

Mesón Ibérico

SPANISH CUISINE

CURED HAM, CHARCUTERIE & CHEESES

Hand-carved Iberian ham (50 g)	\$749 MXN
Hand-carved Iberian ham (100 g)	\$1,299 MXN
Cheese board (250 g)	\$699 MXN
Goat cheese, Spain (50 g)	\$159 MXN
Mahón cheese, Balearic Islands (50 g)	\$159 MXN
Manchego sheep's milk cheese, Castilla-La Mancha (50 g)	\$159 MXN
Idiazábal cheese, Basque Country & Navarre (50 g)	\$189 MXN
Cabrales cheese, Asturias (50 g)	\$189 MXN
Charcuterie board (250 g)	\$699 MXN
Sobrasada, Balearic Islands (50 g)	\$159 MXN
Cured pork loin, Spain (50 g)	\$169 MXN
Iberian chorizo, Spain (50 g)	\$199 MXN
Fuet, Catalonia (50 g)	\$169 MXN
Iberian salchichón, Spain (50 g)	\$189 MXN
Mixed board (choose 5 options)	\$750 MXN

TAPAS

Pan tumaca, tomato bread (8 pieces)	\$79 MXN
Marinated olives (50 g)	\$79 MXN
Andalusian gazpacho (250 ml)	\$129 MXN
Patatas bravas (150 g)	\$139 MXN
Trio of gildas (3 pieces)	\$199 MXN
Chistorra in cider (150 g)	\$199 MXN
Asturian fabada (150 g)	\$199 MXN
Seafood salpicón (150 g)	\$199 MXN
Madrid-style callos (150 g)	\$229 MXN
Galician-style octopus (100 g)	\$369 MXN

STARTERS

Spanish potato omelette (300 g)	\$219 MXN
Chef's empanadas (2 pieces)	\$219 MXN
Russian salad with tuna (250 g)	\$239 MXN
Serrano ham croquettes (5 pieces)	\$259 MXN
Chef's croquettes (5 pieces)	\$259 MXN
Fried Gernika or Padrón peppers (150 g)	\$269 MXN
Guacamole with beef chicharrón (350 g)	\$279 MXN
Huevos rotos, broken eggs with chistorra (250 g)	\$299 MXN
Fried calamari with aioli (300 g)	\$319 MXN
Tuna tartare (250 g)	\$329 MXN
Garlic prawns (250 g)	\$389 MXN
Zamburiñas, Galician scallops (8 pieces)	\$499 MXN
Galician-style octopus (200 g)	\$579 MXN

SALADS

Tomato and boquerones (150 g)	\$269 MXN
Asparagus with romesco (12 pieces)	\$269 MXN
Mesón Ibérico salad (200 g)	\$269 MXN
Beet carpaccio (250 g)	\$299 MXN
Caprese salad with burrata (200 g)	\$369 MXN

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MAIN COURSES

PAELLAS & FIDEUÁ

Vegetarian (900 g)	\$699 MXN
Black paella with aioli (800 g)	\$999 MXN
Del señorito (800 g)	\$999 MXN
Mesón Ibérico mixed paella (800 g)	\$999 MXN
Ribeye and mushrooms (1100 g)	\$1,399 MXN
Chef's paella	Ask your server

BEEF & LAMB

Oxtail braised in red wine (350 g)	\$599 MXN
Asturian cachopo (350 g)	\$599 MXN
Beef tenderloin (250 g)	\$659 MXN
Beef ribeye (450 g)	\$899 MXN
Rack of lamb (400 g)	\$999 MXN
Beef chuletón, bone-in rib steak (1000 g)	\$1,999 MXN

SIDES

Creamed spinach (180 g)	\$149 MXN
Steamed or grilled vegetables (180 g)	\$149 MXN
Garlic mushrooms (180 g)	\$149 MXN
Mashed potato or sweet potato (180 g)	\$149 MXN
French fries (180 g)	\$149 MXN
Extra bread (170 g)	\$59 MXN

FISH & SEAFOOD

Grilled tuna with piperrada (250 g)	\$499 MXN
Grilled salmon (200 g)	\$499 MXN
Grilled snook (200 g)	\$549 MXN
Grilled octopus (350 g)	\$599 MXN
Snook donostiarra (200 g)	\$599 MXN
Surf and turf (650 g)	\$1,999 MXN

PORK & CHICKEN

BBQ ribs (500 g)	\$599 MXN
Roast suckling pig (500 g)	\$899 MXN
Chicken breast (250 g)	\$399 MXN

DESSERTS

Coffee flan (150 g)	\$159 MXN
Manchego cheese with quince paste (50 g)	\$159 MXN
Rice pudding (150 g)	\$159 MXN
Crema catalana (150 g)	\$169 MXN
Ice cream cones (3 scoops)	\$179 MXN
Cheesecake with quince paste and mango (180 g)	\$199 MXN
Santiago almond cake (180 g)	\$199 MXN
Chocolate coulant with olive oil ice cream (250 g)	\$269 MXN