

LUNCH & DINNER

Café Esencia

APPETIZERS & SNACKS

AGUACATE CRUJIENTE^v 14

Crispy avocado wedges, local tomato sauce

GUACAMOLE^v 13

Xnipepec sauce, pico de gallo, served with totopos, plantain & taro chips, or cucumber, jicama & carrot sticks

NACHOS^v 16

Cheese sauce, refried beans, guacamole, pico de gallo, pickled jalapeños with chicken 21 with beef 23

CALAMARES FRITOS 20

Lemon aioli, rustic tomato salsa, cilantro

PULPO AL MOJO DE AJO 22

Grilled octopus, roasted cherry tomatoes, baby potatoes, garlic-chile pasilla dressing

EMPANADILLAS 24

Steamed dumplings, kimchi bolognese, parmesan cheese, black garlic

TARTARE DE ATÚN 24

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

CEVICHE CLÁSICO 28

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

TACOS DE PESCADO 21

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

COCKTAIL DE CAMARONES 26

Rock shrimp, clamato, tomato, garlic, orange

DIP DE PESCADO BLANCO 24

White fish dip, xcatik pepper, carrots, citrus mayo, hoja santa

GAZPACHO ROJO^v 14

Tomato, red pepper, cucumber

SANDWICHES

SANDWICH DE ATÚN SELLADO 26

Seared yellowfin tuna fillet, tomato and arugula on house-baked focaccia, morita chile aioli

ESENCIA CLUB 20

Slow roasted turkey breast, crispy bacon, tomato, lettuce, mayonnaise

HAMBURGUESA ANGUS 225gr. 20

Angus beef, Chihuahua cheese, tomato, lettuce, red onion, house made brioche, pickles

FRIED CHICKEN SANDWICH 20

Fried chicken, house made brioche, morita aioli, local greens slaw

B.L.T 18

Our take on the American classic - Roasted tomato, avocado, tomatillo, chipotle aioli

ALL SERVED WITH GREEN SALAD OR FRENCH FRIES

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SALADS

ENSALADA DE SANDÍA ^V 17

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

LA CLÁSICA ENSALADA CÉSAR 20

Romaine lettuce, Caesar dressing, shaved parmesan, garlic anchovy crouton
w/chicken skewer 23 w/shrimp skewer 26

ENSALADA DE GRANOS Y VEGETALES ^V 20

Farro, purslane, asparagus, fava beans, baby zucchini, mint, greek yogurt dressing, roasted tomato, feta cheese
w/chicken skewer 23 w/shrimp skewer 26

ENSALADA DEL CHEF ^V 18

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

MAINS

PESCA DEL DÍA A LA PARRILLA 32

Simply grilled whole fish, lemon and olive oil, sautéed Veggies, fresh corn truffles, green salad, salsa verde

FAJITAS DE POLLO 20

Chicken, red and yellow peppers, zucchini, red onions, watercress salad

CAMARONES Y AGUACATE ASADOS 24

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

MEDALLÓN DE RES ANGUS 38

Grilled angus beef tenderloin with rustic mashed potatoes, roasted baby carrots, asparagus, and mushroom sauce

BOL DE VEGETALES ASADOS ^V 20

Grilled vegetables, brown rice, tahini dressing, lemon, pickled red onions

VEGGIE SPAGHETTI ^V 19

Zucchini, carrot, and chayote spaghetti noodles, rustic tomato sauce, pine nuts

PENNE POMODORO ^V 20

Penne rigate, our house tomato sauce, mozzarella di bufala, shaved parmesan

ASK YOUR SERVER FOR OUR DAILY SPECIALS!

V = VEGETARIAN

PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS.

PRICES ARE IN US DOLLARS AND DO NOT INCLUDE 15% 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.