G) — \$170

Chipotle dip + ketchup. Plain or lemon pepper.

MY GUACAMOLE (150 G) — \$190

Tortilla chips + pico de gallo.

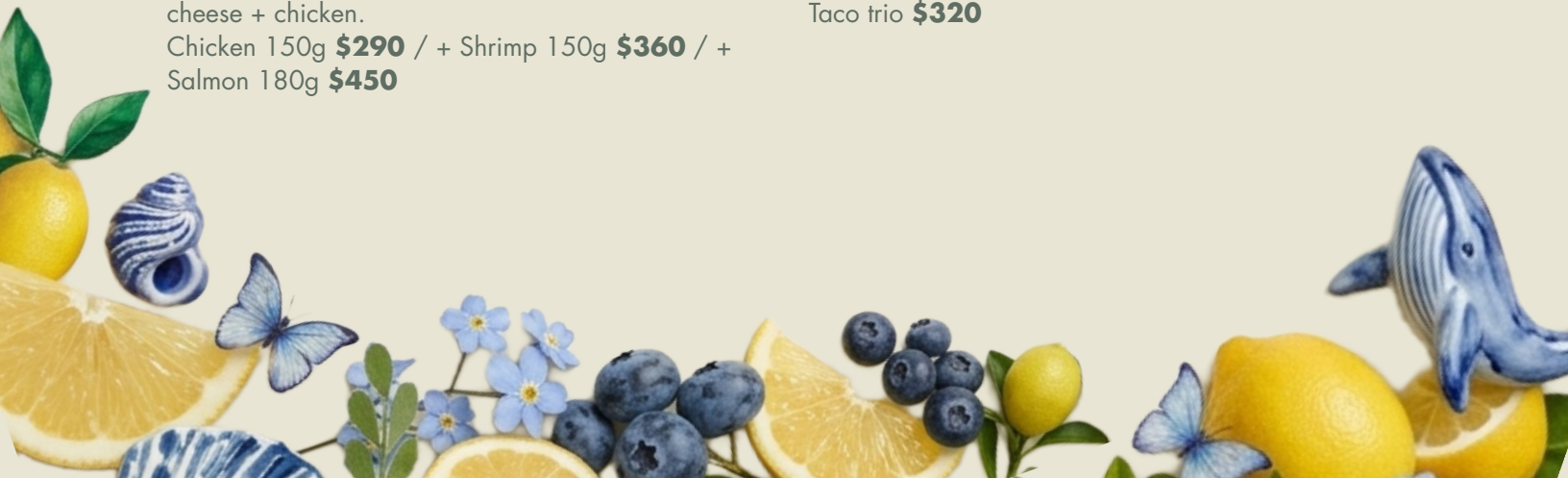
CRISPY WINGS (350 G) — \$280

With carrot + celery + dressing. Buffalo, BBQ or mango habanero sauce.

THE CEVICHE BAR...

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

Tempura-fried over a corn tortilla base and guacamole, served with purple cabbage and carrot slaw, pico de gallo, perita sauce and chipotle dip.
Taco trio **\$320**





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11:00 AM – 5:00AM

FISH BAJA TACO (1 PC) (100 G) – \$110

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

Taco trio — **\$300**

EXTRAS...

French fries 150g **\$95**

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

Sweet corn, 1pc **\$95**

Grilled vegetables 150g **\$85**

Avocado serving **\$60**

Chicken **\$95**

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**

TO FINISH, MY DESSERT...

COCONUT CHEESECAKE – \$265

Creamy filling with toasted coconut shavings.

BLACKBERRY CHEESECAKE – \$265

Creamy filling + mixed berry compote + berries.

TRIPLE CHOCOLATE CAKE + ICE CREAM – \$280

Covered in cocoa ganache + mixed berry compote + berries.

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.

