

LUNCH

MISTURA

X P U - H A

APPETIZERS

Aguacate Crujiente ^V 300
Avocado fries with house tomato sauce

Empanadillas 560
Steamed dumplings, kimchi bolognese, parmesan cheese, black garlic

Guacamole ^{VE} 400
Xnipec sauce, pico de gallo, served with totopos, plantain & taro chips, or crudités

Gazpacho Verde 560
Green gazpacho, with king crab

Tartare de Atún 620
Tuna tartare, avocado purée, grilled pineapple, sesame seed oil, serrano pepper

Pulpo al Mojo de Ajo 640
Grilled octopus, roasted cherry tomatoes, baby potatoes, garlic-chile pasilla dressing

Nachos ^V 420
Cheese sauce, refried beans, guacamole, pico de gallo, pickled jalapeños
with chicken 500 with beef 560

ANTOJITOS

Tostaditas de Atún 560
Seared yellowfin tuna, green tomatillo, cucumber, morita aioli, crispy corn tostada

Tacos de Pescado a la Parrilla 620
Grilled white fish, guacamole, red cabbage, cilantro, homemade corn tortillas

Tacos de Camarón con Jícama 740
Grilled jumbo shrimps over thin fresh 'jícama' slices

Tacos de Cochinita Pibil 550
Yucatán style pulled pork, served with fried black beans and pickled onions

Burrito de Camarón 800
Grilled shrimp, tomato, fennel, chayote, cayenne pepper mayo, flour tortilla

Dylan's Burrito 460
Grilled chicken, black beans, rice, pico de gallo, guacamole

MISTURA CLASSICS

Hamburguesa Esencia 620
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 560
Grilled chicken, red and yellow peppers, zucchini, red onions, watercress salad

Brochetas Asadas
Jumbo shrimp skewer 5 pc 180gr. 740
Wagyu Rib-eye beef skewer 220gr. 780
Served with grilled vegetables, saffron basmati rice

Esencia Club 500
Slow roasted turkey breast, crispy bacon, tomato, lettuce, mayonnaise
Served with green salad or homemade french fries

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SALADS

Ensalada Jason Wu 560

@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^V 510

Romaine lettuce, Caesar dressing, shaved parmesan, garlic crouton
w/chicken skewer 540 w/shrimp skewer 740

Camarones y Aguacate Asados 740

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

Ensalada de Cangrejo King 800

King crab, cucumber, tomatillo, parsley, hoja santa

Ensalada de Sandía^V 560

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

Sides 260

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

French fries 220

FROM THE SEA

Pesca del Día 780 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 2,400 (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 880

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

Camarones al Tamarindo 780

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

Ceviche Clásico 660

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

Ceviche Yucateco 660

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

Ceviche de Atún 660

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

TURN THE PAGE FOR OUR VEGETARIAN MENU!

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VEGETARIAN SPECIALTIES

Gazpacho Rojo ^{VE} 370

Tomato, red pepper, cucumber

Dip de Berenjena ^{VE} 320

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 560

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

Ensalada de Granos y Vegetales 480

Farro, purslane, asparagus, fava beans, baby zucchini, mint, greek yogurt dressing, roasted tomato, feta cheese
w/chicken skewer 500 w/shrimp skewer 740

Bol de Mole con Verduras 480

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

Bol de Vegetales Asados ^{VE} 480

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

Veggie Lasagna 460

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

Penne Pomodoro 320

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

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DESSERTS

Tiramisú V 300

Special recipe from the Duchess

Bomba de Chocolate V 300

Warm dark chocolate fondant bomb served
with vanilla ice cream

Pastel de Tres Leches V 300

Traditional Mexican cake moistened with
3 kinds of milk

Churros Mexicanos V 300

Served with chocolate, hazelnut, and cajeta sauces

Sundae Esencia V 300

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

Apple Tacos 300

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

Helados y Sorbetes Hechos en Casa V 300

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

Postres Veganos VE 300

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

Please ask your server for today's flavors

Frutas de Temporada VE 220

Seasonal fruit plate

GLUTEN FREE & NO ADDED SUGAR

Pastel de Chocolate V 300

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

Pastel de Zanahoria V 300

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

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APPETIZERS

Guacamole Mistura 560

Avocado dip, king crab meat, grapefruit, chips

Queso Fundido 600

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

Empanadillas 560

Steamed dumplings, kimchi bolognese, parmesan cheese, black garlic

Sopa de Lima Yucateca 420

Traditional chicken and Yucatecan lime soup

Tartare de Atún 620

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

Ceviche del Chef 640

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

ANTOJITOS

Tostada de Langosta 1,100

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

Tacos de Short Rib 620

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

Tacos de Wagyu 720

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

Tacos de Pescado a la Parrilla 620

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

MISTURA CLASSICS

Seabass a la Parrilla 1,300 for 2

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

Fettuccine King 800

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

Camarones al Tamarindo 780

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

Ensalada Jason Wu 560

@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

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FROM THE GRILL: WOOD FIRE SPECIALTIES PREPARED TO ORDER

Pesca del Día 780 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 780

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

Langosta y Camarones 1,800 for 2

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

Filete Mignon Wagyu 1,100

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

Tikin Xic 780

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

Brochetas de Camarón 740

Jumbo shrimp skewer · 5 pc 180gr.
Served with grilled vegetables, saffron basmati rice

Pollo en Salsa Xcatik 700

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

Hamburguesa Esencia 640

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 410

- 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 260

Grilled asparagus · Sweet potato wedges
Creamed spinach · Grilled vegetables

French fries 220

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golden raisins

Ensalada del Chef 480

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

Ensalada Mistura 560

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

Ensalada de Granos y Vegetales 480

Farro, purslane, asparagus, fava beans, baby zucchini, mint,
greek yogurt dressing, roasted tomato, feta cheese
w/chicken skewer 500 w/shrimp skewer 740

Bol de Mole con Verduras 480

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

Bol de Vegetales Asados ^{VE} 480

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

Veggie Lasagna 460

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

Penne Pomodoro 320

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

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

Apple Tacos 300

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

Helados y Sorbetes Hechos en Casa ^V 300

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

Postres Veganos ^{VE} 300

Vegan desserts: ice cream & sorbets with
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Seasonal fruit plate

GLUTEN FREE & NO ADDED SUGAR

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ice cream, almonds, dates,
Mexican cocoa

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