

MISTURA
XPU-HA

LUNCH



HOTEL
ESENCIA
XPU-HA MEXICO

MISTURA

X P U - H A

APPETIZERS

Aguacate Crujiente ^V 350
Avocado fries with house tomato sauce

Empanadillas 650
Steamed dumplings, kimchi bolognese, parmesan cheese, black garlic

Guacamole ^{VE} 460
Xnipec sauce, pico de gallo, served with totopos, plantain & taro chips, or crudités

Gazpacho Verde 560
Green gazpacho, with king crab

Tartare de Atún 720
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 ^V 490
Cheese sauce, refried beans, guacamole, pico de gallo, pickled jalapeños
with chicken 580 with beef 650

ANTOJITOS

Tostaditas de Atún 650
Seared yellowfin tuna, green tomatillo, cucumber, morita aioli, crispy corn tostada

Tacos de Pescado a la Parrilla 720
Grilled white fish, guacamole, red cabbage, cilantro, homemade corn tortillas

Tacos de Camarón con Jícama 840
Grilled jumbo shrimps over thin fresh 'jícama' slices

Tacos de Cochinita Pibil 630
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 530
Grilled chicken, black beans, rice, pico de gallo, guacamole

MISTURA CLASSICS

Hamburguesa Esencia 680
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 640
Grilled chicken, red and yellow peppers, zucchini, red onions, watercress salad

Brochetas Asadas
Jumbo shrimp skewer 5 pc 180gr. 850
Wagyu Rib-eye beef skewer 220gr. 880
Served with grilled vegetables, saffron basmati rice

Esencia Club 580
Slow-roasted turkey breast, honey garlic glaze, crispy bacon, tomato, lettuce, mayonnaise
Served with green salad or homemade french fries

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SALADS

Ensalada Jason Wu 650

@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 480

Romaine lettuce, Caesar dressing, shaved parmesan, garlic crouton
w/chicken skewer 620 w/shrimp skewer 840

Camarones y Aguacate Asados 840

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

Ensalada de Cangrejo King 900

King crab, cucumber, tomatillo, parsley, hoja santa

Ensalada de Sandía^V 480

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

Sides 300

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

FROM THE SEA

Pesca del Día 880 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 2,500 (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 980

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

Camarones al Tamarindo 880

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

Ceviche Clásico 760

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

Ceviche Yucateco 760

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

Ceviche de Atún 760

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

TURN THE PAGE FOR OUR VEGETARIAN MENU!

MISTURA

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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 480

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 580 w/shrimp skewer 850

Bol de Mole con Verduras 550

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

Bol de Vegetales Asados ^{VE} 550

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

Veggie Lasagna 530

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

Penne Pomodoro 370

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

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DESSERTS

Tiramisú ^V 350

Special recipe from the Duchess

Bomba de Chocolate ^V 350

Warm dark chocolate fondant bomb served
with vanilla ice cream

Pastel de Tres Leches ^V 350

Traditional Mexican cake moistened with
3 kinds of milk

Churros Mexicanos ^V 350

Served with chocolate, hazelnut, and cajeta sauces

Profiteroles 350

Choux, chocolate cremeux, cinnamon crumble

Cheesecake 350

Passion fruit, mango, Yucatán lime zest,
red berries

Helados y Sorbetes Hechos en Casa ^V 350

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

Postres Veganos ^{VE} 350

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

Please ask your server for today's flavors

Frutas de Temporada ^{VE} 250

Seasonal fruit plate

GLUTEN FREE & NO ADDED SUGAR

Pastel de Chocolate ^V 440

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

Pastel de Zanahoria ^V 350

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.

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DINNER



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APPETIZERS

Guacamole Mistura 650

Avocado dip, king crab meat, grapefruit, chips

Queso Fundido 580

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

Empanadillas 650

Steamed dumplings, kimchi bolognese, parmesan cheese, black garlic

Sopa de Lima Yucateca 480

Traditional chicken and Yucatecan lime soup

Tartare de Atún 720

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

Ceviche del Chef 740

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

ANTOJITOS

Tostada de Langosta 1,200

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 820

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

Tacos de Pescado a la Parrilla 720

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

MISTURA CLASSICS

Seabass a la Parrilla 1,400 for 2

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

Fettuccine King 1,100

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

Bacalao Negro 1,040

Miso-marinated black cod, butter-sautéed spinach, basmati rice, lemon, hoja santa

Ensalada Jason Wu 650

@mrwueats #wueats

Jason Wu's Chinese chicken salad with red and green cabbage slaw, sesame-soy-ginger dressing, crunchy peanuts, cilantro, crispy tortilla strips

Salmón Noruego Caramelizado 1,040

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

Camarones al Tamarindo 880

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

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FROM THE GRILL: WOOD FIRE SPECIALTIES PREPARED TO ORDER

Pesca del Día 880 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 950

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

Langosta y Camarones 1,900 for 2

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

Filete Mignon Wagyu 1,250

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

Pollo al Curry Naeem Khan 880

Naeem Khan's curry chicken, curcuma, greek yogurt, coconut, fresh ginger, basmati rice

Tikin Xic 880

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

Brochetas de Camarón 840

Jumbo shrimp skewer · 5 pc 180gr.

Served with grilled vegetables, saffron basmati rice

Pollo en Salsa Xcatik 780

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

Hamburguesa Esencia 680

200gr. Angus beef hamburger, Chihuahua cheese, truffle dressing, tomato, lettuce, red onion, homemade bun, pickles
Served with green salad or homemade french fries

Cola de Langosta Asada 1,600

Grilled lobster tail, spaghetti, cherry tomatoes, fresh garlic, basil, parmesan

SIDES

Special Sides from the Grill 470

- 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 300

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

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golden raisins

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pickled onion, avocado oil, parmesan

Ensalada Mistura 480

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 750 w/shrimp skewer 850

Bol de Mole con Verduras 550

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

Bol de Vegetales Asados ^{VE} 550

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

Veggie Lasagna 530

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

Penne Pomodoro 370

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

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Traditional Mexican cake moistened with
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Served with chocolate, hazelnut, and cajeta sauces

Profiteroles 350

Choux, chocolate cremeux, cinnamon crumble

Cheesecake 350

Passion fruit, mango, Yucatán lime zest,
red berries

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

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Seasonal fruit plate

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

Pastel de Zanahoria ^V 350

Carrot cake with dates, toasted almonds,
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