

## ENTRÉES

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| <b>Tuna Tiradito</b> smoked bluefin tuna, dressed in smoky chiles vinaigrette.   | \$195 |
| <b>Queso fundido del rancho</b> Real del castillo cheese, skin pork fried, chorizo, dried beef (Sonora style machaca).       | \$215 |
| <b>Buttered clams with paprika</b> accompanied with homemade bread.  | \$179 |
| <b>Red wine infused Spanish chorizo &amp; chiles ash.</b>  | \$209 |
| <b>Fried calamari with garlic aioli.</b>   | \$145 |
| <b>MV's Beef chicharron</b> Guacamole, fresh cheese and bean casserole.  | \$179 |
| <b>Ceviche tatemado</b> fish of the day marinated in smoked chile oil, chives and sage. Accompanied with blue corn tostadas. | \$195 |
| <b>Green shrimp aguachile</b> chiltepin chile, serrano chile, avocado sheet, cucumber and tostadas.                          | \$219 |
| <b>Oyster trilogy</b> 2 aguachile oysters; 2 oriental oysters & 2 gratin oysters with herb pesto.                            | \$195 |

## SALADS & SOUPS

**Grilled beet salad** fresh lettuce, caramelized nuts and cherry tomatoes; beet crisp, homemade croutons and bittersweet blue cheese dressing with parmesan cheese crumbs. \$179

**MV salad** mix of lettuce, apple sheets, goat cheese, caramelized nuts, cranberries, dressed with balsamic vinaigrette, goat cheese crumbs & peanut jimmy. \$169

**Caesar salad** with grilled shrimps. \$199

**Seafood Stone soup** shrimp, potato gnocchi, octopus and oyster. \$109

**Beer clam chowder** with bacon crumbs and butter confit clams. \$109

## PASTAS

**Octopus stew stuffed Tortellini** with roasted cherry tomato pomodoro sauce. \$219

**Smoked oyster stuffed Ravioli** with 3-cheese sauce.

**Frutti di Mare Fettuccini Frutti di Mare** shrimp, octopus, clam and baby calamari. \$239

**Fettuccini. Your choice of sauce:** pomodoro, 3-cheese, pesto, fine herbs butter. \$209

## PIZZAS

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| <b>Margarita Pizza</b> Heirloom tomato, mozzarella cheese and basil.                        | \$245 |
| <b>Cold Meats Pizza with</b> Italian sausage, salami, prosciutto                            | \$245 |
| <b>MV Pizza MV</b> Sonora style machaca & smoked marlin machaca.                            | \$279 |
| <b>3-Cheese Pizza</b> with portobello mushrooms, blue cheese, mozzarella & parmesan cheese. | \$245 |
| <b>Shrimp and Pesto Pizza</b>   | \$279 |

## STEAKS

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| <b>Skirt steak</b>   | \$299  |
| <b>New York 300 gr</b>   | \$309  |
| <b>Rib Eye de 300 gr.</b>  | \$349  |
| <b>Rib Eye de 500 gr.</b>  | \$690  |
| <b>T-Bone 450 gr.</b>  | \$469  |
| <b>Porter House 400 gr.</b>  | \$499  |
| <b>Cabrería (Sonora style cut) 300 gr.</b>   | \$329  |
| <b>MV BBQ</b> (New York 300gr, skirt steak 250gr, cabrería 300gr, chorizo 200gr)<br>For 4 people   accompanied with: guacamole, beans & chiles toreados<br>* Includes a bottle of red wine.        | \$1299 |
| <b>Land &amp; Sea BBQ</b> (New York 300gr, skirt steak 250gr, grilled shrimp & octopus)<br>4 for people   accompanied with: guacamole, beans & chiles toreados<br>* Includes a bottle of red wine. | \$1359 |
| <b>Pork rib with bittersweet apricot sauce</b> roasted garlic mashed potatoes and  | \$279  |

grilled sweet corn.

## POULTRY

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| <b>Chicken breast stuffed with mozzarella cheese</b> dressed in pomodoro sauce. Accompanied with pesto & vegetables fettuccini | \$245 |
| <b>Grilled chicken breast dressed in orange sauce</b> accompanied with Tabouli salad and grilled vegetables.                   | \$219 |

## SEAFOOD

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| <b>MV marinated octopus</b> grilled & dressed in chimichurri sauce. Accompanied with confit tomatoes and olive guacamole. | \$289 |
| <b>Al pastor fish of the day</b> accompanied with potato gratin in green sauce.   | \$275 |
| <b>Fish of the day filet</b> grilled with fine herbs and accompanied with grilled vegetables.                             | \$219 |
| <b>Coconut-battered shrimps</b> dressed in tamarindo sauce & accompanied with plantain.                                   | \$275 |

## DESSERTS

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| <b>crème caramel of sweet corn</b> accompanied with coffee ice cream.     | \$109 |
| <b>Chocolate volcano cake</b> accompanied with honey and lemon ice cream. | \$99  |
| <b>3-chocolate Mousse</b> accompanied with red wine ice cream.            | \$89  |