

# MISTURA

XPU-HA

## APPETIZERS

### **Guacamole Mistura** 500

Avocado dip, king crab meat, grapefruit, chips

### **Trio Esencia** 500

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

### **Queso Fundido** 460

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

### **Sopa de Lima Yucateca** 400

Traditional chicken and Yucatecan lime soup

### **Croquetas de Cangrejo y Langosta** 400

Crab meat and lobster croquettes, salsa verde, pickled onions

### **Tartare de Atún** 400

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

### **Ceviche del Chef** 560

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

### **Pata de Cangrejo King** 800

Charcoal-grilled King crab leg, rocoto mayo, butter, lime

## ANTOJITOS

### **Tostada de Langosta** 500

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 Cochinita Pibil** 360

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

### **Tiradito de Pescado al Mezcal** 350

Catch of the day, mezcal & lime marinade, crunchy pistachios

### **Tacos de Pescado a la Parrilla** 560

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

## SALADS

### **Ensalada Jason Wu** 450 @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

### **Ensalada de Cangrejo King** 750

King crab, quinoa, avocado, grapefruit, cumin

### **Ensalada Verde** <sup>V</sup> 510

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** 650

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. 560

Rib-eye Angus beef skewer · 220gr. 560

*Served with:* grilled vegetables, saffron basmati rice

### **Camarones al Tamarindo** 600

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

### **Filete a la Tampiqueña** 1,000

Grilled Wagyu fillet, Oaxacan mole enchilada

### **Medallón de Atún** 550

Seared yellowfin tuna medallion, eggplant & sweet potato purée, buttered vegetables

### **Pescado a la Veracruzana** 570

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

### **Rib-eye a la Parrilla** 800

Grilled Rib-eye steak, chimichurri, grilled vegetables

### **Pescado al Pastor** 610

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

### **Camarones 'A la Diabla'** 600

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

### **Surf & Turf** 600

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

### **Asado de Tira** 650

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

### **Filete Mignon Angus** 650

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

### **Tikin Xic** 620

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

### **Pollo en Salsa Xcatik** 400

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

### **Hamburguesa Esencia 200GR.** 480

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** 170

- 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** 150

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

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## VEGETARIAN SPECIALTIES

### ***Aguacate Crujiente*** 350

Avocado fries: crispy avocado wedges, local tomato sauce

### ***Dip de Berenjena*** <sup>VE</sup> 250

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

### ***Gazpacho Rojo*** <sup>VE</sup> 240

Tomato, red pepper, cucumber

### ***Guacamole*** <sup>VE</sup> 350

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

### ***Tacos de Zanahoria*** 260

Chili-roasted baby carrots, mole, crumbled feta cheese

### ***Ensalada Jason Wu*** 350 @mrwueats #wueats

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

### ***Ensalada del Chef*** 260

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

### ***Ensalada Mistura*** 280

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

### ***Ensalada de Granos y Vegetales*** 280

Farro, purslane, asparagus, fava beans, baby zucchini, mint, greek yogurt dressing, roasted tomato, feta cheese  
w/chicken skewer 300 w/shrimp skewer 330

### ***Coliflor Asada*** <sup>VE</sup> 250

Cauliflower steak, pipián salsa, cauliflower tabbouleh, herbs

### ***Bol de Vegetales Asados*** <sup>VE</sup> 250

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

### ***Veggie Spaghetti*** <sup>VE</sup> 250

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

### ***Penne Pomodoro*** 280

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

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## DESSERTS

### *Tiramisú*<sup>V</sup> 270

Special recipe from the Duchess

### *Bomba de Chocolate*<sup>V</sup> 270

Warm dark chocolate fondant bomb served with vanilla ice cream

### *Pastel de Tres Leches*<sup>V</sup> 270

Traditional Mexican cake moistened with 3 kinds of milk

### *Churros Mexicanos*<sup>V</sup> 270

Served with chocolate, hazelnut, and cajeta sauces

### *Sundae Esencia*<sup>V</sup> 270

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

### *Helados y Sorbetes Hechos en Casa*<sup>V</sup> 240

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

### *Postres Veganos*<sup>VE</sup>

Vegan desserts: ice cream & sorbets with 'impossible' cookies 240  
Popsicles 130

Please ask your server for today's flavors

### *Frutas de Temporada*<sup>VE</sup> 240

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 MEXICAN PESOS 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.