



beebar[®]
Born in Monte-Carlo

MONACO • PARIS • SAINT-TROPEZ • MERIBEL • MALTA
MYKONOS • HONG KONG • MEXICO CITY • RIVIERA MAYA

**HOTEL
ESENCIA**

XPU-HA MEXICO

STREET FOOD

SIGNATURE MINI BURGERS 🌸 640

3 Mini Kobe & Angus Beef Burgers
Truffle • Chimichurri • Habanero

CRUNCHY SPRING ROLLS 560

2 Crispy Black Angus Spring Rolls

🌿 *CRUNCHY VEGGIE SPRING ROLLS* 400

KOBE GYOZA 🌸 440

3 Kobe Beef & Chorizo Gyozas

🌿 *VEGGIE GYOZA* 300

TATAKI 🌸 800

Ribeye Kobe Beef, Yuzu Ponzu Sauce

KOBE TACOS 🌸 750

3 Kobe Beef Ribeye, Corn Tortilla,
Habanero Sauce

HAMACHI CRUDO 850

Yellowtail Sashimi, Lemon, Soy Sauce,
Black Truffle

STREET FOOD

ZESTY KALE SALAD 400

Avocado, Parmesan, Cherry Tomatoes,
Lemon Zest

BEET SALAD 400

Slow-roasted Beet Carpaccio, Baby Spinach,
Caramelized Pistacchios, Yucatan Lime
Dressing



CAVIAR OSSETRA 30G 2,800

Served on Ice, with Homemade Blinis,
Toasted Bread, Garnishes: Capers, Red
Onions, Sour Cream, Lemons,
Chives, Hard-Cooked Egg Yolk

SERVES 2-3

STREET FOOD

HOMEMADE BRICK OVEN PIZZA

Margherita 440

Truffle 700

Roquette, Truffle Oil, Creamy Parmesan

 **GUACAMOLE** 280

Xnipec Sauce, Pico de Gallo,
Served with Chips or Veggie Sticks

GRILLED FISH TACOS 640

Guacamole, Red Cabagge, Corn Tortilla

QUESO FUNDIDO 560

Skillet-Melted Chihuahua Cheese Fondue,
Chorizo, Poblano Pepper *Rajas*, Tortillas

OUR GREAT MEAT



CERTIFIED KOBE BEEF

HYOGO PREFECTURE, JAPAN
GRAIN-FED FOR 900 DAYS

TEPPANYAKI 3,600
Emperor's Cut 200G

CHEESEBURGER 860
Kobe and Black Angus Beef, Cheddar
Cheese, Truffle Dressing 200G

KOBE KARBONARA 660
Spaghetti, Smoked Kobe Rib Eye,
Parmesan Cream

OUR GREAT MEAT

BLACK ONYX BEEF

BY RANGERS VALLEY

◆
AUSTRALIAN BLACK ANGUS
GRAIN-FED FOR 270 DAYS

FRENCH BAVETTE 250G 640

FILET MIGNON 220G 800

◆
PREMIUM CUT

Ribeye Cap 200G 800

WX WAGYU BEEF

BY RANGERS VALLEY

◆
FED FOR 350 DAYS

PREMIUM TAGLIATA 750

With Roquette, Cherry Tomatoes,
Parmesan

◆
CHATEAUBRIAND 500G 2,400

OUR GREAT MEAT

WAGYU BEEF

AMERICAN WAGYU BEEF

CENTER CUT RIBEYE

300G 1,000

BLACK ANGUS BEEF

AMERICAN BLACK ANGUS

PARADISE PEPPER WOK 860

Black Angus Beef Fillet, Veggies,
Paradise Pepper

ESENCIA EXCLUSIVES

DRAGON SHRIMP 740

Light Tempura, Wasabi Mayo, Mango,
Passion Fruit

CRISPY CHILEAN SEABASS 750

Chilean Seabass Fillet, Paradise Pepper

GINGER FISH 700

Local Catch of the Day Fillet,
Wrapped and Cooked in Banana Leaf,
Ginger Marinade, Imperial Soy Sauce

JASON WU'S ROAST CHICKEN

1,250 FOR TWO

Lemon-Roasted Whole Chicken,
Served with a Soy Ginger Sauce and
Traditionally Prepared Chicken Rice

@MRWUEATS #WUEATS

SIDES

HOMEMADE POTATO CREAM

 The Classic Plain Mash 260

 Habanero 260

Beef Jus 260

 Black Truffle 480

FRESH FRENCH FRIES

Parmesan & Black Truffle 480

Hand Cut, Cooked In Kobe Beef Butter 300

VEGETABLES

Grilled Seasonal Vegetables 400

Creamed Organic Baby Spinach,
Parmesan 400

DESSERTS

PAIN PERDU 300

Caramelised French Toast, *Dulce de Leche*,
Vanilla Ice cream

SOUFFLÉ DE CHOCOLATE 300

For Two

APPLE TACOS 300

Caramelised Apple, Crispy Shell,
Caramel Sauce

MEXICAN CHURROS 300

Served with Chocolate, Hazelnut,
and Cajeta Sauces

HOMEMADE ICE CREAM 300

Chocolate • Vanilla • Coconut
Passion Fruit

DIGESTIF COCKTAILS

CARAJILLO 360
Espresso, Licor 43

ONIX 360
Licor 43 Orochata, Johnny Walker
Black, Coconut Cream,
Star Anise, Coffee Beans

BOÓX 360
Sambucca Vaccari Nero,
Tequila Herradura Blanco

BUTTER SCOTCH 360
Butter fat washed Scotch,
Cointreau

 **VEGETARIAN**

 **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 15% SERVICE CHARGE.***

**HOTEL
ESENCIA**

XPU-HA MEXICO