

**BREAKFAST**

## BREAKFAST ESSENTIALS

PASTRY BASKET <i>House made morning pastries and jams</i>	14
TOAST <i>White, whole grain and mixed seeds, with butter and house made jams, local honey</i>	12
SEASONAL FRUIT BOWL	14
GREEK YOGURT BOWL Served with a choice of fresh or stewed fruit <i>Topped with homemade granola</i>	17
HOMEMADE GRANOLA Served with a choice of milk or greek yogurt <i>Organic oats, mixed dried fruit, nuts and seeds</i>	17
ORGANIC OATMEAL Served with your choice of milk <i>Oatmeal porridge, dark Mexican sugar, raisins</i>	12
BUTTERMILK PANCAKES Choice of blueberry, banana or apple <i>Fresh berries, sliced banana, organic maple syrup</i>	17
DEEP DISH PANCAKE <i>With banana salted 'piloncillo' butter</i>	17
FRENCH TOAST <i>Brioche bread, homemade fruit jams</i>	13
AVOCADO TOAST <i>Black bread, smashed avocado, cherry tomato, watermelon radish</i>	12

## EGGS

EGGS ANY STYLE Scrambled, sunny-side up, hard-boiled <i>Served with green salad and homemade toast</i>	17	
OMELETTE 3 Egg - Regular or Egg white <i>Served with breakfast potatoes w/bell peppers or green salad -with your choice of:</i>	17	
Chaya Spinach Chorizo Argentino	Oaxaca Cheese Chihuahua Cheese	Mushrooms Cherry Tomato
FRITTATA <i>Served with organic cherry tomato salad</i> Mushroom, Caramelized Onions & Parmesan Cheese or Veggie: Asparagus, Fava, Green Peas, Zucchini & Feta Cheese	17	
EGGS BENEDICT ON OUR HOUSE CROISSANT <i>2 poached eggs, seared turkey ham, chipotle hollandaise</i>	17	
EGG SANDWICH <i>Maple Sausage, soft scrambled eggs, Chihuahua cheese, tomato jam, brioche bun</i>	17	

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### SIDES 6

Breakfast Potatoes	Bacon	Seared Turkey Ham	Chorizo	Green Salad
Sliced Avocado	Mixed Mushrooms	Organic Cherry Tomato Salad		
Seared Fresco Cheese	Refried Black Beans	Guacamole	Tortillas	Berries

## OUR MEXICAN HOUSE SPECIALS

HUEVOS MOTULEÑOS	17		
<i>2 eggs sunny side up, tortilla, smashed black beans, seared ham, salsa motuleña, green peas, fried plantain</i>			
HUEVOS RANCHEROS	16		
<i>2 eggs sunny side up, tortilla, smashed beans, salsa ranchera, avocado, breakfast potatoes w/bell peppers</i>			
HUEVOS A LA MEXICANA	16		
<i>Soft scrambled eggs with tomato, onion, jalapeño pepper, served with warm tortillas</i>			
HUEVOS AHOGADOS	17		
<i>2 poached eggs in salsa ranchera, topped with cheese</i>			
HUEVOS AL SARTÉN	16		
<i>Skillet-baked eggs in tomato sauce with sautéed bell &amp; poblano peppers</i>			
CHILAQUILES	17		
<i>Tomatillo or tomato sauce Crispy tortilla, fried egg, shredded chicken, crumbled fresco cheese, sour cream, onions, avocado</i>			
QUESADILLAS	12		
<i>Wheat tortilla filled with Oaxaca string cheese and served with guacamole, pico de gallo and your choice of:</i>			
Mushrooms	Roasted Peppers	Grilled Chicken	Chorizo Argentino
BREAKFAST BURRITOS	17		
<i>Longaniza - Local Chorizo, Potato, Oaxaca Cheese, Soft Scrambled Egg, Black Beans, wrapped in a flour tortilla and grilled</i>			
<i>Veggie - Local Grilled Squash, Purslane, Hoja Santa, Peanut Salsa Macha, Soft Scrambled Eggs and Black Beans, wrapped in a flour tortilla and grilled</i>			

## BEVERAGES

### MORNING PICK ME UP

*Bloody Mary - Our house recipe 18*

*Champagne Mimosa 22*

### COFFEE 6

*Espresso · Cappuccino · Americano*

*Latte · Iced coffee*

### NON-DAIRY MILK OPTIONS: SOY, ALMOND, RICE

### ARTISAN WHOLE LEAF TEA BY MIGHTY LEAF 7

*Organic Breakfast · Organic Earl Grey*

*Organic Mint Melange · Organic Hojicha Green Tea*

*Organic Detox Infusion · Bombay Chai*

*Chamomile Citrus · Orange Dulce · Ginger Twist*

### FRESHLY MADE JUICES 6

*Orange · Grapefruit · Seasonal Fruit*

*Chaya, Pineapple & Orange*

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ASK YOUR WAITER FOR OUR NEW COFFEE AND JUICE BAR MENU  
FEATURING A SELECTION OF INTERNATIONAL COFFEE BEANS GROUND FRESH  
TO ORDER, INDIVIDUALLY MADE JUICES AND SUPERFOOD SMOOTHIES.

**PREPARATION OF SPECIALTY BREAKFAST DRINKS  
MAY REQUIRE 5 MINUTES OR MORE.**

**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 US DOLLARS AND DO NOT INCLUDE 15% SERVICE CHARGE.**

**LUNCH & DINNER**

# Café Esencia

## APPETIZERS & SNACKS

### EMPANADILLAS 24

*Steamed dumplings, kimchi bolognese, parmesan cheese, black garlic*

### GUACAMOLE VE 18

*Xnipeç sauce, pico de gallo, served with topos, plantain & taro chips, or cucumber, jicama & carrot sticks*

### PULPO AL MOJO DE AJO 24

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

### NACHOS V 18

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

## ANTOJITOS

### TOSTADA DE CANGREJO 29

*Crab meat, mojo verde, green tomatillo salsa, morita chile aioli, crispy corn tostada*

### TOSTADITAS DE ATÚN 24

*Seared yellowfin tuna, green tomatillo, cucumber, morita aioli, crispy corn tostada*

### TACOS DE PESCADO ESTILO BAJA 24

*Fried fish in tempura, pico de gallo, flour tortilla*

### TACOS DE CANGREJO SUAVE 24

*Panko-breaded and fried soft shell crab, Pipián sauce, mole sauce, cilantro, chayote, red onion, flour tortilla*

### BURRITO DE CAMARÓN 24

*Grilled shrimp, tomato, fennel, chayote, cayenne pepper mayo, flour tortilla*

### FAJITAS DE POLLO 20

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

## SANDWICHES

SERVED WITH GREEN SALAD OR HOMEMADE FRENCH FRIES

### ESENCIA CLUB 18

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

### HAMBURGUESA ESENCIA 20GR. 24

*Angus beef, Chihuahua cheese, truffle dressing, tomato, lettuce, red onion, homemade bun, pickles*

### SANDWICH DE ATÚN SELLADO 24

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

### B.L.T 18

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

# Café Esencia

## FROM THE SEA

### CEVICHE CLÁSICO 23

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

### CEVICHE DE ATÚN 24

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

### AGUACHILE DE CAMARÓN 24

*Shrimp in avocado, cucumber, onion and serrano pepper spicy-tangy marinade*

### COCKTAIL DE CAMARONES 24

*Rock shrimp, clamato, tomato, garlic, orange*

### CEVICHE YUCATECO 24

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

### PLATÓN PLAYERO DE MARISCOS 52

*Ice-chilled beach seafood platter with rock lobster tail, jumbo shrimps, yellowfin tuna sashimi, king crab legs, salmon sashimi, stone crab claws*  
*Dressings: Lemon mayonnaise · Soy dressing · Mexican*

THE SELECTION IS SEASONAL AND MAY VARY

## SALADS

### CAMARONES Y AGUACATE ASADOS 24

*Grilled shrimp & charred avocado salad, chipotle añoli, frissé, cherry tomato*

### LA CLÁSICA ENSALADA CÉSAR<sup>v</sup> 19

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

### ENSALADA DE SANDÍA<sup>v</sup> 17

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

**TURN THE PAGE FOR OUR VEGETARIAN MENU!**

## SIDES

*Grilled vegetables · Sweet potato wedges · French fries*  
*Small Guacamole · Pico de Gallo Salsa & Chips*

# Café Esencia

## VEGETARIAN SPECIALTIES

### AGUACATE CRUJIENTE 14

*Crispy avocado wedges, local tomato sauce*

### DIP DE BERENJENA VE 13

*Roasted eggplant dip, whipped tahini,  
crunchy pine nuts, golden raisins*

### GAZPACHO ROJO VE 12

*Tomato, red pepper, cucumber*

### GUACAMOLE VE 18

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

### TACOS DE ZANAHORIA 13

*Chili-roasted baby carrots, mole, crumbled feta cheese*

### ENSALADA DEL CHEF 13

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

### ENSALADA MISTURA 14

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

### ENSALADA DE GRANOS Y VEGETALES 14

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

### COLIFLOR ASADA VE 13

*Cauliflower steak, pipián salsa, cauliflower tabbouleh, herbs*

### BOL DE VEGETALES ASADOS VE 13

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

### VEGGIE SPAGHETTI VE 13

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

### PENNE POMODORO 14

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

# Café Esencia

## DESSERTS

TIRAMISÚ<sup>V</sup> 14

*Special recipe from the Duchess*

BOMBA DE CHOCOLATE<sup>V</sup> 14

*Warm dark chocolate fondant bomb  
served with vanilla ice cream*

PASTEL DE TRES LECHE<sup>V</sup> 14

*Traditional Mexican cake  
moistened with 3 kinds of milk*

PASTEL DE QUESO<sup>V</sup> 14

*Cheesecake, coconut crumble, seasonal berries*

CHURROS MEXICANOS<sup>V</sup> 14

*Served with chocolate, hazelnut, and cajeta sauces*

HELADOS Y SORBETES HECHOS EN CASA<sup>V</sup> 12

*Homemade ice cream and sorbets:  
Dark chocolate, Vanilla, Cinnamon,  
Mayan honey & brown butter,  
Coconut sorbet<sup>VE</sup>, Mango-passion fruit sorbet<sup>VE</sup>*

FRUTAS DE TEMPORADA<sup>VE</sup> 12

*Seasonal fruit plate*

V = VEGETARIAN      VE = VEGAN

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MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

**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.**