Mesón Ibérico

SPANISH CUISINE

Iberian Ham

- Hand-carved Iberian ham (50 g) — **$749 MXN**
- Hand-carved Iberian ham (100 g) — **$1,299 MXN**

Cured Meats & Cheeses

- 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**
- Cured meats 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) — **$750 MXN**

Tapas

- Pan tumaca (8 pieces) — **$79 MXN**
- Marinated olives (50 g) — **$79 MXN**
- Andalusian gazpacho (250 ml) — **$129 MXN**
- Patatas bravas (150 g) — **$139 MXN**
- Gilda trio (3 pieces) — **$199 MXN**
- Chistorra in cider (150 g) — **$199 MXN**
- Seafood salpicón (150 g) — **$199 MXN**
- Asturian fabada (150 g) — **$229 MXN**
- Madrid-style tripe (150 g) — **$229 MXN**
- Galician-style octopus (100 g) — **$369 MXN**

Starters

- Spanish potato omelette (300 g) — **$219 MXN**
- Suckling pig empanadas (2 pieces) — **$219 MXN**
- Russian salad with tuna (250 g) — **$239 MXN**
- Serrano ham croquettes (5 pieces) — **$259 MXN**
- Shrimp croquettes (5 pieces) — **$259 MXN**
- Fried Gernika or Padrón peppers (150 g) — **$269 MXN**
- Guacamole with beef chicharrón (350 g) — **$279 MXN**
- Broken eggs with chistorra (250 g) — **$299 MXN**
- Fried calamari with aioli (300 g) — **$319 MXN**
- Tuna tartare (250 g) — **$329 MXN**
- Garlic shrimp (12 pieces) — **$389 MXN**
- Zamburiñas – queen scallops (8 pieces) — **$499 MXN**
- Galician-style octopus (200 g) — **$579 MXN**

Salads

- Tomato & marinated anchovies (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**

Mesón Ibérico

SPANISH CUISINE

Paellas & Fideuá

Choice of rice or noodles

Vegetarian (900 g)	**$699 MXN**
Black paella with aioli (800 g)	**$999 MXN**
Del señorito – shell-free seafood (800 g)	**$999 MXN**
Mesón Ibérico mixed paella (800 g)	**$999 MXN**
Ribeye & mushrooms (1100 g)	**$1,399 MXN**

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**
Bone-in beef 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 potatoes (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 sea bass (200 g)	**$549 MXN**
Grilled octopus (350 g)	**$599 MXN**
Sea bass Donostia-style (200 g)	**$599 MXN**
Surf & 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 in a cone (3 scoops)	**$179 MXN**
Cheesecake with quince paste & 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 listed before cooking
Our products are imported, so some may occasionally be unavailable

Mesón Ibérico

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

Mesón Ibérico

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)