

Spicy Avocado \$ 245

Roasted avocado stuffed with shrimp, scallions, toasted sesame seeds, dried chile mayonnaise and wontons. Served on purple cabbage and cucumber salad

Beet Carpaccio \$ 215

Slices of yellow and red beets, cooked with olive oil and goat cheese pearls, served on a bed of baby lettuce mix, with our sweet and sour grapefruit vinaigrette

Tuna Tartare \$ 235

A tower of tuna cubes mixed with roasted dried chile dressing, pineapple Ponzu sauce, fried red onions, orange supremes, and creamy avocado with wasabi

Los Olivos Clams \$ 195

Clams seasoned with chimichurri and gratin with Parmesan cheese

La Misión Clams \$ 105

Clams with Chipotle garlic, quajillo au gratin and mozzarella cheese

Shrimp Tostada \$ 215

Spicy fried shrimp with cherry tomatoes, avocado, pineapple and red onions. Toast dressed with chimichurri, on sliced cucumbers and carrots

Supreme salad \$ 265

Mix of lettuce, green apples, strawberries, walnuts, blueberries, orange supremes and fresh mozzarella cheese, with a nice red and balsamic reduction dressing

Greek salad \$ 225

Chopped lettuce, cucumbers, cherry tomatoes, black olives, avocado and feta cheese, with our lemon vinaigrette and pesto

Fresh salad \$265

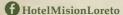
Lettuce and baby spinach, watermelon, fresh mozzarella cheese, caramelized pistachios, hearts of palm, grapefruit supremes with a hibiscus vinaigrette

Caesar Salad \$ 185

Fresh lettuce with our traditional homemade Caesar dressing, sprinkled with parmesan cheese and fine herb croutons

Chicken (250g) \$ 245 | Flank Steak (250g) \$ 335 | Shrimp (160g) \$ 295

Los precios son en pesos mexicanos e incluyen impuestos www.lamisionloreto.com





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Clam Cream \$ 145

Smooth clam-based cream soup from our region, with buttered bread, pesto and chipotle

Tortilla soup \$ 125

Traditional tomato-based soup with fried tortilla strips, avocado cubes, regional cheese, fried quajillo chile, sour cream and thin tortilla fritters

Chicken breast (1259) \$ 165

From The Sea

Lobster \$ 1,795

Grilled lobster tail (400q) au gratin, with mozzarella cheese and parmesan. Your choice of garlic-butter, menier or pesto with coriander. Curry and saffron rice, roasted baby vegetables

Crusted fish \$ 305

Cabrilla fillet (2009) breaded with pieces of walnut, almond, sesame, coconut, pistachio on a toasted tortilla on a slice of roasted pineapple, poached asparagus and jalapeño sauce

Curry Fish \$ 415

Fillet of fish (2009) with Curry sauce, pistachio, with cous cous and roasted asparagus

Menier Fish \$ 450

Grilled Cabrilla fillet (2009) in orange Menier sauce, with mushroom risotto and baby vegetables

Teriyaki Salmon \$ 485

Seared teriyaki salmon (200q) with beet puree and star anise, roasted vegetables and sesame seeds

Tropical salmon \$ 495

Grill seared salmon (2009) with poached mango chutney and red peppers, accompanied by cous cous and roasted baby vegetables

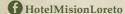
Tuna tataki \$ 385

Slices of grill seared tuna (2009) in tangerine and honey Ponzu sauce, served on a sliced pineapple. Radish and avocado relish, sweet potato chips

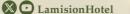
Portobello Shrimp \$ 455

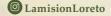
Roasted portobello mushroom (160q) stuffed with Cajun shrimp au gratin, with mozzarella and parmesan cheese, on a mirror of tomato casse sauce and basmati rice

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Steak (House

Tomahawk Steak \$ 2,125

Grilled beef tenderloin (850q) finished in the oven, cut for you at your table. Chambray potatoes, rosemary grilled vegetables, muscovado and chipotle gravy (by prior reservation)

Rib Eye Steak \$ 1,225

Rib eye steak (460q) with baked potato and sour cream, grilled vegetables and rosemary gravy

Filet Mignon \$ 825

Filet Mignon (300q) with bacon-wrapped asparagus, rustic mashed potatoes and peas, red wine gravy

Surf & Turf \$ 1,125

Skewer filled with beef steak (300q), grilled shrimp (80q), peppers and onions. Bacon-wrapped baby carrots, wild rice with rosemary gravy

The Classics

Los Olivos Fish \$ 395

Buttered Cabrilla fillet (2009), in a sauce of olives, capers, white wine and lemon, with mashed potatoes and sautéed vegetables

Coconut Shrimp \$ 445

Breaded shrimp (160q) with shredded coconut, on a bed of mashed potatoes, steamed vegetables with tequila and curry sauce

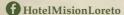
Seafood Risotto \$ 445

Mix of seafood (Catarina tripe (60g), shrimp (80g) and clam (60g)) sautéed in garlic, mixed with a creamy Arboreal rice, cooked in white wine with Parmesan cheese and pesto

Chicken Breast Parmesan \$ 345

Chicken breast (250q) crusted with Parmesan cheese, roasted vegetables on a mirror of pomodoro sauce

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Pasta

Rigatonni a la Fiorentina

Rigatonni pasta with shrimp (160g) and bacon in Fiorentina sauce, fresh mozzarella cheese and basil

Alfredo \$ 325

Linguine pasta with Alfredo sauce, pesto and Parmesan cheese Chicken breast (250g) \$325.00 | Shrimp (160g) \$415.00

Chipotle Linguine \$ 245

Linguine pasta with creamy chipotle sauce Chicken breast (2509) \$335 | Shrimp (1609) \$415

Fusilli a la Giganta \$ 335

Tricolor fusilli pasta with mushrooms, cherry tomatoes, spinach al aglio olio and dried chili, saffron butter and pieces of mozzarella cheese

Vanilla Flan

Creamy house recipe

Brownie a la Mode

Chocolate brownie, vanilla ice cream, cracked walnuts

Pistachio Brownie \$ 120

With vanilla ice cream

Cheesecake \$ 115

With red fruits sauce

Lemon Pie \$ 110

Apple pie a la Mode \$135

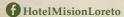
Ice cream \$ 130

Strawberry | Chocolate Vanilla

> Single Scoop \$ 65

> Triple Scoop \$185

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