MIRA

FIRESIDE

MOUNTAIN TOP RESTAURANT

BAJA COMFORT FOOD WITH BOLD, CENTERED PLATES INSPIRED BY THE FLAVORS AND INGREDIENTS OF THE REGION.

José Luis Hinostroza / *Tomás D. Gastélum*

At Fireside, his product driven culinary approach brings together the bold and expressive flavors of Valle de Guadalupe, offering a 'casual fine dining' experience shaped by the technique and expertise of a chef who has spent the last decade working in some of the world's most renowned kitchens.

OPEN TO THE PUBLIC

Menu

SHELLS & CAVIAR

OYSTER 3 PCS **$130**
Yellow aguachile – Nasturtium – Morita chilli

QUEEN CLAM 3 PCS **$260**
Green aguchile – Sea lettuce – Sea asparagus

BLOOD CLAM 3 PCS **$195**
Homemade tomato juice – Clam garum – Olive oil

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

TROUT CAVIAR 30G **$1,545**
Hash browns waffle – Smoked ranch cream – Chives

BOTANAS

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

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

GUACAMOLE $275
Fermented Xoconoxtle – Herbs – Chared tostadas

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

SCALLOP TOSTADA $350
MEXO salsa – Avocado – Guajillo chili

MUSSEL TOAST 2 PZA **$295**
Local ´nduja – Cassava purée – Garlic confit

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

CHIONE CLAMS $480
Poblano chili curry – Lemongrass – Flour tortilla

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

GRILL

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

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

CORNISH CHICKEN 1/2 **$590**
Tamarind – Pasilla Chili – Roasted peanut – Fried garlic

`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

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

CRISPY POTATOES $220
Parsley aioli – Chives – Ranch cream

SWEET

SEASONAL DESSERTS $245
Discover our sweet creations. – Please ask your server about today's selection.