

Our menu is presented to you with our love of the finest products many that we bring directly from Mexico.

Our culinary team strives to create the perfect harmony of our products and the authentic flavors or their mexican heritage.

Allow us to share our pride of the mexican kitchen with you here in dubai.

If ever you feel we have not captivated you with the flavors and textures of our menu or if you have any allergies or dietary restrictions please feel free to let us know.



# PUERTO 99

- MEXICAN SEAFOOD & STEAK -

## STARTERS

### SMALL PLATES WITH BIG FLAVORS TO FILL THE TABLE

**GUACAMOLE** – 85 AED  
Avocado • Pico de Gallo  
Pomegranate Seeds.

**QUESO FUNDIDO** – 80 AED  
Mexican Style Cheese Fondue  
Soft Tortillas • Pico.

**MEXICAN STREET STYLE CORN** – 40 AED  
Butter • Lime Mayo • Queso Fresco  
Smoked Chile Powder.

**MEZQUITE OVEN OYSTER GRATIN**  
3 pieces – 85 AED • 6 pieces – 170 AED  
Butter–Mayo Crust • Garlic  
Coriander • Lime.

**BAKED MUSSELS** – 100 AED  
Garlic • Lime • Soy–Mayo  
Cotija–Veal Bacon Crust

**SPICY CRAB TOSTADA** – 60 AED  
Jumbo Lump Crab • Spicy Mayo  
Avocado • Pickled Onions  
Cilantro Dressing

**ROASTED TUNA “VOLCANES”** – 85 AED  
Crispy Tortillas • Roasted Tomatoes  
Salsa Verde • Queso Fresco.

**PUERTO 99 SHRIMP** – 85 AED  
Wild Caught Mexican Pacific Shrimp  
Veal Bacon • Oaxaca Style Cheese  
Fire Roasted Tomato Salsa.

**YUCATAN CHICKEN “PANUCHOS”** – 55 AED  
Black Bean Stuffed Corn Tortillas  
Shaved Lettuce • Pickled Red Onions.

## SALADS & SOUPS

**KALE & BRUSSEL SPROUT SALAD** – 60 AED  
Baby Spinach • Chickpeas • Almonds  
Avocado Yogurt

**FRESH TUNA & SPICY CABBAGE SALAD** – 85 AED  
Fresh Diced Tuna • Sesame–Garlic Oil  
Lime • Soy • Matcha–Mayonnaise.

**CAESAR SALAD** – 60 AED  
Baby Romaine Hearts • Aged Goat  
Cheese Croutons • Classic Creamy  
Dressing.

**ROASTED WILD MUSHROOM SOUP** – 30 AED  
Fire Roasted Tomatoes  
Roasted Garlic • Pasilla Chile.

**MAZATLAN STYLE SHRIMP SOUP** – 50 AED  
Mexican Prawns • Guajillo Chile  
Tomato • Coriander • Lime.

## TACOS

### THE MEXICAN FAVORITE THAT OFFERS ALL THE FLAVORS AND TEXTURES OF MEXICO IN ONE HAND

**ROASTED HAMMOUR “PESCADILLAS”** – 55 AED  
Pan Fried Stuffed Corn Tortillas • Confit Onions  
Coriander • Pico de Gallo.

**SHRIMP TACO “GOBERNADOR”** – 80 AED  
Roasted Peppers Stew • Tomatoes  
Oaxaca Style Cheese • Flour Tortilla.

**BAJA STYLE SHRIMP TACO** – 95 AED  
Battered Shrimp Chipotle • Lime Mayo  
Cabbage Slaw • Pico de Gallo • Flour Tortilla.

**GRILLED LOBSTER QUESADILLA** – 80 AED  
Roasted Poblanos • Caramelized Onions  
Oaxaca Style Cheese • Flour Tortilla.

**CRISPY LAMB BARBACOA TACOS** – 90 AED  
Guajillo Chile Braise • Potato • Crying Tomato Sauce  
Crema • Queso Fresco • Corn Tortilla.

**GRILLED SKIRT TACO DE COSTRA** – 90 AED  
Mexican Cheese Crust • Corn–Chile Morita Salsa  
Lime • Flour Tortilla.

**ROASTED BONE MARROW TACOS** – 95 AED  
Braised Short Rib • Guajillo Chile Jus  
Coriander • Corn tortilla.

All prices in AED and are inclusive of 7% Dubai municipality fees and 5% VAT.

## LARGE PLATES

ABUNDANT SELECTIONS TO BE ENJOYED ALONE OR FAMILY STYLE

**MEZQUITE OVEN BAKED SNAPPER "A LA TALLA"** – 120 AED  
Guajillo Chile Adobo • Roasted Poblanos • Coriander.

**"AJILLO" ALASKAN KING CRAB LEGS** – 400 GR – 350 AED  
Guajillo-Garlic Butter • Coriander • Lime.

**SPICY HAMMOUR FILET** – 120 AED  
Sauteed onions • Garlic • Serrano Chile  
Mexican Beef Glaze • Black Beans & Rice.

**MESHICO'S JUMBO SHRIMP** – 150 AED  
Wild Caught Mexican Pacific Shrimp  
Butter-Mayo Crust • Soy • Garlic • Lime.

**MOLE BRAISED LOCAL CHICKEN** – 100 AED  
Refried Beans • Mexican Rice • Almond Mole  
Queso Fresco.

**SPICY BAKED LOBSTER** – 250 AED  
Tequila-Chipotle Cream • Spinach • Kale • Avocado  
Mexican Rice & Black Beans.

**LAMB SHANK "BIRRIA"** – 175 AED  
Guajillo Chile Braise • Cabbage • Chickpeas  
Coriander • Radishes.

**CHICKEN ENCHILADAS** – 110 AED  
Mesquite Roasted Chicken Corn Tortillas Baked  
Green Tomato Salsa • Melted Mexican Cheese.

## THE BEST OF THE BEST

### OUR MEZQUITE BURNING ROTISSERIE, GRILL & OVEN

THE ARTESANAL STYLE OF COOKING FROM THE CENTRAL REGION OF MEXICO, OUR MEZQUITE WOOD CHARCOAL IS EVEN BROUGHT DIRECTLY FROM MEXICO IN ORDER TO ACHIEVE THE AUTHENTIC FLAVOR

#### FROM THE ROSTICERO

**LOCAL FARM RAISED GOAT**  
500 GR – 250 AED

**LOCAL FARM RAISED LAMB**  
500 GR – 280 AED

**GARLIC MARINATED CHICKEN**  
1/2 CHICKEN – 90 AED  
WHOLE CHICKEN – 175 AED

#### TO SHARE

**"ZARANDEADO" STYLE GRILLED WHOLE LOCAL HAMMOUR**  
2 KG – 400 AED  
Mustard Mayo-Butter Crust  
Soy-Garlic Marinade • Roasted Peppers.

**EL MACHETE**  
1.2 KG – 680 AED  
BLACK ANGUS TOMAHAWK

### FROM THE GRILL

**GUAJILLO CHILE RUBBED OCTOPUS**  
250 GR – 140 AED

**WILD CAUGHT MEXICAN PACIFIC JUMBO SHRIMP**  
250 GR – 150 AED

**WHOLE SPANISH BLUE LOBSTER**  
1.5 kg – 700 AED

**NORWEIGAN SALMON**  
200 GR – 120 AED

**FILET MIGNON**  
BLACK ANGUS  
150 GR – 140 AED | 300 GR – 280 AED

**OUTSIDE SKIRT**  
BLACK ANGUS – 340 GR – 140 AED

**NEW YORK STRIPLON**  
BLACK ANGUS PRIME – 400 GR – 280 AED

**RIBEYE**  
BLACK ANGUS PRIME – 450 GR – 320 AED

### SIDE DISHES

A SELECTION (OF) OUR FAVORITE DISHES TO ENHANCE THE FLAVORS OF MEXICO AT YOUR TABLE

**MEXICAN RED RICE** – 35 AED  
Tomato • Coriander • Garlic.

**MEZQUITE GRILLED CHILES "TOREADOS"** – 20 AED  
Jalapenos • Serranos • Spring Onion  
"Salsa Negra".

**CAMBRAY POTATOES** – 25 AED  
Purple Potatoes • Roasted Poblano  
Parsley • Lime Garlic Vinaigrette.

**"CHARRO" BEANS** – 35 AED  
Smoked Chile Braised Pinto Beans  
Fresh Tomatoes • Coriander • Lime.

**REFRIED BLACK BEANS** – 35 AED  
Avocado Leaf • Onion Confit  
Roasted Garlic • Queso Fresco.

**ROASTED BRUSSELS SPROUTS** – 35 AED  
Aged Goat Cheese Shavings • Parsley  
Tamarind • Pasilla Glaze.

**MEZQUITE OVEN BAKED CAULIFLOWER** – 35 AED  
Poblano Cream  
Toasted Pumpkin Seeds.

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