

**BREAKFAST**

## BREAKFAST ESSENTIALS

PASTRY BASKET <i>House made morning pastries and jams</i>	280
SEASONAL FRUIT BOWL	240
GREEK YOGURT BOWL Served with a choice of fresh or stewed fruit <i>Topped with homemade granola</i>	330
HOMEMADE GRANOLA Served with a choice of milk or greek yogurt <i>Organic oats, mixed dried fruit, nuts and seeds</i>	330
ORGANIC OATMEAL Served with your choice of milk <i>Oatmeal porridge, dark Mexican sugar, raisins</i>	300
BUTTERMILK PANCAKES Choice of blueberry, banana or apple <i>Fresh berries, sliced banana, organic maple syrup</i>	330
FRENCH TOAST <i>Brioche bread, vanilla-scented mascarpone cheese cinnamon, 'piloncillo'- sweetened butter, maple syrup</i>	330
AVOCADO TOAST <i>Black bread, smashed avocado, cherry tomato, watermelon radish</i>	300

..... *FROM OUR JUICE BAR* .....

HEALTH BLAST SUPERFOOD BOWL <i>A creamy blend of avocado, banana, green apple, hemp protein and soy milk, topped with oats, grated coconut, banana, hemp hearts, granola and amaranth</i>	350
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## EGGS

THE ESENCIA BREAKFAST SANDWICH <i>Soft scrambled eggs, maple sausage patty, Chihuahua cheese, tomato jam, brioche bun</i>	380
EGGS ANY STYLE Scrambled, sunny-side up, hard-boiled <i>Served with green salad and homemade toast</i>	330
OMELETTE 3 Egg - Regular or Egg white <i>Served with breakfast potatoes w/bell peppers or green salad -with your choice of:</i>	330
Chaya Spinach	Oaxaca Cheese
Mushrooms	Chorizo Argentino
Chihuahua Cheese	Cherry Tomato
FRITTATA <i>Served with organic cherry tomato salad Mushroom, Caramelized Onions &amp; Parmesan Cheese or Veggie: Asparagus, Fava, Green Peas, Zucchini &amp; Feta Cheese</i>	330
EGGS BENEDICT ON OUR HOUSE CROISSANT <i>2 poached eggs, seared turkey ham, chipotle hollandaise</i>	330

## OUR MEXICAN HOUSE SPECIALS

HUEVOS MOTULEÑOS	330		
<i>2 eggs sunny side up, tortilla, smashed black beans, seared ham, salsa motuleña, green peas, fried plantain</i>			
HUEVOS RANCHEROS	330		
<i>2 eggs sunny side up, tortilla, smashed beans, salsa ranchera, avocado, breakfast potatoes w/bell peppers</i>			
HUEVOS A LA MEXICANA	330		
<i>Soft scrambled eggs with tomato, onion, jalapeño pepper, served with warm tortillas</i>			
HUEVOS AL SARTÉN	330		
<i>Skillet-baked eggs in tomato sauce with sautéed bell &amp; poblano peppers</i>			
CHILAQUILES	330		
<i>Tomatillo or tomato sauce Crispy tortilla, fried egg, shredded chicken, crumbled fresco cheese, sour cream, onions, avocado</i>			
QUESADILLA DEL CHEF	300		
<i>Flour tortilla, Chihuahua cheese, spinach and cumin butter</i>			
QUESADILLAS	250		
<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

## SIDES 120

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

Smoked Norwegian salmon - Served with red onions, capers and cream cheese 350

## BEVERAGES

### MORNING PICK ME UP

*Bloody Mary - Our house recipe 350*

*Champagne Mimosa 420*

### COFFEE 110

*Espresso • Cappuccino • Americano*

*Latte • Iced coffee*

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

### ARTISAN WHOLE LEAF TEA BY MIGHTY LEAF 120

*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 120

*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 MEXICAN PESOS AND DO NOT INCLUDE  
15% SERVICE CHARGE.**

**LUNCH & DINNER**

# Café Esencia

## APPETIZERS & SNACKS

### EMPANADILLAS 470

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

### GUACAMOLE VE 350

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

### PULPO AL MOJO DE AJO 520

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

### NACHOS V 360

*Cheese sauce, refried beans, guacamole, pico de gallo, pickled jalapeños  
with chicken 400 with beef 400*

## ANTOJITOS

### TOSTADITAS DE CANGREJO 450

*Crab meat, blue corn tostada, aji panca mayo, avocado, pickled onions*

### TOSTADITAS DE ATÚN 520

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

### TACOS DE PESCADO ESTILO BAJA 530

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

### TACOS DE CANGREJO SUAVE 470

*Panko-breaded soft shell crab, pipián sauce, cilantro, chayote, red onion, flour tortilla*

### BURRITO DE CAMARÓN 500

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

### FAJITAS DE POLLO 400

*Grilled chicken, red and yellow peppers, zucchini, red onions, watercress salad*

### TACOS DE CAMARÓN CON JÍCAMA 300

*Grilled jumbo shrimps over thin fresh 'jícama' slices*

## SANDWICHES

SERVED WITH GREEN SALAD OR HOMEMADE FRENCH FRIES

### ESENCIA CLUB 350

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

### SANDWICH DE ATÚN SELLADO 480

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

### B.L.T 350

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

### HAMBURGUESA ESENCIA 200GR. 480

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

# Café Esencia

## FROM THE SEA

### CEVICHE CLÁSICO 500

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

### CEVICHE DE ATÚN 520

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

### AGUACHILE DE CAMARÓN 520

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

### COCKTAIL DE CAMARONES 530

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

### CEVICHE YUCATECO 530

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

### PLATÓN DE SASHIMI 800

*Hamachi, tuna, catch of the day, ponzu, wasabi*

### PLATÓN PLAYERO DE MARISCOS 1,100

*Ice-chilled beach seafood platter with rock lobster tail, jumbo shrimps, king crab legs, 'chocolata' clams, oysters  
Dressings: Lemon mayonnaise · Soy dressing · Mexican*

THE SELECTION IS SEASONAL AND MAY VARY

## SALADS

### CAMARONES Y AGUACATE ASADOS 470

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

### LA CLÁSICA ENSALADA CÉSAR<sup>V</sup> 370

*Romaine lettuce, Caesar dressing, shaved parmesan, garlic crouton*

w/chicken skewer 400    w/shrimp skewer 430

### ENSALADA DE SANDÍA<sup>V</sup> 330

*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*

150

# Café Esencia

## VEGETARIAN SPECIALTIES

### AGUACATE CRUJIENTE 350

*Crispy avocado wedges, local tomato sauce*

### DIP DE BERENJENA <sup>VE</sup> 250

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

### GAZPACHO ROJO <sup>VE</sup> 240

*Tomato, red pepper, cucumber*

### GUACAMOLE <sup>VE</sup> 350

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

### TACOS DE ZANAHORIA 260

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

### ENSALADA DEL CHEF 260

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

### ENSALADA MISTURA 280

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

### ENSALADA DE GRANOS Y VEGETALES 280

*Farro, purslane, asparagus, fava beans, baby zucchini, mint, greek yogurt dressing, roasted tomato, feta cheese  
w/chicken skewer 300 w/shrimp skewer 330*

### COLIFLOR ASADA <sup>VE</sup> 250

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

### BOL DE VEGETALES ASADOS <sup>VE</sup> 250

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

### VEGGIE SPAGHETTI <sup>VE</sup> 250

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

### PENNE POMODORO 280

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

# Café Esencia

## DESSERTS

TIRAMISÚ<sup>V</sup> 270

*Special recipe from the Duchess*

BOMBA DE CHOCOLATE<sup>V</sup> 270

*Warm dark chocolate fondant bomb with vanilla ice cream*

PASTEL DE TRES LECHES<sup>V</sup> 270

*Traditional Mexican cake moistened with 3 kinds of milk*

CHURROS MEXICANOS<sup>V</sup> 270

*Served with chocolate, hazelnut, and 'cajeta' sauces*

SUNDAE ESENCIA<sup>V</sup> 270

*Homemade 'cajeta' ice cream, jasmin-infused  
chocolate sauce, caramelized pistachios*

HELADOS Y SORBETES HECHOS EN CASA<sup>V</sup> 240

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

POSTRES VEGANOS<sup>VE</sup>

*Vegan desserts: ice cream & sorbets with 'impossible' cookies 240*

*Popsicles 130*

*Please ask your server for today's flavors*

FRUTAS DE TEMPORADA<sup>VE</sup> 240

*Seasonal fruit plate*

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 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.**