

APPETIZERS

***Guacamole Mistura* 570**

Avocado dip, king crab meat,
grapefruit, chips

***Queso Fundido* 480**

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

***Empanadillas* 520**

Steamed dumplings, kimchi bolognese,
parmesan cheese, black garlic

***Sopa de Lima Yucateca* 430**

Traditional chicken and Yucatecan
lime soup

***Tartare de Atún* 530**

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

***Ceviche del Chef* 670**

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

ANTOJITOS

Tostada de Langosta 700

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

Tacos de Short Rib 560

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

Tacos de Wagyu 650

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

Tacos de Pescado a la Parrilla 640

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

FROM THE GRILL

WOOD FIRE SPECIALTIES PREPARED TO ORDER

Pesca del Día 820 per person

Whole fish (for 2) or fillet (for 1)

Choose your 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

Filete New York Wagyu 1,100

Grilled Wagyu New York steak,
chimichurri, grilled vegetables

Surf & Turf 1,440

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

Asado de Tira 820

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

FROM THE GRILL

WOOD FIRE SPECIALTIES PREPARED TO ORDER

***Langosta y Camarones* 1,600 for 2**

Rock lobster tail & jumbo shrimp,
served with rice, grilled vegetables,
and a selection of salsas

***Filete Mignon Wagyu* 1,000**

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

***Tikin Xic* 820**

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

Brochetas de Camarón

Jumbo shrimp skewer · 5 pc 180gr. 770
SERVED WITH: GRILLED VEGETABLES, SAFFRON BASMATI RICE

***Pollo en Salsa Xcatik* 680**

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

MISTURA STAPLES

***Fettuccine King* 770**

Fettuccine pasta, king crab, cherry tomatoes, parsley, lemon, chives

***Ensalada Jason Wu* 580**

@mrwueats #wueats

Jason Wu's Chinese chicken salad with red and green cabbage slaw, sesame soy ginger dressing, garnished with crunchy peanuts, cilantro, and crispy tortilla strips

***Camarones al Tamarindo* 770**

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



MISTURA STAPLES

Pollo Rostizado al Limón

1250 for 2

Lemon-roasted whole chicken,
served with garlic mashed potatoes,
and grilled vegetables

***Pescado al Mojo de Cítricos* 770**

Citrus 'mojo' griddled catch of the
day fillet over mint-parsley quinoa with
cherry tomatoes and asparagus

***Pescado a la Veracruzana* 780**

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

***Hamburguesa Esencia* 630**

200gr. Angus beef hamburger, Chihuahua
cheese, truffle dressing tomato, lettuce,
red onion, homemade bun, pickles
*Served with green salad or homemade
french fries*

SIDES

SPECIAL SIDES FROM THE GRILL 380

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

Green salad with arugula, fennel,
fava beans, sweet peas, string beans,
asparagus

THE CLASSICS 190

Grilled asparagus

Sweet potato wedges

Creamed spinach

Grilled vegetables

French fries

VEGETARIAN

Gazpacho Rojo^{VE} 380

Tomato, red pepper, cucumber

Guacamole^{VE} 360

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

Dip de Berenjena^{VE} 290

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

Ensalada Jason Wu 480

@mrwueats #wueats

The veggie Jason Wu's Chinese salad:
Red and green cabbage slaw,
sesame-soy- ginger dressing,
garnished with crunchy peanuts,
cilantro, and crispy tortilla strips

Ensalada del Chef 480

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

VEGETARIAN

Ensalada Mistura 580

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

Ensalada de Granos y Vegetales 480

Farro, purslane, asparagus, fava beans, baby zucchini, mint, greek yogurt dressing, roasted tomato, feta cheese
w/chicken skewer 580 w/shrimp skewer 680

Coliflor Asada^{VE} 480

Cauliflower steak, pipián salsa, cauliflower tabbouleh, herbs

Jason Wu's Veggie Burger 500

@mrwueats #wueats

A delicious mushroom, rice, cilantro, and parsley veggie patty with mustard, and cheddar cheese, on homemade brioche bun

VEGETARIAN

Bol de Vegetales Asados^{VE} 470

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

Veggie Lasagna 420

Layered carrot, zucchini and spinach,
lentils, bell peppers with tomato sauce
and parmesan cheese

Veggie Spaghetti^{VE} 380

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

Penne Pomodoro 330

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

DESSERTS!

Tiramisú^V 310

Special recipe from the Duchess

Bomba de Chocolate^V 310

Warm dark chocolate fondant served
with vanilla ice cream

Pastel de Tres Leches^V 310

Traditional Mexican cake moistened
with three kinds of milk

Churros Mexicanos^V 310

Served with chocolate, hazelnut,
and 'cajeta' sauces

Sundae Esencia^V 310

Homemade 'cajeta' ice cream, jasmin-infused
chocolate sauce, caramelized pistachios

Helados y Sorbetes Hechos en Casa^V 310

Homemade ice cream and sorbets:
Dark chocolate, Vanilla, Cinnamon,
Mayan honey & brown butter



DESSERTS!

Apple Tacos 300

Caramelised apple, crispy shell,
caramel sauce, vanilla ice cream

Postres Veganos^{VE} 310

Vegan desserts: ice cream & sorbets
with 'impossible' cookies

Please ask your server for today's flavors

Frutas de Temporada^{VE} 260

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.

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.

PRICES ARE IN MEXICAN PESOS AND
DO NOT INCLUDE 15% SERVICE CHARGE.