

STARTERS

SMALL PLATES WITH BIG FLAVORS TO FILL THE TABLE

GUACAMOLE – 85 AED

Avocado • Pico de Gallo • Pomegranate Seeds.

MEXICAN STREET STYLE CORN – 45 AED

Butter • Lime Mayo • Queso Fresco • Smoked Chile Powder.

MEXICAN CHEESE FONDUE – 90 AED

Mexican Style Cheese Fondue • Soft Tortillas • Pico de Gallo.

MEZQUITE OVEN OYSTER GRATIN

3 Pieces – 100 AED | 6 Pieces – 195 AED
Butter-Mayo Crust • Garlic • Coriander • Lime.

SOUPS & SALADS

MEAT JUICE WITH OYSTERS CANTINA STYLE – 70 AED

Slow Cooked Beef Stock • Fresh Oysters • Avocado Cubes • Chopped Onion • Coriander.

STONE SEAFOOD SOUP – 70 AED

Assorted Seafood • Red Snapper Cubes • Cooked in Your Table with Fish Stock.

YUCATECAN LIME-CHICKEN

SOUP “SOPA DE LIMA” – 50 AED

Shredded Chicken • Vegetable Broth • Fresh Lime • Traditional Garnish.

GREEN MANGO, JICAMA, KALE & BRUSSELS SPROUTS SALAD – 70 AED

Kale • Mango • Almonds • Brussels Sprouts • Yogurt • Agave Honey Dressing.

CAESAR SALAD – 70 AED

Baby Romaine Hearts • Aged Goat Cheese Croutons • Classic Creamy Dressing.

TACOS & TORTAS

THE MEXICAN FAVORITE THAT OFFERS ALL THE FLAVORS AND TEXTURES OF MEXICO IN ONE HAND

ROASTED HAMMOUR “PESCADILLAS” – 65 AED

Pan Fried Stuffed Corn Tortillas • Confit Onion • Coriander • Pico de Gallo.

TULUM SHRIMP TACOS – 90 AED

Creamy Spicy Shrimp • Flour Tortillas • Avocado • Black Beans.

CHICKEN SOPES – 65 AED

Black Bean Stuffed Corn Tortillas • Shaved Lettuce • Pickled Red Onions.

ROASTED BONE MARROW TACO – 95 AED

Braised Short Rib • Guajillo Chile Jus • Coriander • Corn Tortillas.

YUCATECAN VEAL COCHINITA

“TORTA” STYLE SANDWICH – 105 AED

Fresh Baked Mexican Bread “Bolillo” • Braised Veal • Black Beans • Avocado • Mayo • Lettuce • Tomato • Pickled Onion.

GRILLED LOBSTER QUESADILLA – 90 AED

Roasted Poblanos • Caramelized Onion • Oaxaca Style Cheese • Flour Tortillas.

CRISPY DUCK CARNITA TACOS – 90 AED

Slow Cooked Duck • Confit Citrus • Green Tomato Salsa • Cilantro • Onion • Corn Tortillas.

GRILLED SKIRT TACO DE COSTRA – 90 AED

Mexican Cheese Crust • Corn • Lime • Morita Salsa • Chile • Corn Tortillas.

CHICKEN MILANESA

“TORTA” STYLE SANDWICH – 115 AED

Breaded Chicken Breast • Avocado • Lettuce • Roasted Onion • Tomato.

MEXICO CITY

STREET STYLE BEEF BURGER – 115 AED

Grilled Black Angus Beef • Melted Mexican Cheese • Veal Bacon • Sautéed Onions • Mustard • Mayo • Jalapeño Relish.

All prices in AED and are inclusive of 7% Dubai municipality fees and 5% VAT.

LARGE PLATES

ABUNDANT SELECTIONS TO BE ENJOYED ALONE OR FAMILY STYLE

BRAISED DUCK LEG CARNITAS – 145 AED

Slow Cooked Duck Confit • Avocado Salad • Citrus • Green Tomato Salsa • Cilantro • Onion.

BAKED MEXICAN WILD CAUGHT JUMBO SHRIMP – 140 AED

Butter-Mayo Crust • Soy • Garlic • Lime.

FRESH SNAPPER BAKED IN BANANA LEAVES “TIKIN XIC” – 140 AED

Yucatecan Achiote Adobo • Tomato • Onion • Coriander.

MOLE BRAISED LOCAL CHICKEN ENCHILADAS – 140 AED

Refried Beans • Mexican Rice • Mole Sauce • Queso Fresco.

SPICY BAKED LOBSTER – 240 AED

Chipotle Cream • Kale • Spinach • Avocado • Mexican Rice • Black Beans.

YUCATAN STYLE BRAISED VEAL “PIBIL” – 255 AED

Farm Raised Veal • Yucatecan Achiote Marinade • Banana Leaves • Tomato • Onion • White Rice • Pickled Onion • Habanero “Xni Pec” Salsa.

THE BEST OF THE BEST

FROM THE ROSTICERO

FARM RAISED GOAT

500 gr – 180 AED

FARM RAISED LAMB

500 gr – 180 AED

WHOLE LOCAL CHICKEN

500 gr – 145 AED

BASKET ROASTED VEGETABLES

400 gr – 105 AED

TO SHARE

“ZARANDEADO” STYLE GRILLED WHOLE LOCAL HAMMOUR

1 kg – 345 AED

Mustard Mayo-Butter Crust •

Soy-Garlic Marinade •

Roasted Peppers • Corn Tortillas.

EL MACHETE

Prime Black Angus Tomahawk.

1.2 kg – 780 AED

FROM THE GRILL

MEZQUITE BAKED ALASKAN KING CRAB LEGS

400 gr – 400 AED

GUAJILLO CHILE RUBBED OCTOPUS

250 gr – 115 AED

WILD CAUGHT MEXICAN JUMBO SHRIMP

250 gr – 180 AED

WHOLE SPANISH BLUE LOBSTER

1.5 kg – 700 AED

NORWEGIAN SALMON

200 gr – 140 AED

FILET MIGNON

Black Angus

150 gr – 160 AED | 300 gr – 320 AED

OUTSIDE SKIRT

Black Angus – 340 gr – 160 AED

NEW YORK STRIPLAIN

Prime Black Angus – 400 gr – 320 AED

RIBEYE

Prime Black Angus – 450 gr – 370 AED

SIDE DISHES

A SELECTION OF OUR FAVORITE DISHES TO ENHANCE THE FLAVORS OF MEXICO AT YOUR TABLE

MEXICAN RED RICE – 40 AED

Tomato • Coriander • Garlic.

MEZQUITE GRILLED CHILES “TOREADOS” – 25 AED

Jalapeños • Serranos • Spring Onion • Lime Garlic Vinaigrette.

“CHARRO” BEANS – 40 AED

Smoked Chile Braised Pinto Beans • Fresh Tomatoes • Coriander • Lime.

REFRIED BLACK BEANS – 40 AED

Avocado Leaf • Onion Confit • Roasted Garlic • Queso Fresco.

MEZQUITE OVEN BAKED CAULIFLOWER – 40 AED

Toasted Pumpkin Seeds • Poblano cream.

All prices in AED and are inclusive of 7% Dubai municipality fees and 5% VAT.