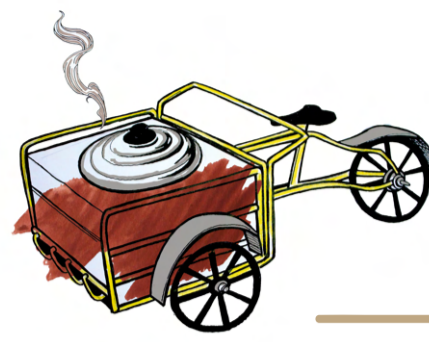




# MITO

## BOTANAS



### EXCLUSIVE MINI SOPES(3) \$26

Asada, birria, chicken, thick corn tortilla, lettuce, pico de gallo, sour cream, cotija, cilantro.

### CHIMICHANGUITAS (6) \$23

Chicken tinga, chihuahua cheese, sour cream, guacamole, beans.

### MOON ROCKS (8) \$20

Sweet and sour roca shrimp.

### POLLO WINGS (6) \$18

Tamarind / Habanero - Peach / Chipotle.

### QUESO FUNDIDO \$20

Cheese blend, chipotle, onion, mushrooms.

\*Option of Chorizo / Birria.

### 🍴 SALSAS TOUR \$19

Salsa cruda tomatillo, salsa macha, salsa quemada, infierno salsa, beans, chips.

### EMPANADAS DE BIRRIA (2) \$21

Wagyu Birria, chihuahua cheese, consome.

### OSTIONES TULUM (6) \$29

🍷 Oyster topped with shrimp ceviche, cucumber, red onion, mango morita sauce.

### BIRRIA SOUP \$16

Corn, onion, cilantro

### TRUFFLE FRIES \$15

## LIGHTER SIDE

### 🌿 POPCORN CAULIFLOWER \$16

Deep fried tempura, roca sauce

### 🌱 PASTOR VEGAN TACOS \$13

Mushroom, avocado mousse, onion, cilantro.

### 🌿 VEGGIE CEVICHE \$14

Jicama, cucumber, onion, cilantro, mango, avocado, lime.

### 🌱 THE VEGGIE SUSHI \$20

IN: Fried carrot, fried asparagus, fried onion.

OUT: Avocado, fried carrot.

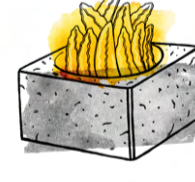
## GUACAMOLE BAR

Freshly made, toasted ingredients, tomatillo, tomato, onion, garlic, cilantro. \$24

Choose your topping:



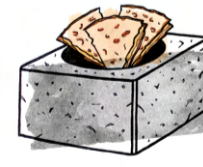
**CHICHARRÓN (50g)**  
Butcher pork grind.



**TOSTONES (50g)**  
Fried Plantain.



**PEPITAS (25g)**  
Sun Flower Seeds.



**QUESADILLAS**  
**OLVIDADAS (3 pz).**  
Over grilled tortillas.

# PIZZA MEXICANA



## GOBERNADOR \$26

Shrimp Sinaloa style Pizza, mozzarella, chihuahua cheese, chile pasilla, chile alioli.

## MEXICANA \$24

Mexican style pizza, mozzarella, chihuahua, Prime asada steak, chorizo, caramelized onions, jalapeño, cilantro, avocado mousse.

## BIRRIA \$24

Tijuana Style Birria Pizza, mozzarella, Chihuahua cheese, cilantro, pickled onions, consomé.

## ALOHA \$24

Canadian bacon, pineapple, poblano pepper, chihuahua, mozzarella cheese.

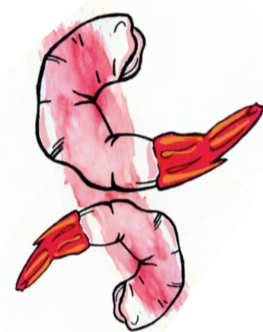
## VEGETARIAN PIZZA \$20

Poblano creamy sauce, mushrooms, black olives, spinach, chihuahua cheese, tomato sauce, chile fresco.

## CHIPOTLE BBQ CRISPY CHICKEN \$20

Tomato sauce, chihuahua cheese, crispy chicken, homemade chipotle BBQ, chile fresco, ranch.

# CEVICHE & TOSTADAS



## ® CEVICHE AHUMADO. \$21

Mix cook & raw shrimp, smoked morita salsa, red onion, cucumber, avocado, mango.

## ® CEVICHE PASION \$21

Mix cook & raw shrimp, passion fruit leche de tigre, red onion, mango, cucumber, avocado.

## 🥄 TUNA TARTAR. \$25

Fresh tuna cubes, red onion, cucumber, roasted garlic - habanero alioli, avocado mousse, black sour sauce, sesame oil. Chips.

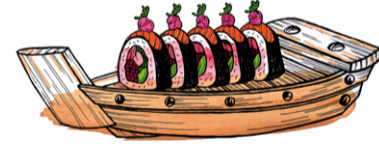
## ® TOSTADA TEMPTATION. \$19

Corn tostada, avocado, chipotle alioli, shrimp, tuna cubes, cucumber, red onion, mango, mexican - oriental black sauce.

## TOSTADA GIGI ♡ \$22

Corn tostada, shrimp, octopus, red onion, cucumber, cilantro, avocado, roasted garlic-habanero alioli, green molcajete sauce.

# SUSHI



## MITO \$25

IN: Cream cheese, fried carrot, fried onion, chipotle aioli.

OUT: Prime Skirt Steak, chipotle aioli, avocado musse.

## CHIVAS TIJUANA \$23

IN: Crispy Chicken, cream cheese, mozzarella, avocado.

OUT: Deep fried, sriracha, chipotle aioli, crispy chicken, massago.

## CALI SOTA \$23

IN: Crab meat, cucumber, avocado, sesame seeds. OUT: Soy pink sheet, roca shrimp, masago.

## VIKING \$25

IN: Tempura Shrimp, crab meat, cream cheese, avocado. OUT: Deep fried panko.

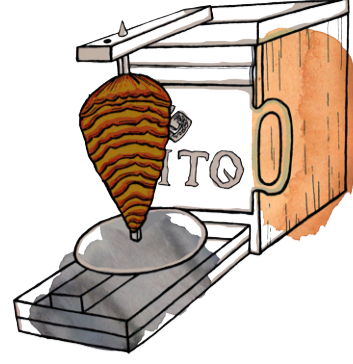
## SPICY TUNA \$20

IN: Crab meat, cucumber, avocado. OUT: Spicy tuna, red jalapeño, eel sauce, sriracha.

## PURPLE RAIN \$24

IN: Crab meat, cream cheese, avocado, cucumber, OUT: Shrimp, Kanikama Spicy.

# TAQUERIA



**TACOS CAMPECHANOS (3) \$26**  
Asada, chorizo, chicharron, Mexico City Style.

**TACO ENSENADA STYLE (2) \$18**  
Shrimp / Mahi Mahi. Ensenada style tempura, cabbage slaw, pico de gallo, chipotle alioli.

☺ **TACO HALAL (1) \$7**  
Mexican abuelita sauté with Halal Beef.

**QUESABIRRIAS (3) \$20**  
Onion, cilantro, consome.

**ASADA TACO (3) \$26**  
Onion cilantro, avocado mouse.

**TACO! TACO! TACO! (3) \$25**  
Pastor / Grilled Chicken / Carnitas. Beans & green rice.

# PROTEINS

**POLLO LOCO \$29**  
Marinated chicken, bravas potatoes, grilled cactus, stuffed cheese jalapeño.

**PULPO GALÁCTICO \$42**  
Marinated octopus, bravas potatoes, ajillo.

**DIABLO SHRIMP \$35**  
Black tiger shrimp, mushrooms, creamy spicy sauce.

**CALI BURGER \$28**  
USDA Prime Beef, cheddar bacon whisky, brioche, Cali dressing, tomato, lettuce, caramelized onion, pickles.

**SIDE CHICK BURGER \$28**  
Fried chicken, Boston lettuce, caramelized onions, tomato, roca sauce (sweet & sour).

**EL JEFE BURGER \$30**  
USDA prime beef, chihuahua cheese, potato bread, fajita, guacamole, stuffed cheese jalapeño, paja potatoes.

**ENCHILADAS PUEBLO (3) \$22**  
Shredded chicken, chihuahua cheese, salsa verde, onion, cilantro, sour cream, rice and beans.

**ENCHILADAS BLANCAS \$22**  
Birria, creamy white habanero sauce, cilantro, chili ash. Rice and beans

**LAS FAJITAS / CHICKEN \$27 - STEAK \$39**  
**SURF N' TURF \$39**  
Green rice and beans.

**RIGATONI DIAVOLO \$17**  
Burrata, basil, chili.  
Add: shrimp \$7 / chicken \$5

**MAMA NENA SALAD \$23**  
Iceberg, cherry tomato, queso fresco, sweet corn, kidney beans, tortilla strips.  
Protein: Grilled chicken / Crispy chicken.  
Dressing: Chipotle / Avocado lime.

# STEAK



**FILET MIGNON 12oz \$72**

**T- BONE & FRIES 16oz \$75**

**NEW YORK 14oz \$65**

☺ **TOMAHAWK PRIME 32oz \$170**

**SILENCIO TOMAHAWK 32oz \$190**  
Table side, Flambé with Mezcal El Silencio®.

# SIDES

---

STREET CORN \$15

WONTON POTATO \$12

LOADED MASHED POTATOES \$15

GREEN RICE \$6

PUERCO BEANS \$6

VARNISHED BACON ASPARRAGUS. \$11



MITO is proud to be part of the Kobe Beef Federation. Tajima beef is world wide famous for its exceptional marbling flavor and texture. All our Kobe Beef cuts are A5 quality and have a marbling score between 10 and 12. MITO received the golden head statue award by the Kobe Beef Association. This certificate endorses MITO as an official member and allows MITO to sell Kobe Beef in Minnesota. Only 5000 animals receive this certification every year, of which only 12% get distributed around the world. This makes MITO one of the few establishments where food lovers can find this delicacy.

Dear Customer:

Please be aware a 15% service fee will be added on your final bill for parties of 15 and larger. This service charge is not a tip/gratuity to your server or direct service employee, but it's used to provide better benefits, wages and our generous incentive program to our employees. Reservation time limit: Parties up to 5 people 2:30 hours/ Parties of 6+ people 3 hours.