

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 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

Coliflor Asada^{VE} 480

Cauliflower steak, pipián salsa, cauliflower tabbouleh, herbs

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

***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

OUR BRICK OVEN PIZZA

Margherita^V 440

Fior di latte, basil, olive oil,
Tomato sauce

Pizza Bianca 480

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

Vegetariana^V 440

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



Kobe 800

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

OUR BRICK OVEN PIZZA

Salame 500

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

Cicciona 480

Burrata, mozzarella, cherry
Tomatoes, basil

Porca 440

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

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



= 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.