

# MISTURA

XPU-HA

## APPETIZERS

### **Guacamole Mistura** 26

Avocado dip, king crab meat, grapefruit, chips

### **Trio Esencia** 26

Our 3 favorite 'antojitos': Stuffed Jalapeño pepper, Ajillo fish sopecito, Seared tuna tostada

### **Queso Fundido** 23

Skillet-melted Chihuahua cheese fondue, chorizo, poblano pepper rajás, warm homemade tortillas

### **Sopa de Lima Yucateca** 18

Traditional chicken and Yucatecan lime soup

### **Croquetas de Cangrejo y Langosta** 19

Crab meat and lobster croquettes, salsa verde, pickled onions

### **Tartare de Atún** 18

Tuna tartare, avocado purée, grilled pineapple, sesame seed oil, serrano pepper

### **Ceviche del Chef** 28

Local white fish, mango, Sichuan pepper, yuzu, lime juice

### **Cangrejo King en su Concha** 29

King crab meat on the shell, masago, rocoto mayonnaise, amaranth, avocado

### **Caviar Ossetra** 30gr. 550

Served on ice, with homemade blinis, toasted bread, garnishes: capers, red onions, sour cream, lemons, chives, hard-cooked egg yolk

Serves 2-3

## ANTOJITOS

### **Tostada de Langosta** 26

Guajillo-marinated and sautéed lobster tail, local chorizo, refried beans, crispy corn tostada

### **Tacos de Short Rib** 28

Braised short rib, mashed avocado, lemon, cilantro, homemade corn tortillas

### **Tacos de Wagyu** 28

Grilled Wagyu beef, avocado purée, grilled spring onions, Sriracha, select salsas, homemade corn tortillas

### **Tacos de Cochinita Pibil** 18

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

### **Tostada de Tinga de Pollo** 18

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

### **Tacos de Pescado a la Parrilla** 26

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

## SALADS

### **Ensalada de Camarón y Quinoa** 29

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

### **Ensalada Verde** <sup>v</sup> 26

Arugula, shaved fennel, fava beans, sweet peas, string beans, asparagus ribbons, herb-infused olive oil

**TURN THE PAGE FOR MORE SALADS AND  
OUR VEGETARIAN MENU!**

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## FROM THE GRILL: WOOD FIRE SPECIALTIES PREPARED TO ORDER

### ***Pesca del Día*** 26

Whole fish (for 2) or fillet (for 1) - price per person

*Preparation:*

Citrus and herbs 'mojo verde'

Garlic 'mojo de ajo'

Guajillo chile 'adobo' rub

Salt crust - 45 min. preparation time

*Served with:* grilled vegetables, saffron basmati rice

### ***Brochetas***

Jumbo shrimp skewer · 5 pc 180gr. 28

Rib-eye Angus beef skewer · 220gr. 28

*Served with:* grilled vegetables, saffron basmati rice

### ***Camarones al Tamarindo*** 28

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

### ***Arrachera*** 28

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

### ***Atún Sellado con Caponata*** 26

Seared yellowfin tuna medallion, eggplant & tomato caponata, capers, roasted cauliflower

### ***Pescado a la Veracruzana*** 29

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

### ***Rib-eye a la Parrilla*** 29

Grilled Rib-eye steak, chimichurri, grilled vegetables

### ***Pescado al Pastor*** 28

Catch of the day fillet, 'Al Pastor' marinade, cabbage, chayote slaw

### ***Camarones 'A la Diabla'*** 28

Jumbo shrimp sautéed in spicy sauce, white rice, green salad

### ***Surf & Turf*** 29

Rock lobster tail & Wagyu beef, jus, chimichurri, rosemary potatoes, grilled vegetables

### ***Asado de Tira*** 29

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

### ***Filete Mignon Angus*** 29

Grilled Filet Mignon, Sichuan pepper and shiitake mushroom sauce, truffle oil, rosemary mashed potatoes

### ***Tikin Xic*** 28

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

### ***Pollo en Salsa Xcatik*** 20

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

### ***Hamburguesa Esencia 200GR.*** 24

Angus beef, Chihuahua cheese, truffle dressing, tomato, lettuce, red onion, homemade bun, pickles, homemade french fries or green salad

## SIDES

### ***Special Sides from the Grill*** 8

- Half eggplant with salsa macha, spring onions, parmesan
- Zucchini with pumpkin seed purée, herbs, pesto
- Broccoli with chickpea purée, soy-serrano sauce, peanuts
- Beets with habanero-herb cream, orange, fennel

### ***The Classics*** 8

Grilled asparagus · Sweet potato wedges  
Creamed spinach · Grilled vegetables · French fries

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## VEGETARIAN SPECIALTIES

### ***Aguacate Crujiente*** 14

Avocado fries: crispy avocado wedges, local tomato sauce

### ***Dip de Berenjena*** <sup>VE</sup> 13

Roasted eggplant dip, whipped tahini, crunchy pine nuts, golden raisins

### ***Gazpacho Rojo*** <sup>VE</sup> 12

Tomato, red pepper, cucumber

### ***Guacamole*** <sup>VE</sup> 18

Xnipec sauce, pico de gallo, served with topos, plantain & taro chips, or cucumber, jícama & carrot sticks

### ***Tacos de Zanahoria*** 13

Chili-roasted baby carrots, mole, crumbled feta cheese

### ***Ensalada del Chef*** 13

Arugula, organic cherry tomatoes, golden beets, pickled red onion, avocado oil, parmesan

### ***Ensalada Mistura*** 14

Slow-roasted yellow beets, grilled pineapple, avocado, feta, purslane, cilantro mojo dressing

### ***Ensalada de Granos y Vegetales*** 14

Farro, purslane, asparagus, fava beans, baby zucchini, mint, greek yogurt dressing, roasted tomato, feta cheese  
w/chicken skewer 23    w/shrimp skewer 26

### ***Coliflor Asada*** <sup>VE</sup> 13

Cauliflower steak, pipián salsa, cauliflower tabbouleh, herbs

### ***Bol de Vegetales Asados*** <sup>VE</sup> 13

Spinach rice, toasted almonds, grilled vegetables, roasted tomato, whipped tahini

### ***Veggie Spaghetti*** <sup>VE</sup> 13

Zucchini, carrot, and chayote spaghetti noodles, rustic tomato sauce, pine nuts

### ***Penne Pomodoro*** 14

Penne rigate, homemade tomato sauce, mozzarella di bufala, parmesan

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## DESSERTS

### *Tiramisú*<sup>V</sup> 14

Special recipe from the Duchess

### *Bomba de Chocolate*<sup>V</sup> 14

Warm dark chocolate fondant bomb  
served with vanilla ice cream

### *Pastel de Tres Leches*<sup>V</sup> 14

Traditional Mexican cake  
moistened with 3 kinds of milk

### *Pastel de Queso*<sup>V</sup> 14

Cheesecake, coconut crumble, seasonal berries

### *Churros Mexicanos*<sup>V</sup> 14

Served with chocolate, hazelnut, and cajeta sauces

### *Helados y Sorbetes Hechos en Casa*<sup>V</sup> 12

Homemade ice cream and sorbets:

Dark chocolate, Vanilla, Cinnamon,

Mayan honey & brown butter,

Coconut sorbet<sup>VE</sup>, Mango-passion fruit sorbet<sup>VE</sup>

### *Frutas de Temporada*<sup>VE</sup> 12

Seasonal fruit plate

V = VEGETARIAN      VE = VEGAN

PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS.  
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY  
INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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.