



La Mezcaleria DXB invites you to immerse yourself in vibrant fiestas, where the boundaries of the ordinary are shattered by a fusion of oriental and Hispanic energy.

Our innovative menu showcases a tantalizing blend of Latino and international cuisine, promising a culinary experience like no other. Join us as we embark on a journey where flavors collide and traditions merge, creating a celebration that ignites the senses and leaves a lasting impression.

Welcome to La Mezcaleria DXB, where every moment is an adventure waiting to unfold.



STARTERS

Edamame 40

Salty, spicy (G)

Padron Pepper 35

Deep fried pepper

Rock Shrimps 85

Chipotle mayonnaise, sesame seeds (D . G)

Guacamole 45

Pico de Gallo & crispy tortilla chips (G)

Fried Calamari 60

Lightly fried served with charcoal aioli (D . G)

Nachos 50

Corn tortilla chips, melted cheddar, Pico de Gallo, sour cream (D, G)

Wagyu Beef Skewers 80

With chorizo, pineapple and truffle passion fruit

Chicken Skewers 70

Marinated-Arbor chicken with Choclo corn

Mini Burger 65

Wagyu patty, chipotle cheddar sauce, caramelized onions (D . G)

Glazed Short Ribs 90

Slow-cooked spicy caramelized beef short rib cubes (G)

Crispy Tuna 95

Bluefin Tuna with spicy light Japanese mayonnaise on crispy rice (D)

TOSTADAS

Salmon 85

Aioli sauce, avocado foam, onions (D)

Crab 90

Pineapple pico de galo, onions, wasabi mayo (D)

Tuna 80

Bluefin tuna, daikon, panzo sauce (G)

AUTHENTIC TACOS

Vegan option available

Chicken Tacos 85

Grilled chicken with roasted pineapple

Beef Tacos 90

Beef Flank steak with mozzarella cheese (D)

Shrimps Tacos 100

Lightly fried shrimps served with cilantro lime mayo (S)

QUESADILLAS

Vegan option available

Beef Quesadillas 100

Flank steak, mixed cheese, caramelized onion, served with guacamole (D . G)

Chicken Quesadillas 90

Grilled Chicken with mixed cheese, caramelized onion, served with guacamole (D . G)

SALADS

Atlantic Avocado 85

Avocado, baby corn, Cotija cheese (D)

Steak Salad 105

Grilled teriyaki tenderloin, mushrooms, aged balsamic vinaigrette (G)

Corn Salad 90

Peruvian mix corn, bell pepper, citrus dressing

Burrata Salad

(125 gr) 135

(300 gr) 250

Heirloom datterini tomatoes, baby asparagus, Taggiasca olives, extra virgin olive oil (D)

Quinoa Salad 90

Mixed quinoa, orange, datterino tomatoes, citrus dressing

CEVICHE

Vegan option available

Sea Bass Peruvian 105

Lime-marinated Sea bass, sweet potato, choclo

Aguachiles Shrimps 95

Avocado, jalapeño, lime juice

Tropical Tuna 105

With mangos, jalapeño, chulpe & citrus juice

SUSHI

Crazy California 85

Shrimp, crab, tobiko, avocado (D, G)

Shrimp Tempura 85

Crispy tempura, avocado, tobiko (D, G)

Spicy Tuna 85

Fresh tuna, black sesame, spicy mayonnaise, spring onion (D)

Torched Salmon 85

Salmon, cucumber, avocado, chulpe corn, sweet aji amarillo mango

MAINS

Grilled Chicken 160

Free-range boneless chicken marinated in Pimiento mustard, Yuzu avocado sauce

Wagyu Flank 195

Charcoal-grilled flank, corn husk, chimichurri, garlic chips

Truffle Risotto 180

Carnaroli rice, Shimeji mushroom, parmesan, creamy truffle (D)

Whole Seabass 320

Charcoal-grilled sea bass, tomatillo sauce

Steak and Fries (200g) 200

Australian beef tenderloin served with creamy herbs sauce and fries (A . D)

Tomahawk Australian 935

A9 Wagyu tomahawk served with a selection of vegetables and homemade demi-glace (A)

Beef Tenderloin 1 Kg 935

Australian whole beef tenderloin (min 1kg) served with roasted vegetables and a homemade sauce selection (A . D)

SIDES

Crispy Fries 35

Truffle Fries 50

Potato Wedges 35

Fried Sweet Potato 40

Corn Husk 40

Grilled Asparagus 30

DESSERT

Pain Perdu 70

French toast served with caramel
and vanilla ice cream (D)

Cheesecake 55

Baked cheesecake served with blueberry sauce (D)

Warm Chocolate Brownie 60

Warm chocolate brownie served
with vanilla ice cream (D . N . G)

Mochi 65

Ask your waiter for our selection of Mochi (D)

Chocolate Fondant 65

Warm chocolate fondant served
with vanilla ice cream (D . G)

Dessert Platter 275

Selection of Mez' signature desserts (D)

Fruit Platter

Small **88** . Big **175**