

LUNCH

# MISTURA

X P U - H A

## APPETIZERS

**Aguacate Crujiente** <sup>V</sup> 420  
Avocado fries with house tomato sauce

**Empanadillas** 780  
Steamed dumplings, kimchi bolognese, parmesan cheese, black garlic

**Guacamole** <sup>VE</sup> 550  
Xnipec sauce, pico de gallo, served with totopos, plantain & taro chips, or crudités

**Gazpacho Verde** 750  
Green gazpacho, with king crab

**Tartare de Atún** 860  
Tuna tartare, avocado purée, grilled pineapple, sesame seed oil, serrano pepper

**Pulpo al Mojo de Ajo** 900  
Grilled octopus, roasted cherry tomatoes, baby potatoes, garlic-chile pasilla dressing

**Nachos** <sup>V</sup> 680  
Cheese sauce, refried beans, guacamole, pico de gallo, pickled jalapeños  
with chicken 720 with beef 760

## ANTOJITOS

**Tostaditas de Atún** 750  
Seared yellowfin tuna, green tomatillo, cucumber, morita aioli, crispy corn tostada

**Tacos de Pescado a la Parrilla** 820  
Grilled white fish, guacamole, red cabbage, cilantro, homemade corn tortillas

**Tacos de Camarón con Jícama** 1,050  
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** 990  
Grilled shrimp, tomato, fennel, chayote, cayenne pepper mayo, flour tortilla

**Dylan's Burrito** 650  
Grilled chicken, black beans, rice, pico de gallo, guacamole

## MISTURA CLASSICS

**Hamburguesa Esencia** 800  
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** 800  
Grilled chicken, red and yellow peppers, zucchini, red onions, watercress salad

**Brochetas Asadas**  
Jumbo shrimp skewer 5 pc 180gr. 980  
Wagyu Rib-eye beef skewer 220gr. 1,100  
*Served with grilled vegetables, saffron basmati rice*

**Esencia Club** 680  
Slow roasted turkey breast, crispy bacon, tomato, lettuce, mayonnaise  
*Served with green salad or homemade french fries*

# MISTURA

X P U - H A

## SALADS

### **Ensalada Jason Wu 800**

@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> 680**

Romaine lettuce, Caesar dressing, shaved parmesan, garlic crouton  
w/chicken skewer 700    w/shrimp skewer 980

### **Camarones y Aguacate Asados 980**

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

### **Ensalada de Cangrejo King 1,200**

King crab, cucumber, tomatillo, parsley, hoja santa

### **Ensalada de Sandía<sup>V</sup> 740**

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

### **Sides 320**

Grilled vegetables · Sweet potato wedges  
French fries · Small guacamole  
Pico de gallo salsa & chips

## FROM THE SEA

### **Pesca del Día 1,050 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 3,300 (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 1,200**

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

### **Camarones al Tamarindo 1,050**

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

### **Ceviche Clásico 920**

Citrus-marinated local white fish, octopus & shrimp, tomato, red onion, cilantro

### **Ceviche Yucateco 920**

Local white fish marinated in Yucatecan lime juice, tomatillos, avocados, serrano chile

### **Ceviche de Atún 920**

Yellowfin tuna, avocado, jalapeño pepper, lime, red onions

**TURN THE PAGE FOR OUR VEGETARIAN MENU!**

# MISTURA

X P U - H A

## VEGETARIAN SPECIALTIES

### *Gazpacho Rojo* <sup>VE</sup> 550

Tomato, red pepper, cucumber

### *Dip de Berenjena* <sup>VE</sup> 550

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

### *Ensalada del Chef* 680

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

### *Ensalada Mistura* 780

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

### *Ensalada de Granos y Vegetales* 680

Farro, purslane, asparagus, fava beans, baby zucchini, mint,  
greek yogurt dressing, roasted tomato, feta cheese  
w/chicken skewer 780 w/shrimp skewer 980

### *Bol de Mole con Verduras* 680

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

### *Bol de Vegetales Asados* <sup>VE</sup> 680

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

### *Veggie Lasagna* 620

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

### *Penne Pomodoro* 460

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

# MISTURA

X P U - H A

## DESSERTS

### **Tiramisú V 380**

Special recipe from the Duchess

### **Bomba de Chocolate V 380**

Warm dark chocolate fondant bomb served  
with vanilla ice cream

### **Pastel de Tres Leches V 380**

Traditional Mexican cake moistened with  
3 kinds of milk

### **Churros Mexicanos V 380**

Served with chocolate, hazelnut, and cajeta sauces

### **Sundae Esencia V 380**

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

### **Apple Tacos 380**

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

### **Helados y Sorbetes Hechos en Casa V 380**

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

### **Postres Veganos VE 380**

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

Please ask your server for today's flavors

### **Frutas de Temporada VE 280**

Seasonal fruit plate

## GLUTEN FREE & NO ADDED SUGAR

### **Pastel de Chocolate V 380**

Crispy chocolate cake with avocado  
ice cream, almonds, dates,  
Mexican cocoa

### **Pastel de Zanahoria V 380**

Carrot cake with dates, toasted almonds,  
cinnamon, nutmeg, mascarpone cheese

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 20% 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.

DINNER

# MISTURA

X P U - H A

## APPETIZERS

### *Guacamole Mistura* 780

Avocado dip, king crab meat, grapefruit, chips

### *Queso Fundido* 790

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

### *Empanadillas* 780

Steamed dumplings, kimchi bolognese, parmesan cheese, black garlic

### *Sopa de Lima Yucateca* 580

Traditional chicken and Yucatecan lime soup

### *Tartare de Atún* 860

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

### *Ceviche del Chef* 890

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

## ANTOJITOS

### *Tostada de Langosta* 1,500

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

### *Tacos de Short Rib* 880

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

### *Tacos de Wagyu* 980

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

### *Tacos de Pescado a la Parrilla* 840

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

## MISTURA CLASSICS

### *Seabass a la Parrilla* 1,700 for 2

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

### *Fettuccine King* 1,200

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

### *Camarones al Tamarindo* 1,050

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

### *Ensalada Jason Wu* 800

@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

# MISTURA

X P U - H A

## FROM THE GRILL: WOOD FIRE SPECIALTIES PREPARED TO ORDER

### *Pesca del Día 1,050 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 1,100*

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

### *Langosta y Camarones 2,300 for 2*

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

### *Filete Mignon Wagyu 1,400*

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

### *Tikin Xic 1,050*

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

### *Brochetas de Camarón 1,050*

Jumbo shrimp skewer · 5 pc 180gr.

Served with grilled vegetables, saffron basmati rice

### *Pollo en Salsa Xcatic 880*

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

### *Hamburguesa Esencia 800*

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 510*

- 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 320*

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

[TURN THE PAGE FOR OUR VEGETARIAN MENU!](#)



# MISTURA

X P U - H A

## VEGETARIAN SPECIALTIES

### *Gazpacho Rojo* <sup>VE</sup> 550

Tomato, red pepper, cucumber

### *Dip de Berenjena* <sup>VE</sup> 550

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

### *Ensalada del Chef* 680

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

### *Ensalada Mistura* 780

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

### *Ensalada de Granos y Vegetales* 680

Farro, purslane, asparagus, fava beans, baby zucchini, mint, greek yogurt dressing, roasted tomato, feta cheese  
w/chicken skewer 780 w/shrimp skewer 980

### *Bol de Mole con Verduras* 680

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

### *Bol de Vegetales Asados* <sup>VE</sup> 680

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

### *Veggie Lasagna* 620

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

### *Penne Pomodoro* 460

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

# MISTURA

X P U - H A

## DESSERTS

### *Tiramisú* <sup>V</sup> 380

Special recipe from the Duchess

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

Warm dark chocolate fondant bomb served  
with vanilla ice cream

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

Traditional Mexican cake moistened with  
3 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

### *Apple Tacos* 380

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

### *Helados y Sorbetes Hechos en Casa* <sup>V</sup> 380

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

### *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

## GLUTEN FREE & NO ADDED SUGAR

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

Crispy chocolate cake with avocado  
ice cream, almonds, dates,  
Mexican cocoa

### *Pastel de Zanahoria* <sup>V</sup> 380

Carrot cake with dates, toasted almonds,  
cinnamon, nutmeg, mascarpone cheese

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 20% 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.