

**LUNCH**

# MISTURA

XPU-HA

## APPETIZERS

### GUACAMOLE MISTURA 20

Avocado dip, king crab meat, grapefruit, chips

### YUCAS BRAVAS 14

Fried yuca, egg vinaigrette, black garlic, oregano, crispy chorizo, chile pasilla, rocoto

### AGUACATE CRUJIENTE <sup>V</sup> 14

Crispy avocado wedges, local tomato sauce

### SIKIL P'AAK <sup>V</sup> 13

Traditional Yucatán style roasted tomato and pumpkin seed dip, plantain & taro chips

### GAZPACHO DE SANDÍA <sup>V</sup> 16

Watermelon gazpacho, tomato, red pepper, cucumber, fennel

## SALADS

### ENSALADA DE CAMARÓN Y QUINOA 29

Shrimp, quinoa, xcatik chile salsa, guajillo chile adobo sauce, herbs

### ENSALADA DE ZANAHORIA <sup>V</sup> 22

Tahini dressing, mixed seeds granola, greek yogurt, morita chile-roasted carrots

### ENSALADA MISTURA <sup>V</sup> 20

Pineapple, slow roasted beets, lemon, local greens

## FROM THE SEA

### CEVICHE YUCATECO 24

Local white fish marinated in Yucatecan lime juice, tomatillos, avocados, fresh serrano chile

### CEVICHE DE ATÚN 26

Yellowfin tuna, avocado, jalapeño pepper, lime, red onions

### AGUACHILE DE CAMARÓN 29

Shrimp in avocado, cucumber, onion and serrano pepper spicy-tangy marinade

### TIRADITO DE PESCADO 26

Local fish sashimi, passion fruit-ginger salsa, cucumber, fresh epazote leaf, lemon juice

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V = VEGETARIAN

PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS.

PRICES ARE IN US DOLLARS AND DO NOT INCLUDE 15% SERVICE CHARGE.

OUR DISHES ARE PREPARED TO ORDER IN OUR OWN KITCHEN FROM FRESH, SEASONAL AND LOCALLY SOURCED INGREDIENTS. ALL BREADS ARE BAKED ON PREMISES FRESH DAILY. WE USE EXTRA VIRGIN OLIVE OILS FROM BAJA CALIFORNIA, MEXICO.

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## ANTOJITOS

### TACOS DE COCHINITA PIBIL 18

Yucatán style pulled pork, served with fried black beans and pickled onions

### TACOS DE PESCADO ESTILO BAJA 20

Fried fish in tempura, pico de gallo, flour tortilla

### TACOS DE PESCADO A LA PARRILLA 21

Grilled white fish, guacamole, red cabbage, cilantro, homemade corn tortillas

### TACOS DE ZANAHORIA <sup>V</sup> 19

Chili-roasted baby carrots, mole, crumbled feta cheese

### BURRITO DE CAMARÓN 22

Grilled shrimp wrapped with flour tortilla, tomato, fennel, chayote, cayenne pepper mayo

### TOSTADA DE TINGA DE POLLO 20

Shredded chicken, refried black beans, epazote, tomato, bay leaf, crispy corn tostada

### TOSTADA DE CANGREJO 28

Crab meat, mojo verde, green tomatillo salsa, morita chile aioli, crispy corn tostada

### TOSTADITAS DE ATÚN 24

Seared yellowfin tuna, crispy corn tostada, green tomatillo, cucumber, morita aioli

## THE GRILL

PESCA DEL DÍA 32 - price per person  
Ask your server for the catch of the day served whole:

Pargo, Robalo, Mero, Boquinete, etc..

Your choice of preparation:

Adobado · Citrus mojo verde

Mojo de ajo

Salt crust (45 min. preparation time)

Served with:

Grilled vegetables, saffron basmati rice

### BROCHETAS

Your choice of skewers:

Jumbo shrimp 5 pc 180gr. 29

Octopus 150gr. 22

Angus beef 220gr. 28

Chicken 220gr. 20

Served with:

Grilled vegetables, saffron basmati rice

### ARRACHERA 28

Grilled flank steak, adobo potato wedges, grilled spring onions, cilantro chimichurri

### SIDES 6

Grilled asparagus · Sweet potato wedges

Grilled vegetables · French fries

**DINNER**

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## APPETIZERS

CROQUETAS DE CANGREJO Y LANGOSTA 22  
Crab meat and lobster croquettes,  
salsa verde, pickled onions

TRIO ESENCIA 18  
Our 3 favorite 'antojitos':  
Stuffed Jalapeño pepper, ajillo fish sopecito,  
seared tuna tostada

QUESO FUNDIDO 18  
Skillet-melted Chihuahua cheese fondue,  
chorizo, poblano pepper rajas,  
warm homemade tortillas

GUACAMOLE MISTURA 20  
Avocado dip, king crab meat, grapefruit, chips

GAZPACHO VERDE 14  
King crab, tomatillo, poblano pepper,  
parsley, cucumber

SOPA DE LIMA YUCATECA 18  
Traditional chicken and Yucatecan lime soup

CEVICHE YUCATECO 24  
Local white fish marinated in Yucatecan  
lime juice with tomatillos, avocados,  
fresh serrano chile

## SALADS

ENSALADA MISTURA <sup>V</sup> 20  
Slow-roasted yellow beets, grilled pineapple,  
avocado, feta, purslane, cilantro mojo dressing

ENSALADA VERDE <sup>V</sup> 19  
Arugula, shaved fennel, fava beans, sweets  
peas, string beans, asparagus ribbons,  
herb-infused olive oil

ENSALADA DE COL <sup>V</sup> 20  
Charred cabbage, sweet potato, local herbs,  
whipped feta, salsa *macha*

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## MAINS

### PESCADO A LA VERACRUZANA 32

Catch of the day fillet in a Veracruz-style tomato and bell pepper salsa, cilantro-rice, grilled asparagus

### POLLO EN SALSA XCATIC 26

Seared chicken breast, creamy Xcatik pepper sauce, broken potatoes, bitter greens, fava beans

### CAMARONES AL TAMARINDO 32

Jumbo shrimp sautéed in a tamarind-honey sauce, saffron rice, lemon sauce, buttered vegetables

### ASADO DE TIRA 44

Black Angus short rib, black garlic purée, purple sweet potato, baby corn, escamoles

### COLIFLOR ASADA <sup>V</sup> 22

Cauliflower steak, pipián salsa, cauliflower tabbouleh, herbs

### TIKIN XIC 32

Local catch of the day fillet in a traditional Yucatecan achiote marinade, wrapped in banana leaf, white rice, pickled onions

### ARROZ CON POLLO 26

Grilled chicken breast, saffron-turmeric rice, lemon, sweet peas, roasted red bell pepper

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