



Entree

Tuna Tartar

Tower dressed with dried chiles, pineapple with ponzu sauce, served with creamy avocado sauce
\$165

Salmon Carpaccio

Thin slices of Salmon dressed with yellow lemon vinaigrette with a touch of capers and parmesan cheese
\$ 265

Clams Los Olivos

With Mexican chimichurri au gratin with parmesan cheese
\$ 165

Loretana Entree

Mixed olives, regional fresh cheese, datiles, cream cheese truffles with almonds, dressed with red wine and balsamic reduction
\$ 245

Salads

Spinach

Walnuts, datiles, goat cheese and sweet pistachio vinaigrette
\$215

Supreme

Lettuce, arugula, green apple, strawberries, walnuts, cranberries, orange supremes, fresh mozzarella cheese, dressed with red wine and balsamic reduction
\$ 175

Greek

Lettuce, cucumber, feta cheese, cherry tomato, black olives, avocado, dressed with limoneta
\$ 145

Cesar

Lettuce, homemade Cesar dressing and Parmesan cheese
\$ 145
W/ Chicken \$ 195
W/ Arrachera \$ 290
W/ Shrimp \$ 290

Soups

Regional Soup

Roasted regional cheese cubes, tatemado guajillo chile, potato curls
\$ 125

Clam Chowder

\$ 145

Tortilla soup

the traditional one, with cream, mozzarella cheese, avocado, crispy tortilla strips \$ 125
With chicken \$ 145



Steak House

Porter House

Porter house , roasted baby vegetables, black pepper gravy, artisanal mashed potatoes
\$ 995

Rib Eye Steak

Oven seared and finished, roasted vegetables, baked potato, mushroom and pepper gravy
\$ 795

Fillet Mignon

Beef fillet marinated in fine herbs, asparagus wrapped in bacon, artisanal mashed potatoes , red wine reduction
\$ 545

Surf and Turf

Grilled shrimp with butter and garlic, beef fillet, asparagus wrapped in bacon, wild rice
\$ 925

Citrus Chicken Breast

Grilled chicken breast, ginger and orange sauce , basmati rice, baby vegetables
\$ 325

Parmesan Chicken breast

Parmesan cheese crusted chicken breast over pomodoro sauce mirror and grilled vegetables
\$ 345



From the Sea

Menier Lobster

Grilled with Menier sauce served with mushroom risotto and baby carrots
\$ 985

Jamaican Shrimp

Sautéed with rosemary and cajun, finished on grill over baby vegetables, cherry tomato, with Jamaica sauce, cous cous
\$ 395

Crusted Fish

Sea bass Fillet covered with walnuts, almonds, sesame seeds, and coconut over grilled pineapple, blanched asparagus and jalapeño sauce
\$ 395

Curry Fish

Grilled Sea bass fillet with curry sauce, a touch of pistachio, cous cous and roasted asparagus
\$ 385

Cortez Fish

Baked fish fillet, menier sauce, served with mushroom risotto, baby carrots
\$ 395

Teriyaki Salmon

Seared salmon with teriyaki sauce, beet puree with anise, roasted vegetables and a touch of sesame seeds
\$ 395

Mediterranean Tuna

Sesame crusted tuna slices, lettuce, spinach, cucumber slices, cherry tomato, avocado with mango sauce
\$ 385

The Classics

Los Olivos Fish

Sea bass Fillet in butter, capers, olives, lemon and white wine, served with mashed potatoes and sautéed vegetables
\$ 395

Coconut Shrimp

Coconut breaded shrimp, house tequila and curry sauces, served with mashed potatoes and seasonal vegetables
\$ 445

Seafood Risotto

Delicious combination of scallops, shrimp and clams, sautéed with white wine, pesto, cream and parmesan reggiano cheese
\$ 315

Los precios son en pesos mexicanos e incluyen impuestos.

www.lamisionloreto.com



Pastas

Bongole

Linguini with mixed clams, scallops with a touch of saffron and lemon
\$ 285

Alfredo

Creamy linguini with a touch of basil pesto
\$ 255

Linguini Chipotle Chicken Breast

Chicken breast in creamy chipotle sauce, Parmesan cheese
\$ 285

Capellini Scampi

Sautéed shrimps with white wine, over fine capellini
\$ 395

Desserts

Vanilla Flan

Creamy house recipe
\$ 75

Brownie a la Mode

Chocolate brownie, vanilla ice cream, cracked walnuts
\$ 120

Cheesecake

With red fruits sauce
\$ 115

Lemon Pie

\$ 110

Ice cream

Vanilla, strawberry or chocolate
Single 1 scoop: \$ 65
Ice cream trio: \$185

Fried ice cream

\$ 125

Apple pie a la Mode

\$ 135

Bananas flambée

\$ 145

Los precios son en pesos mexicanos e incluyen impuestos.

www.lamisionloreto.com