Mesón Ibérico

SPANISH CUISINE

Cured Hams, 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**

Paellas are cooked to order (35–45 min) · Weights shown before cooking

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CARTA DE VINOS

Blanco

Aveleda — $950
Vinho Verde (Loureiro, Treixadura, Arinto, Azal)

Casa Madero 2V — $1,100
Valle de Parras (Chardonnay, Chenin Blanc)

Tres Raíces — $1,100
Dolores Hidalgo (Sauvignon Blanc)

Bornos — $1,200
Rueda (Verdejo)

Santo Tomás 31.8 — $1,200
Valle de Santo Tomás (Chenin Blanc, Chardonnay)

Pil Pil Txakoli — $1,300
Álava (Hondarrabi Zuri)

Lumina — $1,300
Friuli-Venezia Giulia (Pinot Grigio)

The Stag — $1,400
Central Coast (Chardonnay)

Monte Xanic Viña Kristel — $1,500
Valle de Guadalupe (Sauvignon Blanc)

Monte Xanic — $1,600
Valle de Guadalupe (Chardonnay)

Mar de Frades — $1,850
Rías Baixas (Albariño)

Oremus Tokaji Dry Mandolás — $2,100
Hungría (Furmint)

Cava y Champagne

Cava Freixenet Cordón Negro — $1,200
Parellada, Macabeo, Xarel·lo

Cava Freixenet Extra Dry Rosé — $1,200
Trepat, Garnacha

Anna Codorníu Semi Sec — $1,400
Chardonnay, Macabeo, Xarel·lo, Parellada

Moët & Chandon Brut Impérial — $3,000
Champagne (Pinot Noir, Pinot Meunier, Chardonnay)

Ruinart — $5,000
Champagne (Chardonnay)

Dom Pérignon — $8,500
Champagne (Pinot Noir, Chardonnay)

Rosé

Beringer — $800
California (White Zinfandel)

Casa Madero V — $1,100
Valle de Parras (Cabernet Sauvignon)

Copeo · 150 ml

Tinto

Lado B — $180
España (Tempranillo)

Padrillos — $200
Valle de Uco (Malbec)

Round Hill Merlot — $210
California (Merlot)

Valreinas Mesón Ibérico — $220
Ribera del Duero (Tempranillo)

Dark Horse Cabernet Sauvignon — $230
California (Cabernet Sauvignon)

Santo Tomás 31.8 — $240
Valle de Santo Tomás (Tempranillo, Cabernet Sauvignon, Syrah)

Moulin de Gassac — $240
Pays d'Oc (Pinot Noir)

Blanco

Santa Helena — $180
Valle Central, Chile (Chardonnay)

Anakena — $200
Valle Central, Chile (Sauvignon Blanc)

Marqués de Riscal — $220
Rueda (Verdejo)

MezzaCorona — $240
Trentino Alto Adige (Pinot Grigio)

Martín Codax — $320
Rías Baixas (Albariño)

Rosé

Romancero Rosé — $200
Utiel Requena (Bobal)

Especiales · 60 ml

Tío Pepe Palo Cortado — $160
Jérez (Palomino Fino)

Fernando de Castilla — $220
Jérez (Pedro Ximénez)

Oremus Late Harvest — $220
Tokaji (Furmint, Sárgamuskotály, Hárslevelű)

Esta carta de vinos fue diseñada con mucho cariño por Pedro Segade Penela y Fernando Gerzayn Zapata Argumedo

This wine list was thoughtfully curated with care and passion by Pedro Segade Penela and Fernando Gerzayn Zapata Argumedo

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Vinos Tintos

España

Beronia — $800
Rioja (Tempranillo, Mazuelo, Garnacha, Viura)

Mala Vida — $950
Valencia (Monastrell, Cabernet Sauvignon, Syrah, Tempranillo)

Vividor — $950
Utiel Requena (Bobal)

La Poda — $1,000
Toro (Tinta de Toro)

Mimao — $1,100
Navarra (Garnacha y Cariñena)

Atrium — $1,200
Penedés (Merlot)

Ramón Bilbao Crianza — $1,200
Rioja (Tempranillo)

Gran Coronas — $1,400
Penedés (Cabernet Sauvignon, Tempranillo)

Mesón Ibérico Crianza — $1,500
Ribera del Duero (Tempranillo)

Muga Reserva — $1,950
Rioja (Tempranillo, Garnacha, Mazuelo)

Arzuaga Crianza — $1,950
Ribera del Duero (Tempranillo, Cabernet Sauvignon, Merlot)

Antona García — $2,100
Toro (Tinta de Toro)

Prior Scala Dei — $2,100
Priorat (Garnacha, Cabernet Sauvignon, Cariñena y Syrah)

Jeita Reserva — $2,400
Ribera del Duero (Tempranillo)

Malleolus — $2,700
Ribera del Duero (Tempranillo)

Pago de Carraovejas — $2,900
Ribera del Duero (Tinto Fino, Cabernet, Merlot)

Numanthia — $3,100
Toro (Tinta de Toro)

Matarromera Reserva — $3,400
Ribera del Duero (Tempranillo)

Alión — $5,500
Ribera del Duero (Tempranillo)

Barón de Chirel — $5,500
Rioja (Tempranillo)

Vega Sicilia 5º Valbuena — $8,900
Ribera del Duero (Tempranillo)

Vega Sicilia Único — $23,000
Ribera del Duero (Tempranillo)

México

Tres Raíces Pinot Noir — $1,150
Dolores Hidalgo, Guanajuato (Pinot Noir)

Casa Madero 3V — $1,300
Valle de Parras (Cabernet Sauvignon, Merlot, Tempranillo)

San Miguel — $1,400
Guanajuato (Cabernet Sauvignon)

San Miguel — $1,400
Guanajuato (Merlot)

San Miguel — $1,400
Guanajuato (Syrah)

San Miguel Piedra de Oro — $1,400
Guanajuato (Malbec y Cabernet Sauvignon)

Monte Xanic Calixa — $1,400
Valle de Guadalupe (Tempranillo, Merlot, Cabernet Sauvignon)

Madera 5 — $1,700
Valle de Parras (Cabernet Sauvignon, Sangiovese)

Monte Xanic — $1,900
Valle de Guadalupe (Cabernet Sauvignon)

Xolo Merlot — $2,100
Valle de Guadalupe (Merlot)

Xolo Blend — $2,100
Valle de Guadalupe (Nebbiolo, Cabernet Sauvignon)

Baloyan Don Sirak — $2,200
Valle de Guadalupe (Cabernet Sauvignon)

Gran Ricardo — $3,200
Valle de Guadalupe (Cabernet Sauvignon, Merlot, Petit Verdot)

Duetto — $3,200
Valle de Guadalupe (Tempranillo, Cabernet Sauvignon)

Único — $3,200
Valle de Guadalupe (Cabernet Sauvignon, Merlot)

Internacional

Robert Mondavi Private Selection — $1,000
USA, California (Cabernet Sauvignon)

Lander Jenkins — $1,400
USA, California (Pinot Noir)

Terrazas de los Andes — $1,400
Argentina, Mendoza (Malbec)

Tenuta Casenuove Chianti Classico — $1,500
Italia, Chianti (Sangiovese, Canaiolo, Merlot, Cabernet Franc, Cabernet Sauvignon)

Predator — $1,500
USA, Lodi Valley (Zinfandel)

Montes Toscanini Criado en Roble — $1,900
Uruguay, Canelones (Tannat)

Clos de los Siete — $1,900
Argentina, Mendoza (Malbec, Merlot, Cabernet Sauvignon, Syrah, Cabernet Franc, Petit Verdot)

Catena — $1,900
Argentina, Mendoza (Malbec)

Caymus — $4,500
USA, Napa Valley (Cabernet Sauvignon)