



LA MANSIÓN®

#ComerEsElPretexto



Dinner
MENU

Suggestions

- Skirt steak empanada on the knife** (piece) \$ 95
with bell peppers, onion, bacon, chimichurri and a touch of sour cream.
- Smoked marlin empanada** (piece) \$ 95
with peppers, chipotle chili, cheese and a touch of sour cream.
- Norteño Tacos** (3 pieces) \$ 265
Skirt steak with onion, chistorra and manchego cheese crust.
- Tuna Tartare** (7.05 oz) \$ 325
With a touch of habanero pepper.
- Güero al Asadero** (piece) \$ 95
Güero chili stuffed with cheese, wrapped with bacon and served with sour cream.
- Cabrería*** (15.87 oz) \$ 685
- Cowboy*** (21.16 oz) \$ 850

***Accompanied with garnish of your choice.**

Prices in Mexican pesos, VAT included.

ENTREES SELECTION

- Our Classic Empanadas (1 piece)**
-  *The traditional: filled with beef or cheese.* \$ 95
 - Mexican market: filled with mushrooms, epazote leaves and requeson.* \$ 95
 - NEW** *Mansión: beef steak with bacon , provolone cheese and chimichurri.* \$ 95
- Bone Marrow Taco (1 piece)** \$ 100
Seasoned with coriander, onion and serrano peppers, accompanied with guacamole.
- Melted Cheese (7 oz)** \$ 185
With chorizo sausage or chistorra (Spanish sausage) (3.53 oz) \$ 200
- Tenderloin, Rib Eye and "Arrachera" Skirt Steak Tacos (3 pieces)** \$ 260
Served in flour tortilla, onions, tomatoes, sesame seeds, and refried beans.
- Shrimp Tacos (3 pieces)** \$ 270
Flour tortillas, prepared with onion, mix of peppers, melted cheese and refried beans.
- Chorizo Sausage (2 pieces)** \$ 140
Grilled or fried, garnished with stir-fried onions.
- NEW** **Carpaccio of Smoked Salmon (3.5 oz)** \$ 305
- Shrimp "Aguachile" (5 pieces)** \$ 335
With coriander, lemon and chile serrano dressing, accompanied with cucumber and red onion.
- Tuna Tiradito (3.5 oz)** \$ 290
Slided with vinaigrette of soy sauce and sesame seeds, served with chopped red onion, portobello, apple and serrano peppers.
- Baked Provoletta (7 oz)** \$ 265
Oregano-scented, accompanied with roasted peppers.
- NEW** **Beef Tongue "Tacos" (3 pieces)** \$ 275
In tortillas of colors and wrapped in banana leaf, accompanied by arriera sauce and guacamole.

SALADS AND PASTAS

-  **La Mansión Special Salad (16.2 oz)** \$ 190
With cucumber, tomato, celery, avocado, asparagus, palm heart and artichoke heart.
- Caesar Salad (5.6 oz)** \$ 195
- Watercress Salad (6.3 oz)** \$ 160
With sauté apples, pralined almonds and a passion fruit vinaigrette.
- Wedge Salad (12.7 oz)** \$ 195
Iceberg lettuce heart with tomatoes, bacon and blue cheese dressing. Excellent to share.
- With fruits and tangerine vinaigrette (12.7 oz)** \$ 275
Mix of lettuces, berries, tangerine, roasted pistachio and goat cheese.
- NEW** **Ravioli with white wine mushroom sauce (8 pcs)** \$ 330
Spinach stuffed with ricotta cheese.

SOUPS

 Beef Broth (7.1 oz)	\$ 170
Tortilla Soup (8.1 oz) <i>With panela cheese, sour cream, pasilla pepper, fried pork skin and avocado.</i>	\$ 120
Squash Blossoms Soup (8.1 oz) <i>Served with corn kernels, panela cheese and tortilla strips.</i>	\$ 95
Onion Soup (8.1 oz) <i>The traditional recipe, with manchego cheese and covered with puffed pastry.</i>	\$ 160
Poblano Pepper Cream Soup (6.7 oz) <i>With corn kernels, panela cheese and poblano pepper strips.</i>	\$ 95

OUR SPECIAL RESERVE OF IMPORTED BEEF CUTS

*Every cut is accompanied with garnish of your choice



Rib Eye (12.3 oz)*	\$ 770
Rib Eye (order it in bulk) (price for oz)*	\$ 62.3
"Arrachera" Skirt Steak (8.8 oz)*	\$ 485
Grilled Picaña (Top Sirlon Cap) (price for oz)*	\$ 53.8
Vacio (14.1 oz)*	\$ 565
Tomahawk (price for oz)**	\$ 56.68

OUR SPECIAL RESERVE OF NATIONAL BEEF CUTS

We introduce our beef cuts designated as Mansión Supreme Grade. Selected fattening cattle and carefully aging, result on high marbling and most tender meat. Every cut is accompanied with garnish of your choice.

Prime Rib Steak (14.1 oz)*	\$ 480
Top Sirlon (28.2 oz)** <i>Suggested for 2 persons. Accompanied with bell pepper stuffed with cheese and spring onions.</i>	\$ 820
Porterhouse (21.1 oz)*	\$ 655
New York (14.1 oz)*	\$ 535

OF OUR KITCHEN

 Mustard Loin (8.8 oz) <i>Beef medallion coated with a thin layer of Dijon Mustard sauce, accompanied with potato cubes and sour cream.</i>	\$ 480
 "Mansión" Steak (8.8 oz.) <i>Beef medallions served on a reduction of meat juices with green pepper and mustards.</i>	\$ 480
Tenderloin "Sabana" (Thin sliced beef) (7.3 oz)* <i>On top of a bean sauce, accompanied with tortilla strips, poblano pepper strips.</i>	\$ 345
Tenderloin "Fajitas" (8 oz) <i>Thin strips of tender beef on top of bell peppers, onion, corn and oregano.</i>	\$ 370
Machitos (6.2 oz) <i>(Lamb tripe) Served with guacamole, ancho chilli stuffed with beans, chorizo sausage, and hot sauce.</i>	\$ 370

OUT OF OUR GRILL

 Loin in Sherry Sauce (8.8 oz)*	\$ 480
 Loin in Lime Sauce (8.8 oz)*	\$ 480
Tenderloin Center Cut (35.2 oz)* <i>Suggested for 3 or more guests, served with baby onions, french fries and "nopal".</i>	\$1,370
Grilled Tenderloin (8.8 oz)* <i>Plain or marinated with chimichurri sauce (fine herbs).</i>	\$ 450
Center-cut beef tenderloin with mezcal (17.6 oz) <i>To share. Covered with a parsley crust and flamed on salt block; served with garnish of "nopal" and spring onions.</i>	\$ 815
 Ribs in Sherry Sauce (14.1 oz) <i>Delicious Ribs marinated with our famous Sherry Liquor Sauce.</i>	\$ 515
 Mansión Burger (7.7 oz) <i>In parmesan bread with Manchego cheese and homemade dressings.</i>	\$ 305
Grilled Chicken Breast (15.8 oz) <i>Served with grilled vegetables and a spread of olive oil.</i>	\$ 340
Strip Roast (17.6 oz)	\$ 510

HOUSE SIDE DISHES

If the dish you order includes a side dish, please choose it from this list.

Guacamole (6.34 oz)	\$ 100
Mixed Salad (5.2 oz)	\$ 95
Mashed Potatoes (6.34 oz)	\$ 100
French Fries (8.8 oz)	\$ 100
Baked Potato (14.11 oz)	\$ 100
Grilled Vegetables (6.34 oz)	\$ 100
Spinach with Cream (5.2 oz)	\$ 100
Corn Kernels with Butter (4.9 oz)	\$ 95

* Accompanied with one garnish of your choice.

** Accompanied with two garnishes of your choice.

Is important to remember that:

- Thicker cuts require a longer cooking time.
- Well done cuts tend to lose juiciness, flavor and tenderness.
- The weight of the food on the menu correspond to the raw product before cooking.

FISH AND SEAFOOD

Norwegian Salmon on the Grill (8.4 oz) <i>With wild rice, dill and Pernold sauce.</i>	\$ 430
Tuna with Soy Sauce (8.4 oz) <i>Served with jicama and cucumber curly, diced tomatoes, layers of serrano pepper and black sesame seeds.</i>	\$ 395
Catch of the Day (8.1 oz) <i>Prepare to your taste. Grilled with serrano peppers dressing or Meunière with caper sauce.</i>	\$ 425
Roasted Octopus (10.58 oz) <i>Served on a Himalayan salt block, with grilled vegetables.</i>	\$ 515
Garlic Shrimp (6 pieces) <i>With garnish of wild rice and lemon pieces.</i>	\$ 450
NEW Smallmouth bass in white wine with mushrooms and asparagus (8.8 oz.)	\$ 470

Our chef, and their team wish that you have the best meal experience.

Corporate Chef
Emmanuel Ruíz

Prices are in Mexican Pesos with VAT included

We attend the highest rank norms, to secure the quality of all our ingredients and prepared meals. Regardless the consumption of raw foods implies a risk that lays only under our guest and clients consideration.