



# MESTIZA

RAÍCES LATINAS

BY GRUPO ROSANEGRA

Welcome to Mestiza, a corner where Latin roots blend with a vibrant passion for life. Here, every visit is a celebration of the culture, joy, and contagious energy that characterizes Latin America, making Mestiza one of the best restaurants in Mexico.





ROOTED IN LATIN SOUL





# MENÚ 01

## FIRST COURSE

To Choose

### CHICHARRÓN DE LA RAMOS

Served with mashed avocado and tortillas

### PORTOBELLO CARPACCIO

Portobello mushroom slices • burrata • balsamic reduction

### KULTURA SALAD

Cherry tomatoes • homemade goat cheese • thyme-basil oil • prepared tableside

## SECOND COURSE

To Choose

### MANCHEGO FILET

In a cured Manchego cheese sauce  
• Served with padrón peppers and asparagus  
Served tableside

### ZARANDEADO SHRIMP

Chipotle and piloncillo dressing • avocado and cherry tomato salad

## THIRD COURSE

To Choose

### LA GULA

Chocolate brownie • chocolate chip cookie • salted dulce de leche ice cream • strawberries • mint

### SUNDAE XOCHIMILCO

Pecan pie • artisanal sweet potato ice cream • tulip cookie • toasted pecans • molasses sauce

\$1,350





# MENÚ 02

## FIRST COURSE

To Choose

### **CHICHARRÓN DE LA RAMOS**

Served with mashed avocado and tortillas

### **PORTOBELLO CARPACCIO**

Portobello mushroom slices • burrata • balsamic reduction

### **KULTURA SALAD**

Cherry tomatoes • homemade goat cheese • thyme-basil oil • prepared tableside

## SECOND COURSE

To Choose

### **MANCHEGO FILET**

In a cured Manchego cheese sauce • served with padrón peppers and asparagus

Served tableside

### **ZARANDEADO SHRIMP**

Chipotle and piloncillo dressing • avocado and cherry tomato salad

## THIRD COURSE

To Choose

### **LA GULA**

Chocolate brownie • chocolate chip cookie • salted dulce de leche ice cream • strawberries • mint

### **SUNDAE XOCHIMILCO**

Pecan pie • artisanal sweet potato ice cream • tulip cookie • toasted pecans • molasses sauce

\$1,350





# MENÚ 03

## FIRST COURSE

To Choose

### **PANELA CHEESE TIRADITO**

Grilled panela cheese • served over jalapeño gazpacho • cancha • red onion

### **BEEF EMPANADA**

Oven-baked • served with tomato cassé • 1 piece

### **MESTIZA SALAD**

Feta cheese • cucumber • yellow Fresno chiles • padrón peppers • black olives • basil • dill

## SECOND COURSE

To Choose

### **HABANERO LEMON CHICKEN**

Grilled fennel • habanero and oregano lemon dressing • 700g

### **SALMON**

Cambray potatoes • mestiza sauce  
Olive oil • 220g

### **ORZO PASTA WITH RIBS**

12-hour slow-roasted ribs • blue cheese • truffle oil  
Pasta 200g • Ribs 120g **ORZO**

## THIRD COURSE

To Choose

### **AMAZÓNICO**

Banana cheesecake • salted caramel sauce • peanut popcorn

### **ORIGINAL SIN**

Apple pudding • vanilla ice cream • caramel sauce • toasted nuts

### **CARIBBEAN PASSION**

Passion fruit mousse cake • berries • meringue • tuile • sesame seeds

\$1,500





GRUPO  
ROSANEGRA

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