



# MISTURA

Restaurante & bar



ENGLISH

# Menu

## Appetizers

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### GUACAMOLE OF THE HOUSE

\$140

Avocado, jicama, cucumber, cilantro, tomato and corn chips.

### TOSTADAS OF PLANTAIN WITH FRESH TUNA (3 PZS)

\$205

Fresh tuna on crispy plantain with chipotle chili mousse and guacamole.

### GORDITAS DE COCHINITA PIBIL (2 PZS)

\$135

Fried corn tortilla, filled with the traditional adobo of pibil pork and pickled onion.

### COLOMBIAN EMPANADAS (5 PZS)

\$135

Corn dough empanadas, stuffed with potato and beef. Accompanied with salsa criolla.

### COLOMBIAN AREPAS (2 PZS)

\$95

Fried corn tortilla stuffed with egg and hogao criollo.

### CHEESE STICKS

\$145

Breaded mozzarella cheese. Served with tomato dressing, jicama and cucumber crudités dipped in lime and chili powder.

### CALAMARI AND SHRIMP RINGS (180 GR)

\$260

Breaded rings, with hints of pink pepper and served with mango salsa and tartar sauce.

\*Some dishes on this menu may be served raw or undercooked and are consumed at the customer's own risk.



## Soups and Salads

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### CREAM OF SHRIMP

\$175

Shrimp soup flavored with guajillo chile oil served with crouton.

### SPINACH SALAD

\$180

Fresh spinach, caramelized walnuts, palm hearts, bacon, goat cheese and balsamic vinaigrette.

### CREAM OF SPINACH

\$150

Milk and cream-based spinach soup served with homemade crouton.

### TROPICAL SALAD

\$195

Fresh lettuce, spinach, strawberry, kiwi, mango, cucumber, goat cheese and strawberry dressing with honey.

### SOPA DE LIMA

\$160

Traditional soup of Yucatecan gastronomy. Light chicken broth seasoned with sour lime served with shredded chicken breast and fried tortilla strips.

## Tacos

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### SHRIMP TEMPURA (3PZ)

\$175

Flour tortilla, sautéed vegetables, shrimp, and sweet and sour sauce.

### BEEF (3PZ)

\$170

Homemade tortillas, tender beef, roasted bell pepper mix, cambray onion, and jalapeño.

### COCHINITA (3PZ)

\$165

Homemade tortillas, marinated pork, onion escabeche and jalapeño sauce.

# Mistura Specialties

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## MAHI MAHI FILLET (200GR)

\$310

Fish fillet over creamy rice and vegetables bathed in sweet chili sauce with citrus supreme.

## ENCHILADAS DE PLÁTANO MACHO (4 PZ)

\$200

Corn tortilla stuffed with sweet plantain, house sauce, gratin with cheese, and served with red cabbage salad.

## AGUACHILE TROPICAL (150GR)

\$250

Marinated shrimp with mango sauce and lime juice, with pineapple chunks, cucumber, avocado, red onion, and mango.

## CEVICHE CARIBEÑO DE CAMARÓN (160GR)

\$210

Marinated shrimp with passion fruit and lime juice accompanied by kiwi, strawberry, mango, cilantro, and avocado.

## BBQ PORK RIBS (250GR)

\$305

Juicy pork ribs in barbecue sauce served with mashed potatoes and grilled vegetables.

## SWEET AND SOUR PORK TENDERLOIN (300 GR)

\$260

Pork loin marinated in sweet and sour garlic, ginger, and soy sauce. Served with mashed potatoes and sautéed vegetables.

## POLLO EN MOLE ROSA (200GR)

\$295

Chicken supreme served with mole made with beet, seeds, and notes of rose essence. Served with spinach-based green rice.



## From the Grill

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### CHICKEN IN CILANTRO SAUCE (180GR)

\$260

Chicken breast bathed in cilantro sauce served with vegetables and creamy rice.

### T- BONE (550 GR)

\$450

National cut marinated with house chimichurri. Served with cambray potatoes and roasted corn.

### RIB EYE (350GR)

\$450

A juicy cut of national beef marinated with house chimichurri. Served with vegetables and mashed potatoes.

### TIKIN XIC FILLET (200 GR)

\$310

Grilled Mahi Mahi fillet marinated with achiote and spices. Served with creamy rice, red cabbage salad, and grilled bell peppers.

### GRILLED OCTOPUS WITH BLACK RECADO SAUCE (180GR)

\$330

Marinated octopus grilled and braised, served in a recado negro sause with cajun potatoes.

### TUNA CRUSTED WITH FINE HERBS (250GR)

\$295

Grilled seared tuna with fine herbs, served in mango sauce, accompanied by vegetables and mashed plantain.

### SHRIMP AL PASTOR (180GR)

\$310

Marinated shrimp with traditional adobo served with creamy rice and grilled pineapple.

# Classic Dishes

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## BURRITO TRADICIONAL

Flour tortilla, protein of choice, gouda cheese, refried beans, mixed peppers, guacamole, and chipotle cream. Served with french fries.

BEEF \$170

CHICKEN \$150

SHRIMP \$180

SPAGUETTI CARBONARA \$190

FETTUCCINI ALFREDO \$185

With shrimp or chicken \$250

SPAGUETTI  
POMODORO & MOZZARELLA \$165

With shrimp or chicken \$240

SPAGUETTI MARINERA \$310

With octopus, mussels, squid rings and shrimp, sautéed in olive oil, garlic, tomato and white wine.

MISTURA BURGHER \$225

(180 GR)

Premium beef burger served with gouda cheese, bacon, tatar sauce and wedge fries.

CHOW FAN RICE \$235

White rice, vegetables sautéed with sesame oil, ginger and soy sauce. Protein options: shrimp, chicken or mixed.

## Desserts

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SEASONAL FRUIT MOUSSE \$165

## CREPES

Hazelnut cream (2 pz) \$120

Cajeta with walnuts (2pz) \$105

SEASONAL FRUIT  
CHEESECAKE \$170

BROWNIE & ICE CREAM \$180

## SOFT DRINKS

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Canica	250 ml	\$50
Arcoíris	250 ml	\$100
Cenote azul	250 ml	\$110
San Francisco	250 ml	\$100
Medusa	250 ml	\$90
Lemonade	250 ml	\$35
Jamaica	250 ml	\$35
Piñada	355 ml	\$100
Smoothie	355 ml	\$100
*Mango		
*Strawberry		
Soda	355 ml	\$40
*Coca cola		
*Coca cola light		
*Coca cola zero		
*Fanta		
*Fresca		
*Mundet (Apple)		
*Sprite		
Sparkling water	355 ml	\$40
Lemonade	2 Lt.	\$150
Sparkling lemonade	2 Lt.	\$175
Jamaica	2 Lt.	\$150
Horchata	2 Lt.	\$150
Tamarindo	2 Lt.	\$150

## COFFEE & TEA

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Americano	120 ml	\$40
Espresso	60 ml	\$40
Espresso double	120 ml	\$60
Cappuccino	240 ml	\$60
Latte	240 ml	\$50
Macchiato	120 ml	\$50
Lungo	120 ml	\$50
Tea variety	120 ml	\$40

## BEERS

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Corona	355 ml	\$50
Victoria	355 ml	\$50
Modelo especial	355 ml	\$60
Modelo negra	355 ml	\$60
Michelada tradicional	250 ml	\$35
Chelada	250 ml	\$20
Ojo rojo	250 ml	\$50

# Drinks

## COCKTAILS

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Aperol Spritz	240 ml	\$160
Gin and tonic	240 ml	\$160
Fresco Gin	240 ml	\$160
Red berries gin	240 ml	\$160
White Russian	240 ml	\$160
Long Island	240 ml	\$160
Negroni	100 ml	\$150
Clericot	240 ml	\$160
Piña colada	300 ml	\$150
Sangría	240 ml	\$120
Old fashioned	100 ml	\$170
Strawberry daiquiri	240 ml	\$140
Tequila sunrise	240 ml	\$160
Cuba libre	240 ml	\$140
Mezcalita	300 ml	\$170

## MARGARITA

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Classic	300 ml	\$150
Cadillac	300 ml	\$210

## MOJITO

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Classic	300 ml	\$140
Jamaica	300 ml	\$160
Passion fruit	300 ml	\$160
Guayaba	300 ml	\$160

## MARTINI

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Guayaba	300 ml	\$160
Passion fruit	300 ml	\$160

## DIGESTIVES

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Licor 43		\$130
Licor 43 Horchata		\$130
Aperol		\$100
Baileys		\$100

## MIXOLOGY MISTURA

**BLUE PALM BACALAR** \$210  
(300 ml)

Drink made with vodka, curacao, lemon, and Sprite with a touch of mint flavor and dried fruit.

**MISTURA 400** \$210  
(240 ml)

A light drink made with Mezcal 400 Conejos and red fruits. Frosted with chili powder.

**SUNSET OAXAQUEÑO** \$210  
(240 ml)

A drink made with orange juice, mezcal, ice, and grenadine.

**MEZCALINA DE FRUTOS ROJOS** \$210  
(240 ml)

A drink made with mezcal, raspberry, blackberry, mineral water, and Sprite.

**ASÍ SE SIENTE MÉXICO** \$210  
(240 ml)

Original Mexican drink made with pineapple juice, mezcal, cilantro and serrano chile.

## CARAJILLO

Shaked	300 ml	\$160
Horchata	300 ml	\$160
Baileys	300 ml	\$160
Mezcal	300 ml	\$160

## TEQUILA

		2oz	Botella
José Cuervo Tradicional	695 ml	\$120	\$1900
Maestro dobel	700 ml	\$180	\$2900
Don Julio Reposado	700 ml	\$160	\$2200
Don Julio blanco	700 ml	\$160	\$2200
Don Julio 70	700 ml	\$180	\$2900

## MEZCAL

		2oz	Botella
Unión joven	700 ml	\$160	\$1700
Unión viejo	700 ml	\$160	\$2700
400 conejos	750 ml	\$180	\$3600
Amarás Reposado	750 ml	\$200	\$2200
Montelobos	750 ml	\$200	\$3600
Ojo de tigre	1 L	\$200	\$1700
Amarás Cupreata	750 ml	\$200	\$2200

## RON

	2oz	Botella
Bacardi	\$140	\$1500
Flor de caña N°7	\$240	\$1600
Zacapa 23	\$240	\$3300

## WHISKEY

	2oz	Botella
Red Label	\$130	\$1700
Black Label	\$190	\$2700
Macallan 12	\$280	\$3600

## VODKA

	2oz	Botella
Absolut azul	\$130	\$1400
Grey goose	\$160	\$2400

## GIN

	2oz	Botella
Bombay	\$190	\$2200
Hendricks	\$210	\$2900

# Wine

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L.A. CETTO BLANC ZINFANDEL (Valle de Guadalupe, México)	WHITE	750 ML	\$140	\$450
L.A. CETTO MERLOT ZINFANDEL (Valle de Guadalupe, México)	RED	750 ML	\$140	\$450
L.A. CETTO ZINFANDEL ROSADO (Valle de Guadalupe, México)	ROSÉ	750 ML	\$140	\$450
L.A. CETTO CABERNET ZINFANDEL (Valle de Guadalupe, México)	RED	750 ML	\$140	\$450
L.A. CHETTO CHARDONNAY (Valle de Guadalupe, México)	WHITE	750 ML	\$140	\$450
XA DOMECCQ (Valle de Guadalupe, México)	WHITE	750 ML	\$140	\$450
ANÉCDOTA (Valle de Santo Tomás, México)	ROSÉ	750 ML	\$140	\$450
DUQUESA CUVÉE BLANC (Valle de San Vicente, México)	WHITE	750 ML		\$700
DUQUESA TEMPRANILLO (Valle de San Vicente, México)	RED	750 ML		\$700
DUQUESA MALBEC (Valle de San Vicente, México)	RED	750 ML		\$700
ALTOTINTO SELECCIÓN (Valle de Santo Tomás, México)	RED	750 ML		\$700
ALTOTINTO SYRAH (Valle de Santo Tomás, México)	RED	750 ML		\$900
ALTOTINTO NEBBIOLO (Valle de Santo Tomás, México)	RED	750 ML		\$900



# MISTURA

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Mistura



Mistura Bacalar



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