MIRA

FIRESIDE

MOUNTAIN TOP RESTAURANT

V.D.G —— M.X.

MIRA
FIRESIDE

GASTRONOMY

Please advice your server of any allergies or dietary restrictions.
Your safety and comfort are our priority

SHELLS

OYSTER 2 PCS **$130**
Yellow aguachile – Nasturtium – Morita chilli

QUEEN CLAM 2 PCS **$260**
Green aguchile – Sea lettuce – Sea asparagus

BLOOD CLAM 2 PCS **$195**
Homemade tomato juice – Clam garum – Olive oil

CAVIAR

STURGEON 30G **$3,290**
Hash browns waffle – Smoked ranch cream – Chives

TROUT 50G **$1,545**
Hash browns waffle – Smoked ranch cream – Chives

Caviar add on $930

Trout roe add on $330

SHARE

ROASTED PEPPER DIP $275
Toasted almonds – Basil – Garlic confit

TROUT PÂTÉ $305
Smoked ranch cream – Mixe Chili – Kale

GUACAMOLE $275
Fermented Xoconoxtle – Herbs – Chared tostadas

PACIFIC KAMPACHI AGUACHILE VERDE $435
Pea purée – Charred vegetables – Tostadas

SNACKS

BLUEFIN TOSTADA $350
MEXO salsa – Avocado – Arugula

MUSSEL TOAST $380
Local ´nduja – Cassava purée – Garlic confit

SHRIMP TACO $295
Amaranth tempura – Habanero tartare – Red sauerkraut – Corn tortilla

CHIONE CLAMS $550
Poblano chili curry – Lemongrass – Flour tortilla

DEEP FRIED CORNISH CHICKEN $590
Tamarind – Pasilla Chili – Roasted peanut – Fried garlic

FISH SANDWICH `EMPAPAZADO´ $375
Potato bread – Sauerkraut – Arugula – Burnt habanero tartar sauce

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GRILL

WILD MUSHROOMS $350
Corn miso – Huitlacoche mole – Corn tortilla

SHRIMP MILANESA $520
Shrimp farce – Warm quelites salad – Mustard dressing

`BLACK ZARANDEADO´ STYLE FISH 600G $720
Black bean miso – Roasted habanero – Corn tortilla

BONE-IN RIB EYE 1 KG $3,140
Bone marrow sauce – Oxtail carnitas – Pickled onions – Salsa verde – Flour tortilla

SIDES

SOURDOUGH LOAF $175
Sour cream – Sea salt

HOUSE SALAD $220
Baby romaine lettuce – Herb dressing – Fried capers – Parmesan cheese

GRILLED BROCOLINI $275
Black pepper and kefir dressing – Parmesan cheese – Breadcrumbs

CRISPY POTATOES $220
Parsley aioli – Chives – Ranch cream

CASSAVA PURÉE $240
Dairy mix – Deep fried leek

SWEETS

SEASONAL DESSERTS $245
Kindly ask about the available options.

DRINKS

All cocktails are prepared with Mecenas liqueurs and our homemade fortified wines.

SPRITZ ON TAP

$230

SOLANA SPRITZ
Vin d'Orange – Orange aperitif

VALLE SPRITZ
Vin d'Baies – Limoncello

MEXICANO SPRITZ
Vermouth rosso – Red aperitif

BRASA SPRITZ
Tomato vermouth – Xoconostle – Olive brine

NEGRONI SPRITZ
Vermouth rosso – Red aperitif – Gin

CLASSIC

PALOMA $230
Tequila blanco - Grapefruit spirit - Grapefruit juice

PINEAPPLE DAIQUIRI $230
Tepache spirit - *Fresh lime - Pineapple oleo*

MAR - GARITA $230
Tequila blanco - Orange liqueur - Lime - Sea water

BLOODY MICHELADA $230
Lager beer - Vodka - Homemade mix - Clam garum - Lime

MARTINI $ 260
Dry gin - Vermouth bianco - Lemon Twist or olive

NEGRONI $260
Dry gin - *Vermouth rosso- Campari*

OLD FASHION $260
Bourbon - Angostura - Simple syrup

MEZCALITA $275
Mezcal espadín - Orange liqueur - Orange reduction

CARRAJILLO $290
Espresso - Charanda - Coffee liquer

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BEER

$110

MODELO ESPECIAL
Pilsner

LOCAL BREWERY

$165

SIRENA
Pilsner

VIEJA
Ambar Lager

MAREA ROJA
Red Ipa

VAQUITA MARINA
Pale Ale

HARRY POLANCO
Red Ale

SPIRITS

TEQUILA

Cascahuin Blanco $210
Cazcanes 7 $240
Cazcanes 9 $275

RAICILLA

Atávica Hidelgardo Joya Cruz $275
Atávica Edición Especial Tepache $275

MEZCAL

Cordón Cerrado Espadín $210
Cordón Cerrado Tobalá $390
Cordón Cerrado Edición Especial Pechuga-Mole $390
Cordón Cerrado Tepeztate $430

WHISKY

Wild Turkey 101 Bourbon $210

VODKA

Ketel One $210

GIN

Beefeater $210
Acullá $195

LICOR

Campari $195

MIRA
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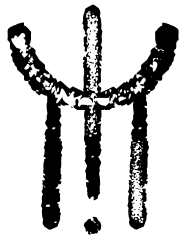
WINE LIST



Please inquire about our current selection of wines by the glass

SPARKLING

BAJALUPANO – EN BRAILE BRUT 2019
Grenache Blanc – Moscatel
$1,485

CASA DE PIEDRA – ESPUMA DE PIEDRA B. N. 2023
Zinfandel
$1,310

POUYA – BRUT NATURE 2021
Grenache
$1,670

SYMMETRIA – LUMINARIA B. N. 2021
Grenache
$1,530

ROSÉ

BRUMA – 8 2023
Sangiovese
$1,260

ENCINO DE PIEDRA – ROSÉ 2024
Nebbiolo
$1,190

RADICANTE – TODOS CONTENTOS 2024
Merlot – Malbec – Mourvedre – Rosa del Perú
$1,210

VENA CAVA – ROSADO 2023
Grenache
$1,100

PAOLONI – ROSATO 2024
Sangiovese
$1,190

PIJOAN – ÁRBOL DE FUEGO 2024
Grenache – Zinfandel
$1,190

WHITE

DROSOPHILA – MIRA BLANCO DE LA CASA 2025
Sauvignon blanc – Verdejo
$990

CLOS DE TRES CANTOS – HOJA EN BLANCO 2022
Chenin Blanc
$1,310

VENA CAVA – THE CRYSTAL SHIP 2021
Sauvignon Blanc
$1,420

EL MOGOR – CHASSELAS 2025
Chaselas
$1,310

CAVA MACIEL – VENUS 2025
Chardonay
$1,100

FRATELLI PASINI – JUREL 2025
Colombard – Chennin blanc
$990

VINISTERRA – ASSEMBLAGE 2024
Viognier – Moscatel
$1,350

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RED

VINOS PIJOAN – VINO PELÓN 2023
Syrah – Grenache – Moscato Giallo – Merlot
$1,375

BODEGAS F. RUBIO – MEZCLA ITALIANA 2020
Nebbiolo – Montepulciano – Sangiovese
$1,640

SOLAR FORTÚN 2021
Petit Verdot
$1,210

PASATIEMPO – BUHLER 2022
Graciano
$1,640

FINCA LA CARRODILLA – ÁRBOL 2022
Cabernet Sauvignon
$2,120

DISCOGRÁFICA – FLUXUS 2016
Grenache – Syrah
$1,750

CAVA MACIEL – APOGEO 2016
Nebbiolo
$2,330

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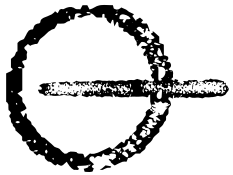
COFFEE



All espresso extractions are meticulously crafted on our Slayer Single espresso machine.

ESPRESSO BAR

ESPRESSO 2 OZ $80

AMERICANO 12 OZ $85

CAPUCCINO 6 OZ $105

LATTE 12 OZ $105

FLAT WHITE 5 OZ $95

MACHIATO 3 OZ $85

CORTADO 4 OZ $85

MOCHA 12 OZ $110

WARM DRINKS

CHOCOLATE 12 OZ $115

CHAI 12 OZ $105

HAND BREWED COFFEE

CRAFTED USING YOUR PREFERRED METHOD $105

TEAS & TISANES

PLEASE INQUIRE ABOUT OUR AVAILABLE SELECTIONS.

TEAPOT SERVICE 18 OZ $145

Todos los precios están en pesos mexicanos (MXN) e incluyen IVA.
El servicio no está incluido.

V.D.G ——————— M.X.

RANCHO SORDO MUDO
CARRETERA ENSENADA – TECATE, VALLE DE GUADALUPE KM 75, 22880
ENSENADA, B.C., MEXICO
WWW.MIRAEARTHSTUDIOS.COM