

APPETIZERS

***Guacamole Mistura* 700**

Avocado dip, king crab meat,
grapefruit, chips

***Queso Fundido* 580**

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

***Empanadillas* 620**

Steamed dumplings, kimchi bolognese,
parmesan cheese, black garlic

***Sopa de Lima Yucateca* 520**

Traditional chicken and Yucatecan
lime soup

***Tartare de Atún* 640**

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

***Ceviche del Chef* 800**

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

ANTOJITOS

***Tostada de Langosta* 940**

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

***Tacos de Short Rib* 670**

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

***Tacos de Wagyu* 780**

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

***Tacos de Pescado a la Parrilla* 770**

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

FROM THE GRILL

WOOD FIRE SPECIALTIES PREPARED TO ORDER

Pesca del Día 980 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 1,200

Grilled Wagyu New York steak,
chimichurri, grilled vegetables

Surf & Turf 1,720

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

Asado de Tira 980

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* 1,920 for 2**

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

***Filete Mignon Wagyu* 1,200**

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

***Tikin Xic* 980**

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. 920
SERVED WITH: GRILLED VEGETABLES, SAFFRON BASMATI RICE

***Pollo en Salsa Xcatik* 820**

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

MISTURA STAPLES

Fettuccine King 1,000

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

Ensalada Jason Wu 700

@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 920

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

Salmón Noruego

Caramelizado 900

Caramelized Norwegian salmon fillet, Kalamata olives, veggies, chives, hoja santa



MISTURA STAPLES

Lubina a la Parrilla

1,600 FOR 2

Chipotle-morita rubbed Seabass,
grilled butterfly-split, served with
grilled vegetables and green salad

Pollo Rostizado al Limón

1,500 for 2

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

Pescado a la Veracruzana 940

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

Hamburguesa Esencia 700

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 460

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 230

Grilled asparagus

Sweet potato wedges

Creamed spinach

Grilled vegetables

French fries

VEGETARIAN

Gazpacho Rojo^{VE} 460

Tomato, red pepper, cucumber

Dip de Berenjena^{VE} 350

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

Ensalada del Chef 570

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

Ensalada Mistura 700

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

Coliflor Asada^{VE} 580

Cauliflower steak, pipián salsa, cauliflower tabbouleh, herbs



VEGETARIAN

***Ensalada de Granos y Vegetales* 580**

Farro, purslane, asparagus, fava beans, baby zucchini, mint, greek yogurt dressing, roasted tomato, feta cheese
w/chicken skewer 620 w/shrimp skewer 820

***Bol de Vegetales Asados*^{VE} 570**

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

***Veggie Lasagna* 500**

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

***Veggie Spaghetti*^{VE} 460**

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

***Penne Pomodoro* 400**

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

OUR BRICK OVEN PIZZA

Margherita^V 530

Fior di latte, basil, olive oil,
Tomato sauce

Pizza Bianca 580

Mozzarella, fresh mushrooms,
Jamón serrano, truffle oil,
Parmesan

Vegetariana^V 530

Roasted zucchini, bell pepper,
asparagus, eggplant, kalamata olives,
Fior di latte, basil, tomato sauce



Kobe 960

Smoked kobe beef, fresh truffle,
porcini mushrooms, truffle oil



OUR BRICK OVEN PIZZA

Salame 600

Italian salami, fior di latte,
basil, olive oil, tomato sauce

Cicciona 570

Burrata, mozzarella, cherry
Tomatoes, basil

Porca 530

Tomatoes, mozzarella, anchovies,
Spicy salami, taggiasca olives
Pecorino

DESSERTS!

Tiramisú^V 330

Special recipe from the Duchess

Bomba de Chocolate^V 330

Warm dark chocolate fondant served
with vanilla ice cream

Pastel de Tres Leches^V 330

Traditional Mexican cake moistened
with three kinds of milk

Churros Mexicanos^V 330

Served with chocolate, hazelnut,
and 'cajeta' sauces

Sundae Esencia^V 330

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

Helados y Sorbetes Hechos en Casa^V 330

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



DESSERTS!

Apple Tacos 330

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

Postres Veganos^{VE} 330

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

Please ask your server for today's flavors

Frutas de Temporada^{VE} 280

Seasonal fruit plate

V = VEGETARIAN

VE = VEGAN



= CERTIFIED KOBE BEEF

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 20% SERVICE CHARGE.