



## **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

***Rib-eye a la Parrilla*** 1,000

Grilled Wagyu Rib-eye 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***<sup>VE</sup> 380

Tomato, red pepper, cucumber

### ***Guacamole***<sup>VE</sup> 360

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

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

### ***Ensalada Mistura*** 580

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

## **VEGETARIAN**

### ***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*<sup>VE</sup> 480**

Cauliflower steak, pipián salsa, cauliflower tabbouleh, herbs

### ***Bol de Vegetales Asados*<sup>VE</sup> 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*<sup>VE</sup> 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*<sup>V</sup> 310

Special recipe from the Duchess

### *Bomba de Chocolate*<sup>V</sup> 310

Warm dark chocolate fondant served  
with vanilla ice cream

### *Pastel de Tres Leches*<sup>V</sup> 310

Traditional Mexican cake moistened  
with three kinds of milk

### *Churros Mexicanos*<sup>V</sup> 310

Served with chocolate, hazelnut,  
and 'cajeta' sauces

### *Sundae Esencia*<sup>V</sup> 310

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

### *Helados y Sorbetes Hechos en Casa*<sup>V</sup> 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*<sup>VE</sup> 310

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

Please ask your server for today's flavors

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