



Mi COCINA

RESTAURANT + BAR

APPETIZERS

Grilled Caesar Romaine Salad

Marinated Herbs / Caesar Dressing /
Parmesan Cheese / Roasted Garlic /
Croutons

\$285 mxn + \$85 mxn / Chicken (150g)
+ \$95 mxn / Shrimp (150g)

“Horiatiki” Salad

Mixed Tomatoes / Olives / Persian
Cucumber / Feta Cheese / Capers / Onion
/ French Vinaigrette / Watermelon

\$195 mxn

Shrimp Tempura

Shrimp (120g) / Tempura / Tartar
Sauce

\$265 mxn

Calamari Tempura

Calamari (150g) / Tempura / Roasted
Garlic Tartar

\$245 mxn



Natalia's Spring Rolls

Sautéed Vegetables / Watermelon &
Ginger Sauce

\$345 mxn



Grilled Octopus ‘A Must’

Octopus (150g) / Roasted Tomato /
Guajillo Pepper / Green Onions / Butter
& Herbs

\$365 mxn

Queso Fundido

Classic Melted Oaxaca Cheese /
Chistorra / Tortillas

\$380 mxn

Tortilla Soup

Avocado / Fresh Panela Cheese /
Tortilla

\$275 mxn

Traditional Guacamole

\$240 mxn

Salsa Mexicana

\$160 mxn

FRESH FROM THE SEA



B.O.B. Signature Spoon

Tequila Cured Salmon / Crab Meat / Coriander Sauce
\$310mxn

Ceviche ‘del Día’

Special Catch of the Day (150g) / With Special Preparation
\$350 mxn



Smoked Tuna

Smoked Tuna Salad (180g) / Complemented by the Warmth of Chipotle / Croutons
\$248 mxn

Tuna Tataki

Tuna (150g) / Sesame Crust / Serranito Sauce / Avocado
\$310 mxn

Red Aguachile Shrimp

Shrimps (150g) / Mi Cocina Red Sauce / Purple Onion / Persian Cucumber / Radish
\$295 mxn

OUR TACOS

Chef’s Tacos

Shrimps (150g) / Parmesan Cheese / Tomatillo Sauce / Guacamole / **(3 pcs)**
\$495 mxn



Ribeye Steak Tacos

Tacos Filled with Ribeye (200g) / Adorned with Fresh Ingredients / **(3 pcs)**
\$720 mxn

Tacos al Pastor

Pastor (180g) / Onion / Coriander Sauce / Pineapple / Corn Tortillas / **(3 pcs)**
\$210 mxn

Organic Pork Chop Tacos

Organic Pork (200g) / Chicharrón / ‘Tatemada’ Sauce / Caramelized Apple / **(3 pcs)**
\$280 mxn

MAIN COURSES

Mexican Mole Duo

(Black & Green Mole)
Organic Chicken (300g) / Coriander Rice / Pumpkin Seeds / Fried Sweet Potato
\$635 mxn

Chile Relleno

Arrachera (150g) / Red Sauce / Oaxaca Cheese
\$320 mxn

Tequila Jumbo Shrimp

Shrimp (192g) / Tequila / Damiana Liqueur / Wild Mushrooms / Risotto
\$835 mxn

“Frutti di Mare” Pasta

Fettuccine / Scallops / Clams / Shrimps / Calamari / White Wine / Chili Powder / Garlic / Parsley / Fish Fumet
\$535 mxn

Argentinian Flank Steak

Flank Steak (250g) / Chimichurri Sauce / Organic Vegetables / Potato & Cauliflower Gratin
\$750 mxn

Famous Surf & Turf

Jumbo Shrimp (100g) / Argentinian Flank Steak (200g) / Chimichurri / Mashed Potatoes / Baby Vegetables / Mixed Salad
\$1,085 mxn

OUR HOMEMADE DESSERTS



Key Lime Pie

\$245 mxn

Chocolate Mousse

\$255 mxn

Traditional Mexican Flan

\$215 mxn

Vanilla Ice Cream with Cajeta & Nutmeg

\$265 mxn

Prices are in mxn pesos TAX included. Tip is NOT included

CHEF'S SPECIAL

Since 1999 (Mi Cocina Opening)

Catch of the Day

Chef Genadis Corrales / Catch
of the Day (200g) / with
Special Preparation

\$670 mxn



Pacific Lobster

Lobster (220g) / Mixed Cold Meats
Risotto / Baby Vegetables Sautéed
with Organic Honey / Fried Parsley
Damiana Liqueur

\$1,650 mxn



Risotto "Mi Cocina"

Combination of Shrimp / Clams /
Scallops / Calamari / Ratatouille /
Tomato Reduction

\$590 mxn

Organic 'Miraflores B.C.S' Pork Chop

Pork (300g) / Herb Butter / Mixed
Mushrooms / Asparagus /
Onion Compote

\$685 mxn

Paris on your Plate

Filet Mignon (250g) / French Fries /
Grilled Baby Lettuce /
Fried Shallots / Béarnaise Sauce

\$1,200 mxn



Chef's Favorites

DRINKS & COCKTAILS

The Classics

Classic Margarita	\$260 mxn
Flavored Margarita	\$280 mxn
Mezcalita	\$250 mxn
Classic Mojito	\$250 mxn
Old Fahioned	\$250 mxn
Manhattan	\$250 mxn
Negroni	\$250 mxn
Gin & Tonic	\$250 mxn
Ranch Water	\$250 mxn

Tequila & Mezcal

Clase Azul Reposado	\$550 mxn
Clase Azul Plata	\$510 mxn
Dobel Diamante	\$290 mxn
Don Julio 70	\$275 mxn
Mezcal 400 Conejos	\$270 mxn

Regular Beers

Pacífico	\$80 mxn
Corona	\$80 mxn
Modelo Especial	\$90 mxn
Negra Modelo	\$90 mxn
Cielo Rojo	+50 mxn
Michelada	+25 mxn
La Cubana	+35 mxn

Craft Beers

Blonde Ale	\$170 mxn
IPA	\$170 mxn
Buck Dark Ale	\$170 mxn

Water

Natural/ Sparkling (small) \$70/140 mxn	Natural/ Sparkling (large) \$85/155 mxn
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Martini Bar

Sacha's Vodka / Watermelon	\$270 mxn
Flor de México Vodka / Hibiscus flower	\$270 mxn
Azteca Mezcal / Tamarind / Orange / Tajín	\$270 mxn
Spicy Mango Vodka / Jalapeño Infusion / Mango	\$270 mxn
Cucumber Optimus Gin / Cucumber / Mint	\$270 mxn
Dirty'N Spicy Vodka / Jalapeño / Olive Juice	\$270 mxn
Chocolate Vodka / Cocoa Liqueur	\$270 mxn
Espresso Vanilla Vodka / Kahlúa / Espresso	\$270 mxn

Specials

Margarita Casa Natalia Don Julio 70 / Cointreau / Lemon	\$400 mxn
Mezcaliña Mezcal / Pineapple Juice / Ginger / Lemon	\$250 mxn
Blueberries Mojito Homemade Clove Syrup / Havana / Berries	\$240 mxn
Aperol Spritz Aperol/ Soda/ Prosecco	\$280 mxn

Digestives

Carajillo Bailey's	\$240 mxn
Fernet Franca	\$150 mxn
Sambuca Vaccari	\$200 mxn
Disaronno	\$200 mxn
Frangelico	\$200 mxn

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