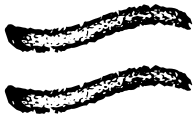
MIRA

POOLSIDE



VALLE VIEWS

V.D.G ——— M.X.

MIRA
POOLSIDE

PA' PICAR

Everything is meant to be eaten with your hands

Please inform your server if you have any allergies or dietary restrictions.
Your safety is our priority.

SHELLS

OYSTERS
2 pcs
Fermented tomatillo – Cucumber water – Dill oil
$95

QUEEN CLAMS
2 pcs
Green aguachile – Fennel – Pearl onion
$215

CATARINA SCALLOPS
2 pcs
Yellow aguachile – Nasturtium – Morita chile
$195

BLOOD CLAMS
2 pcs
Bloody Mary Salsa – Guajillo chile
$95

MIRA
POOLSIDE

SNACKS

GUACAMOLE
Fermented xoconostle – Herbs – Fire-roasted tostadas
$195

CRISPY POTATOES
Parsley aioli – Scallions
$145

LOCAL LEAF BOUQUET
Local ranch crema – Herbs – Crispy bread
$175

PICKLED MUSSELS
Nduja – Celeriac purée – Ciabatta
$215

BRUSSELS SPROUT TOSTADAS
Herb dressing – Parmesan – Fried capers
$145

GRILLED SHRIMP TOSTADA
MEXO salsa – Avocado – Mixe chile
$195

CHIONE CLAMS
Coconut salsa verde – Lemongrass – Flour tortilla
$395

GLAZED QUAIL
Tamarind – Mixe chile – Smoked peanuts – Fried garlic
$425

FRIED FISH SANDWICH
Potato bread – Charred habanero tartar – Sauerkraut
$255

PA' TAQUEAR

SMOKED MUSHROOMS
Corn miso – Huitlacoche mole – Corn tortilla
$185

GRILLED FISH A LA TALLA
Fresno chile emulsion – Sauerkraut – Corn tortilla
$195

CHINESE CARNITAS
Spring onion – Bok choy – Flour tortilla
$185

WAGYU PICAÑA
Guacachile – Salsa verde – Flour tortilla
$225

DESSERTS

Ask about our current selection.

BEVERAGES

All cocktails are crafted with liqueurs from Mecenas and our house–made fortified wines

SPRITZES ON TAP

SOLANA SPRITZ
Vin d'Orange – Orange aperitif
$170

VALLE SPRITZ
Vin d'Baies – Limoncello
$170

ALBA SPRITZ
Strawberry–rhubarb fortified wine – Raspberry – Blanco tequila
$170

MEXICANO
Red vermouth – Red aperitif – Sparkling water
$170

BRASA SPRITZ
Tomato vermouth – Xoconostle – Olive brine
$170

NEGRONI SPRITZ
Red vermouth – Red aperitif – Gin
$170

CLASSICS

PALOMA
Blanco tequila – Grapefruit spirit – Fresh grapefruit juice
$160

PINEAPPLE DAIQUIRI
Tepache spirit – Fresh lime – Pineapple oleo
$170

MAR-GARITA
Blanco tequila – Orange liqueur – Lime – Sea water – Algae salt
$160

BLOODY MICHELADA
Lager – Vodka – House mix – Clam garum – Lime
$160

MARTINI
Dry gin – White vermouth – Lemon twist or olive
$190

NITRO CARRAJILLO
Espresso – Charanda – Cacao liqueur
$160

ALCOHOL-FREE COCKTAILS

Ask about today's options
$120

BEERS

DOMESTIC
$80

CRAFT
$120

HOUSE-MADE FORTIFIED WINES

White Vermouth
$110

Red Vermouth
$125

Aged ‘rancio’ Red Vermouth
$220

Tomato Vermouth
$120

Vin d’Orange
$130

Vin d’Baies
$135

Fortified Strawberry–Rhubarb Wine
$110

EXPERIMENTAL SPIRITS

Pineapple Tepache
$ 100

Grapefruit
$100

Lemongrass
$100

Chamomile
$100

Bay Leaf
$100

Wormwood
$100

Ask for it with tonic, sparkling water, or mixed

AGAVE SPIRITS

Salvador Rosales - Azul - Arenal - 38%
$ 110

Armando Solís - Verde / Amarillo - Cabo Corrientes - 46%
$ 120

Hildegardo Joya Cruz - Amarillo - Cabo Corrientes - 47%
$ 150

Arturo Campos - Cenizo Gigante - San Juan Espanitica - 48%
$ 110

Veronica Barriga - Jabali - San Isidro de Tapanala - 54%
$ 150

VINOS

BY THE GLASS

DISCOGRÁFICA – ENSENADETE – WHITE
Palomino - 2024
$190

POUYA – NARANJA – SKIN CONTACT
Thomson - 2023
$195

DROSOPHILA – MERLOT – RED
Merlot - 2023
$210

SPARKLING

BAJALUPANO - EN BRAILE
Brut Espumoso - Grenache Blanc / Moscatel - 2019
$1600

CASA DE PIEDRA - ESPUMA DE PIEDRA
Espumoso - Chardonnay / Sauvignon Blanc
$1500

POUYA - BRUT NATURE
Espumoso - Grenache - 2021
$1300

DROSOPHILA - PROTESTA
Pet Nat - Pinot Noir / Sauvignon Blanc - 2024
$ 1000

WHITE

BRUMA - PLAN B
Chardonnay - 2023
$890

CLOS DE TRES CANTOS - HOJA EN BLANCO
Chenin Blanc - 2022
$600

CASA VIEJA - PALOMINO
Palomino - 2022
$760

DISCOGRÁFICA - ENSENADETE
Palomino - 2024
$600

DROSOPHILA - DROSOPHILA
Chardonnay / Sauvignon Blanc - 2022
$770

LECHUZA - BLANCO
Chardonnay - 2020
$900

VENA CAVA - NATURAL
Sauvignon Blanc - 2021
$810

SKIN CONTACT

MINA PENÉLOPE - AMBAR
Sauvignon Blanc - 2023
$780

POUYA - NARANJA
Thomson - 2023
$750

ROSÉ

BRUMA - PLAN B
Carmenere - 2023
$900

VINOS PAOLONI - DRY ROSÉ
Sangiovese - 2022
$950

POUYA - ROSÉ
Grenache - 2023
$870

RADICANTE - TODOS CONTENTOS ROSÉ
Merlot, Marvec, Mourvedre, Rosa del Perú - 2024
$900

VENA CAVA - ROSADO GRENACHE
Grenache - 2023
$820

VINOS PIJOAN - ÁRBOL DE FUEGO
Grenache / Zinfandel - 2024
$950

RED

ANATOLIA - TEMPRANILLO - 500ml
Tempranillo - 2020
$800

BAJALUPANO - TINTO BLEND
Tempranillo - 2020
$950

BODEGAS F. RUBIO - MEZCLA ITALIANA
Nebbiolo / Montepulciano / Sangiovese - 2020
$ 1300

DISCOGRÁFICA - FLUXUS
Grenache / Syrah - 2016
$950

DROSOPHILA - MERLOT
Merlot - 2023
$900

RADICANTE - TODOS CONTENTOS
Grenache - S/A
$ 850

SOLAR FORTÚN - PETIT VERDOT
Petit Verdot - 2021
$850

VINISTERRA - CASCABEL
Tempranillo / Grenache - 2018
$ 1200

COFFEE

ESPRESSO BAR

Espresso	$60
Americano	$65
Cappuccino	$85
Latte	$85
Flat White	$85
Macchiato	$65
Cortado	$65

POUR-OVER COFFEE

Ask about our current selections
$70

TEAS & TISANES

Ask about our current selections
$60

All prices are in Mexican pesos (MXN) and include taxes.

Service is not included.

V.D.G ——————— M.X.

RANCHO SORDO MUDO
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