

Welcome to Mesón Ibérico

A CORNER OF SPAIN IN THE HEART OF PUERTO VALLARTA

Located in Marina Vallarta, Mesón Ibérico is a restaurant inspired by the spirit and culture of Spanish cuisine – a space where flavor, tradition and ambiance combine to offer you a culinary experience you won't forget.

Here we celebrate authentic Iberian cuisine with artisanal dishes made with the freshest of ingredients to bring you recipes that honor centuries of history. From a fine glass of wine to a paella served for sharing, every detail is designed to transport you to Spain without leaving Vallarta.

Let yourself be captured by our 'Brigade de Cuisine', cooking with passion every day, making you feel at home... in a real Spanish tavern.

Enjoy, share, and experience it for yourself

We look forward to seeing you!

Mesón Ibérico
COMIDA ESPAÑOLA

OUR HAMS, COLD CUTS & CHESSES

IBERIAN HAM ----- **\$600 MXN** 50 gr. | **\$950 MXN** 100 gr.

Our 100% pure breed Iberian acorn fed ham comes from free range pigs that have grazed on acorns during the montanera season. Naturally cured for a minimum of 36 months.

Hand carved in front of you, indulge a gastronomic experience that celebrates Spain's tradition, excellence and authenticity. Experience the art of tasting and slicing true Iberian ham.

CHEESE BOARD 250 gr. ----- **\$550 MXN**

GOAT'S CHEESE (SPAIN) 50 gr. ----- **\$150 MXN**
Soft and creamy cheese with acidic and fresh notes – ideal with white wine.

MAHÓN CHEESE (BALEARIC ISLANDS) 50 gr. ----- **\$150 MXN**
Menorcan cow's milk cheese, with a buttery and salty flavor and a Mediterranean touch.

MANCHEGO SHEEP'S CHEESE (CASTILLA-LA MANCHA) 50 gr. ----- **\$150 MXN**
Iconic Manchego, with an intense and mature flavor – perfect with quince or red wine.

IDIAZÁBAL CHEESE (BASQUE COUNTRY AND NAVARRA) 50 gr. ----- **\$160 MXN**
Smoked sheep's cheese, firm and aromatic, with a Basque-Navarrese essence.

CABRALES CHEESE (ASTURIAS) 50 gr. ----- **\$160 MXN**
Blue cheese with a strong personality, intense notes, and a mountain character.

COLD CUTS PLATTER 250 gr. ----- **\$550 MXN**

CURED SAUSAGE (BALEARIC ISLANDS) 50 gr. ----- **\$150 MXN**
A spreadable Mallorcan sausage with paprika – mild and aromatic.

CURED LOIN (SPAIN) 50 gr. ----- **\$150 MXN**
Cured pork loin, with a deep, lean elegant flavor.

SPICED PORK IBERIAN SAUSAGE (SPAIN) 50 gr. ----- **\$160 MXN**
Iberian pork chorizo (spicy sausage), cured with paprika – intense and flavorful.

DRY, CURED PORK SAUSAGE (CATALAN) 50 gr. ----- **\$160 MXN**
Mild, dried, Catalan pork sausage – slowly cured, with a delicate and versatile flavor.

IBERIAN SALCHICHÓN (SPAIN) 50 gr. ----- **\$160 MXN**
Iberian pork sausage, spiced and cured – ideal for enjoying on its own.

TAPAS

GILDA – SKEWER 1 piece -----	\$75 MXN
Basque savory snacks of olive, green chili and anchovy – a salty and spicy explosion.	
SEASONED OLIVES 50 gr. -----	\$80 MXN
Selected olives with Mediterranean seasonings – fresh and full of flavor.	
PATATAS BRAVAS 150 gr. -----	\$140 MXN
Crispy potatoes with spicy sauce and aioli (garlic & olive oil sauce).	
ANDALUSIAN GAZPACHO 250 ml. -----	\$140 MXN
Refreshing, cool soup of tomato, cucumber and pepper – ideal for the heat.	
WATERMELON GAZPACHO 250 ml. -----	\$140 MXN
A fresh and fruity version of gazpacho, with watermelon and a touch of sweetness.	
CHISTORRA IN CIDER 150 gr. -----	\$180 MXN
Thin, juicy, Spanish sausage cooked in Asturian cider.	
CALLOS A LA MADRILEÑA (MADRID-STYLE TRIPE) 150 gr. -----	\$180 MXN
A traditional stew with tripe, spicy sausage and black pudding – intense and full of character.	
ASTURIAN BEAN STEW 150 gr. -----	\$200 MXN
Classic Asturian dish with beans, chorizo sausage, bacon and black pudding.	
GALICIAN-STYLE OCTOPUS 100 gr. -----	\$300 MXN
Tender octopus with paprika, salt and virgin olive oil.	

SALADS

TOMATE Y BOQUERONES 150 gr. -----	\$240 MXN
Slices of fresh tomato with marinated anchovies – a light, Mediterranean combination.	
ASPARAGUS 12 pieces -----	\$250 MXN
Tender asparagus served with romesco sauce.	
MESÓN IBÉRICO SALAD 200 gr. -----	\$300 MXN
Mixed greens with orange supreme, goat's cheese, green apple and caramelized walnut, dressed with citrus honey mustard.	
CAPRESE SALAD WITH BURRATA CHEESE 200 gr. -----	\$330 MXN
Classic Italian dish with creamy burrata (cow's milk cheese), ripe tomatoes, fresh basil leaves and balsamic vinegar.	
WARM OCTOPUS SALAD 200 gr. -----	\$370 MXN
Mixed spinach with octopus, garlic sauce, goat's cheese and caramelized onion.	

STARTERS

SPANISH POTATO OMELET 300 gr. -----	\$195 MXN
Classic egg and potato omelet with a light touch of onion – cooked to your desire.	
RUSSIAN SALAD WITH TUNA 250 gr. -----	\$210 MXN
Vegetable salad with egg, mayonnaise and confit tuna.	
SERRANO HAM CROQUETTES 5 pieces. -----	\$250 MXN
Creamy croquettes with ham and béchamel sauce – crispy on the outside, soft on the inside.	
OCTOPUS CROQUETTES 5 pieces. -----	\$250 MXN
A mixture of béchamel sauce with pieces of octopus and squid ink – crispy on the outside and soft on the inside.	
FRIED GUERNICA OR PADRÓN PEPPERS 150 gr. -----	\$280 MXN
Green peppers fried in oil, mild with an occasional spicy surprise.	
GUACAMOLE WITH BEEF CRACKLING 350 gr. -----	\$280 MXN
Fresh guacamole with crispy beef crackling – a Hispanic-Mexican fusion.	
HUEVOS ROTOS 250 gr. -----	\$280 MXN
Tender fried eggs on potatoes with Chistorra sausage – a hearty and flavorful dish.	
FRIED SQUID WITH AIOLI 300 gr. -----	\$290 MXN
Crispy breaded squid, served with creamy and aromatic homemade garlic & olive oil sauce.	
TUNA TARTARE 250 gr. -----	\$300 MXN
Fresh tuna marinated with spices, avocado and seasonings – a delicate and full of flavor.	
ZAMBURIÑAS 8 pieces -----	\$300 MXN
Small scallops, similar to oysters, served in their shells – a delicacy from the North Atlantic.	
GARLIC PRAWNS 250 gr. -----	\$350 MXN
Sautéed shrimp with garlic and chili pepper, in hot olive oil and white wine.	
SEAFOOD SALAD 300 gr. -----	\$380 MXN
Seafood in vinaigrette with pepper, onion and egg – a light and refreshing dish.	
GUACAMOLE WITH IBERIAN PORK CRACKLING 350 gr. -----	\$400 MXN
Fresh guacamole with crispy Iberian pork rinds – a Hispanic-Mexican fusion.	
GALICIAN-STYLE OCTOPUS 200 gr. -----	\$430 MXN
Cooked octopus on potatoes with paprika and olive oil – an authentic Galician recipe.	

PAELLA

From Spain, renowned for its ability to absorb up to four times its weight in broth. Each preparation includes our homemade stock. Paellas are prepared to order and require approximately 35-45 minutes cooking time. We use Calasparra rice – an original variety, Our paellas are prepared with dedication to achieve a deep and authentic flavor.

Paella should be cooked in a thin layer to ensure the rice cooks evenly. A light caramelization called socarrat may form at the bottom, and is considered the treasure of this traditional dish.

FIDEUÁ

A delicious dish originating from the coast of Gandía, in Valencia. Made with noodles, it is blended perfectly with the finest of ingredients, creating a combination of intense and authentic flavors.

CHOICE OF RICE OR FIDEUÁ

VEGETARIAN 900 gr.	\$600 MXN
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With fresh seasonal vegetables – colorful, light and full of flavor.

BLACK WITH AIOLI 800 gr.	\$900 MXN
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With squid in ink, prawns and mussels, accompanied with garlic & olive oil sauce.

DEL SEÑORITO 800 gr.	\$900 MXN
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Octopus, mussels and prawns – all ready-peeled and easy to enjoy.

MESÓN IBÉRICO MIXED PAELLA 800 gr.	\$900 MXN
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Squid, mussel, prawn, chicken and pork.

RIBEYE AND MUSHROOMS 1100 gr.	\$1,250 MXN
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Ribeye – Choose your doneness.

SUCKLING PIG, MUSHROOMS AND GREEN BEANS 1100 gr.	\$1,300 MXN
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Suckling pig, Segovian style.

ACCOMPANIMENTS

PAN TUMACA 8 pieces.	\$75 MXN
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CREAMED SPINACH 180 gr.	\$150 MXN
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STEAMED OR GRILLED VEGETABLES 180 gr.	\$150 MXN
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ROASTED BELL PEPPERS 2 pieces	\$150 MXN
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GARLIC MUSHROOMS 180 gr.	\$150 MXN
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MASHED OR SWEET POTATOES 180 gr.	\$150 MXN
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FRENCH FRIES 180 gr.	\$150 MXN
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All weights listed are pre-cooked weights



FISH

GRILLED TUNA IN PIPERRADE SAUCE 250 gr. ----- \$440 MXN

Served on a bed of peppers and onions.

GRILLED SALMON 200 gr. ----- \$480 MXN

Grilled Canadian salmon served with spinach and mashed potatoes.

GRILLED OCTOPUS 350 gr. ----- \$500 MXN

With Galician-style garlic sauce and mashed potatoes.

GRILLED SEA BASS 200 gr. ----- \$500 MXN

Filet with Galician-style garlic sauce, spinach and mashed potatoes

SEA BASS DONOSTIARRA STYLE 200 gr. ----- \$550 MXN

Sea bass with garlic, chili pepper, olive oil, white wine and a seafood mix.

SURF & TURF ----- \$1,700 MXN

Grilled beef tenderloin (250g) with grilled lobster with garlic and butter (400g), accompanied with a trio of sauces .



BEEF and LAMB

OXTAIL IN RED WINE 350 gr. ----- \$490 MXN

Slowly stewed, tender and juicy.

ASTURIAN CACHOPO 350 gr. ----- \$500 MXN

Filets stuffed with Serrano ham and a blend of Spanish cheeses, served with Cabrales sauce.

BEEF SIRLOIN 250 gr. ----- \$580 MXN

Lean and tender cut, cooked to perfection.

BEEF RIBEYE 450 gr. ----- \$780 MXN

Marbled cut and grilled, with an intense flavor and tender texture.

LAMB RACK 400 gr. ----- \$800 MXN

Cooked in its own juices, and accompanied with sweet potato puree.

CHULETÓN DE RES 1000 gr. ----- \$1700 MXN

Large, marbled, Cowboy steak – grilled, intense and flavorful.



PORK

BBQ RIBS 500 gr. ----- \$550 MXN

Juicy, marinated and glazed with homemade barbecue sauce, accompanied with French fries .

IBERIAN ACORN-FED PORK SHOULDER 250 gr. ----- \$750 MXN

Lean and tender cut, cooked to perfection, with a delicate and elegant flavor.

ROAST SUCKLING PIG 500 gr. ----- \$800 MXN

Classic Castilian – crispy skin and tender, slow oven-roasted meat.