



# MISTURA

*LUNCH MENU*

HOTEL  
ESENCIA

*XPU-HA MEXICO*

## APPETIZERS

### ***Aguacate Crujiente***<sup>V</sup> 400

Avocado fries with house tomato sauce

### ***Empanadillas*** 620

Steamed dumplings, kimchi bolognese,  
parmesan cheese, black garlic

### ***Guacamole***<sup>VE</sup> 430

Xnipeç sauce, pico de gallo, served with  
totopos, plantain & taro chips, or crudités

### ***Gazpacho Verde*** 700

Green gazpacho, with king crab



## APPETIZERS

### *Tartare de Atún* 640

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

### *Pulpo al Mojo de Ajo* 740

Grilled octopus, roasted cherry tomatoes, baby potatoes, garlic-chile pasilla dressing

### *Nachos* <sup>V</sup> 520

Cheese sauce, refried beans, guacamole, pico de gallo, pickled jalapeños  
with chicken 620 with beef 700

# ANTOJITOS

## ***Tostaditas de Atún*** 700

Seared yellowfin tuna, green tomatillo, cucumber, morita aioli, crispy corn tostada

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

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

## ***Tacos de Camarón con Jícama*** 920

Grilled jumbo shrimps over thin fresh 'jícama' slices

## ***Tacos de Cochinita Pibil*** 780

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

## ***Burrito de Camarón*** 920

Grilled shrimp, tomato, fennel, chayote, cayenne pepper mayo, flour tortilla

## ***Dylan's Burrito*** 580

Grilled chicken, black beans, rice, pico de gallo, guacamole

## **MISTURA CLASSICS**

### ***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*

### ***Fajitas de Pollo* 700**

Grilled chicken, red and yellow peppers, zucchini, red onions, watercress salad

### ***Brochetas Asadas***

Jumbo shrimp skewer 5 pc 180gr. 930

Wagyu Rib-eye beef skewer 220gr. 980

*SERVED WITH GRILLED VEGETABLES, SAFFRON BASMATI RICE*

### ***Esencia Club* 630**

Slow roasted turkey breast, crispy bacon, tomato, lettuce, mayonnaise

*SERVED WITH GREEN SALAD OR HOMEMADE FRENCH FRIES*

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### ***Sides* 280**

*GRILLED VEGETABLES · SWEET POTATO WEDGES*

*FRENCH FRIES · SMALL GUACAMOLE*

*PICO DE GALLO SALSA & CHIPS*

## SALADS

### ***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

### ***La Clásica César***<sup>V</sup> 640

Romaine lettuce, Caesar dressing, shaved parmesan, garlic crouton  
w/chicken skewer 680      w/shrimp skewer 820

### ***Camarones y Aguacate*** ***Asados*** 860

Grilled shrimp & charred avocado salad, chipotle aioli, frissé, cherry tomato

### ***Ensalada de Cangrejo King*** 1,000

King crab, cucumber, tomatillo, parsley, hoja santa

### ***Ensalada de Sandía***<sup>V</sup> 640

Watermelon, watercress, purslane, feta cheese, jícama, roasted peanuts, tamarind dressing

## FROM THE SEA

### ***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

### ***Platón Playero de Mariscos***

3,000 (FOR 3)

Ice-chilled beach seafood platter with:

Rock lobster tail, blue shrimps,  
and king crab legs

Dressings: Rocoto mayonnaise ·

Clarified butter · Mexican

### ***Salmón Noruego Caramelizado***

1,050

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



## **FROM THE SEA**

***Camarones al Tamarindo*** 920  
Jumbo shrimp sautéed in a tamarind  
honey sauce, saffron rice,  
lemon sauce, buttered vegetables

***Ceviche Clásico*** 820  
Citrus-marinated local white fish,  
octopus & shrimp, tomato,  
red onion, cilantro

***Ceviche Yucateco*** 820  
Local white fish marinated in  
Yucatecan lime juice, tomatillos,  
avocados, serrano chile

***Ceviche de Atún*** 820  
Yellowfin tuna, avocado, jalapeño  
pepper, lime, red onions



## VEGETARIAN

***Gazpacho Rojo***<sup>VE</sup> 460  
Tomato, red pepper, cucumber

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

***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 920



## VEGETARIAN

### ***Bol de Mole con Verduras* 600**

Oaxacan 'mole', roasted carrots and zucchini, crispy kale, feta cheese, quinoa, sesame seeds

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

### ***Penne Pomodoro* 400**

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



## **APPETIZERS**

### ***Guacamole Mistura* 700**

Avocado dip, king crab meat,  
grapefruit, chips

### ***Queso Fundido* 750**

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*** 720

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

## MISTURA CLASSICS

### *Seabass a la Parrilla*

1,600 FOR 2

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

### *Fettuccine King* 1,000

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

### *Camarones al Tamarindo* 920

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

### *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

## 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

***Asado de Tira*** 980

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

***Langosta y Camarones*** 2,200 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

## FROM THE GRILL

### WOOD FIRE SPECIALTIES PREPARED TO ORDER

#### *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

#### *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** 280

Grilled asparagus

Sweet potato wedges

Creamed spinach

Grilled vegetables

French fries

## VEGETARIAN

***Gazpacho Rojo***<sup>VE</sup> 460  
Tomato, red pepper, cucumber

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

***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 920



## VEGETARIAN

### ***Bol de Mole con Verduras* 600**

Oaxacan 'mole', roasted carrots and zucchini, crispy kale, feta cheese, quinoa, sesame seeds

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

### ***Penne Pomodoro* 400**

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

## DESSERTS!

### *Tiramisú*<sup>V</sup> 380

Special recipe from the Duchess

### *Bomba de Chocolate*<sup>V</sup> 380

Warm dark chocolate fondant served with vanilla ice cream

### *Pastel de Tres Leches*<sup>V</sup> 380

Traditional Mexican cake moistened with three kinds of milk

### *Churros Mexicanos*<sup>V</sup> 380

Served with chocolate, hazelnut, and 'cajeta' sauces

### *Sundae Esencia*<sup>V</sup> 380

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

### *Helados y Sorbetes*

### *Hechos en Casa*<sup>V</sup> 380

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

## DESSERTS!

### *Apple Tacos* 380

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

### *Postres Veganos*<sup>VE</sup> 380

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

Please ask your server for today's flavors

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

*POR FAVOR INFORME A SU  
MESERO CUALQUIER RESTRICCIÓN  
ALIMENTARIA. CONSUMIR CARNES,  
AVES, PESCADOS, MARISCOS O HUEVOS  
CRUDOS O POCO COCIDOS PUEDE  
AUMENTAR SU RIESGO DE CONTRAER  
ENFERMEDADES TRANSMITIDAS POR  
ALIMENTOS.*

*LOS PRECIOS ESTÁN INDICADOS  
EN PESOS MEXICANOS Y NO ICLUYEN  
EL 20% DE SERVICIO.*

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YOU HAVE ANY SPECIAL DIETARY  
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MEATS, POULTRY, SEAFOOD, SHELLFISH,  
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**HOTEL  
ESENCIA**

*XPU-HA MEXICO*