

Menu

**HOTEL
ESENCIA**
XPU-HA MEXICO

BREAKFAST

BREAKFAST ESSENTIALS

PASTRY BASKET <i>House made morning pastries and jams</i>	9
TOAST <i>White, whole grain and mixed seeds, with butter and house made jams, local honey</i>	6
SEASONAL FRUIT BOWL	9
GREEK YOGURT BOWL Served with a choice of fresh or stewed fruit <i>Topped with homemade granola</i>	10
HOMEMADE GRANOLA Served with a choice of milk or greek yogurt <i>Organic oats, mixed dried fruit, nuts and seeds</i>	10
ORGANIC OATMEAL Served with your choice of milk <i>Oatmeal porridge, dark Mexican sugar, raisins</i>	9
QUINOA PORRIDGE <i>Almond milk, stewed fruit, toasted almonds</i>	11
BUTTERMILK PANCAKES Choice of blueberry, banana or apple <i>Fresh berries, sliced banana, organic maple syrup</i>	14
FRENCH TOAST <i>Brioche bread, homemade fruit jams</i>	13
..... 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>	16

EL CONTINENTAL

*Fruit bowl, pastry basket,
juice, coffee or tea*

20

—

EL ESENCIAL

*Fruit bowl, choice of hot entrée, toast,
juice, coffee or tea*

30

EGGS

PREPARED WITH ORGANIC EGGS

EGGS ANY STYLE Scrambled, sunny-side up, hard-boiled <i>Served with green salad and homemade toast</i>	15	
OMELETTE 3 Egg - Regular or Egg white <i>Served with breakfast potatoes or green salad with your choice of:</i>	15	
Chaya Spinach	Red Onion	Oaxaca Cheese
Mushrooms	Bacon	Roasted Peppers
Chorizo Argentino	Chihuahua Cheese	Cherry Tomato
POACHED EGGS AND AVOCADO TOAST 2 Eggs <i>Crushed avocado, cherry tomatoes, cilantro</i>	15	
FRITTATA <i>Served with organic cherry tomato salad</i>	15	
Zucchini & Parmesan	Mixed Mushroom	Asparagus & Fava
EGGS BENEDICT ON OUR HOUSE CROISSANT <i>2 poached eggs, seared turkey ham, chipotle hollandaise</i>	15	

OUR MEXICAN HOUSE SPECIALS

HUEVOS MOTULEÑOS	15		
<i>2 eggs sunny side up, tortilla, smashed black beans, seared ham, salsa motuleña, green peas, fried plantain</i>			
HUEVOS RANCHEROS	15		
<i>2 eggs sunny side up, tortilla, smashed beans, salsa ranchera, avocado, breakfast potatoes</i>			
HUEVOS A LA MEXICANA	15		
<i>Soft scrambled eggs with tomato, onion, jalapeño pepper, served with warm tortillas</i>			
HUEVOS AHOGADOS	15		
<i>2 poached eggs in salsa ranchera, topped with cheese</i>			
HUEVOS AL SARTÉN	15		
<i>Skillet-baked eggs in tomato sauce with sautéed bell & poblano peppers</i>			
CHILAQUILES	15		
<i>Tomatillo or tomato sauce Crispy tortilla, fried egg, shredded chicken, crumbled fresco cheese, sour cream, onions, avocado</i>			
QUESADILLAS	15		
<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

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

5

BEVERAGES

COFFEE

*Espresso · Cappuccino · Americano
 Latte · Iced coffee*
 5

ARTISAN WHOLE LEAF TEA BY MIGHTY LEAF

*Organic Breakfast · Organic Earl Grey
 Organic Mint Melange · Organic Hojicha Green Tea
 Organic Detox Infusion · Bombay Chai
 Chamomile Citrus · Orange Dulce · Ginger Twist*
 6

FRESHLY MADE JUICES

*Orange · Grapefruit · Seasonal Fruit
 Chaya, Pineapple & Orange*
 5

NON-DAIRY MILK OPTIONS: SOY, ALMOND, RICE

MORNING PICK ME UP

Bloody Mary - Our house recipe
 16
Champagne Mimosa
 20

PLEASE ADVISE YOUR SERVER OF ANY SPECIAL DIETARY REQUIREMENTS.
 PRICES ARE IN US DOLLARS AND DO NOT INCLUDE 15% SERVICE CHARGE.

LUNCH

APPETIZERS & SNACKS

Avocado Fries ^V <i>Crispy avocado wedges, with regional tomato sauce</i>	14
—	
Panuchos Yucatecos <i>Yucatán style pulled pork, on corn tortillas with black beans and pickled red onions</i>	18
—	
Pulpo a la Parrilla <i>Grilled octopus, roasted cherry tomatoes, roasted baby potatoes, parsley olive oil</i>	22
—	
Gazpacho Rojo ^V <i>Tomato, red pepper, cucumber</i>	14
—	
Gazpacho Verde ^V <i>Tomatillo, poblano pepper, parsley, cucumber</i>	14
—	
Crudités ^V <i>Local fruits and vegetables, with lime and chili salt</i>	14
—	
Nachos ^V <i>With cheese sauce, refried beans, guacamole, pico de gallo and pickled jalapeños</i>	16
Served with chicken	21
Served with beef	23

DIPS

SERVED WITH TOTOPOS, PLANTAIN AND TARO ROOT CHIPS
OR CUCUMBER, JÍCAMA & CARROT STICKS

Guacamole ^V <i>with xnipec sauce and pico de gallo</i>	13
—	
Roasted Eggplant ^V <i>Roasted eggplant, whipped tahini, crunchy pine nuts, golden raisins</i>	13
—	
Green Fava Bean ^V <i>Puréed fava, parmesan, chile de árbol, toasted almonds, cilantro</i>	13
—	
Garbanzo Bean ^V <i>roasted xcatik pepper, charred spring onions, garlic confit, and cilantro</i>	13

CEVICHE

Ceviche Xpu-Ha <i>Local white fish marinated in citrus juices, with pineapple, ginger, tomato, red onion, and local xcatik chile</i>	24
—	
Ceviche Veggie ^V <i>Mushroom, cauliflower, tomato, cucumber, cilantro, jalapeño chile and avocado, marinated in citrus juices</i>	19
—	
Aguachile de Camarón <i>Shrimp marinated in a mildly spicy blend of lime juice, serrano chile, and cucumber</i>	28
—	
Ceviche de Atún <i>Yellowfin tuna, avocado, jalapeño pepper, lime and red onions</i>	26
—	
Ceviche Yucateco <i>Local white fish marinated in Yucatecan lime juice with tomatillos, avocados, green olives, and fresh serrano chile</i>	24

Sandwiches

SERVED WITH FRENCH FRIES OR GREEN SALAD

Seared Tuna Sandwich <i>Yellowfin tuna fillet, tomato and arugula on our house baked focaccia, morita chile aioli</i>	26
—	
The Esencia Club <i>Slow roasted turkey breast, crispy bacon, tomato, lettuce and mayonnaise</i>	20
—	
Hamburger ^{225 g} <i>Angus beef, Chihuahua cheese, tomato, lettuce, red onion, with house made brioche and pickles</i>	20
—	
B.L.T <i>The Esencia take on the American classic, with roasted tomato, avocado, tomatillo and chipotle aioli</i>	18

MAINS

TACOS

Tacos de Camarones a la Diabla <i>Jumbo shrimp in spicy guajillo sauce on homemade corn tortillas, topped with a zesty cabbage salad</i>	22
—	
Tacos Portobello ^V <i>Sautéed portobello mushrooms with poblano peppers, tomatoes, corn kernels, and seared fresco cheese on homemade corn and poblano tortillas</i>	18
—	
Fish or Chicken Tacos <i>With guacamole, red cabbage and cilantro, on homemade corn tortillas</i>	
Grilled fish	21
Grilled chicken	19
—	
Wrap de Camarón <i>Mexican style grilled shrimp wrap on flour tortilla, with tomato, fennel, chayote, cayenne pepper mayo, and manchego cheese</i>	22

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.

Roasted Beet and Quinoa Salad ^V <i>Jicama, cucumber, whipped avocado, pistachio, citrus vinaigrette</i>	20
—	
Watermelon Salad ^V <i>Watercress, purslane sprouts, crumbled, feta cheese, jicama, roasted peanuts, tamarind dressing</i>	17
—	
Tossed Grains & Veggies ^V <i>Farro, purslane, asparagus, fava beans, baby zucchini, mint, greek yogurt dressing, roasted tomato and feta cheese</i>	20
With marinated chicken skewer	23
With grilled shrimp skewer	26
—	
Esencia Niçoise <i>Olive oil poached yellowfin tuna, radicchio, fennel, celery, string beans, baby potatoes</i>	26
—	
Grilled Shrimp & Charred Avocado Salad <i>Chipotle aioli, frissé and cherry tomato</i>	24
—	
The Classic Caesar Salad <i>Romaine lettuce, shaved parmesan, garlic anchovy crouton</i>	20
With marinated chicken skewer	23
With grilled shrimp skewer	26
—	
Grilled catch of the day <i>With sautéed veggies and fresh corn truffle, green salad and salsa verde</i>	29
—	
Fajitas ^V <i>With red and yellow peppers, zucchini, red onions and watercress salad</i>	20
Shrimp	26
Chicken	23
Angus Beef	26
—	
Veggie Spaghetti ^V <i>Zucchini, carrot, and chayote spaghetti noodles with a rustic tomato sauce and pine nuts</i>	19
—	
Penne Pomodoro ^V <i>Penne rigate in our house tomato sauce, with mozzarella di bufala, and shaved parmesan</i>	20
—	
Arrachera <i>Grilled flank steak, served with adobo potato wedges, grilled spring onions and cilantro chimichurri</i>	28

DINNER

The Pool

Restaurant

TaQUITOS de Langosta	26
<i>Sautéed lobster, adobo sauce over yuca masa mini tortillas, avocado, pickled red onions</i>	
Crudo de Pescado	20
<i>Local fish sashimi over slices of jicama, orange supremes, habanero infused olive oil, pink salt</i>	
Sopecitos de Chaya ^V	16
<i>Roasted mushrooms, corn and eggplant over a corn masa and local chaya spinach sopecito, served with roasted tomato salsa</i>	
Berenjena Rostizada ^V	18
<i>Chili roasted eggplant, mozzarella di bufala, tomato and chile pesto, grilled spring onions, basil</i>	
Tartare de Atún	24
<i>Yellowfin tuna, salsa macha, crushed peanuts, toasted sesame, tomatillo</i>	
Tostaditas de Pulpo al Mojo de Epazote	20
<i>Epazote marinated octopus, oregano mayo, cilantro, and cherry tomatoes over crispy corn tostadita</i>	
Queso Mak'ulam ^V	16
<i>Seared queso fresco cheese wrapped in hoja santa leaf with a mild spicy tomato salsa</i>	
Guacamole ^V	13
<i>Seasoned mashed avocado, pico de gallo, xnipec sauce and corn totopos</i>	
•	
Sopa Verde ^V	16
<i>Creamy soup of green vegetables, with local squash, spinach, dill, hoja santa, and poblano pepper</i>	
Sopa de Lima Yucateca	18
<i>Traditional chicken and Yucatecan lime soup</i>	

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The Pool

Restaurant

Ensalada del Chef ^V	18
<i>Arugula, organic cherry tomatoes, golden beets, pickled red onion, avocado oil, parmesan</i>	
Ensalada de Calabacita ^V	18
<i>Roasted zucchini, baby spinach, pistachios, parmesan cheese and lime dressing</i>	
•	
Camarones al Chile de Árbol	32
<i>Grilled jumbo shrimp over a warm black quinoa salad with fava beans, asparagus, and green mole sauce</i>	
Linguine Aragosta	36
<i>Lobster tail linguine with our house tomato sauce</i>	
Tikin Xic	32
<i>Local catch of the day fillet in a traditional Yucatecan achiote marinade, wrapped in banana leaf, with white rice and pickled onions</i>	
Veggie Spaghetti ^V	19
<i>Zucchini, carrot, and chayote spaghetti noodles with a rustic tomato sauce and pine nuts</i>	
Zanahorias Rostizadas ^V	19
<i>Chili-roasted baby carrots, warm mung bean tahini salad, whipped avocado, tomatillo and crumbled feta cheese</i>	
Medallón de Res Angus	38
<i>Grilled angus beef tenderloin with rustic mashed potatoes, roasted baby carrots, asparagus, and mushroom sauce</i>	
Atún Sellado	34
<i>Seared yellowfin tuna with Mexican Caponata and roasted cauliflower</i>	
Pollo al Sartén	26
<i>Pan-roasted skin-on chicken breast, with sautéed wild mushrooms, over a yuca cake and pumpkin seed pipián sauce</i>	
Filete Rib Eye Angus al Grill	38
<i>Smashed plantains, caramelized shallots, grilled string beans, and roasted tomato chile sauce</i>	

The Garden

Restaurant

Tostaditas de Atún <i>Seared yellowfin tuna, with crispy parsley and chile morita aioli</i>	22
Croquetona de Jaiba <i>Lump crabmeat croquette with a crispy corn crust, and zesty avocado purée</i>	22
Crudo de Pescado <i>Local white fish sashimi, tomatillo, ginger, cilantro infused olive oil, pink pepper</i>	20
Queso Fundido ^V <i>Skillet melted Chihuahua cheese fondue served with chorizo, poblano pepper rajas and warm homemade tortillas on the side</i>	18
•	
Sopa de Zanahoria Rostizada ^V <i>Roasted carrot soup with coconut milk, ginger, crispy tortilla strips, and shredded cabbage</i>	16
Sopa de Hongos <i>Champignon and oyster mushrooms, local spinach, chicken broth, crispy tortilla strips</i>	16
•	
Ensalada Verde ^V <i>Arugula, shaved fennel, fava beans, sweet peas, string beans, asparagus ribbons, herb-infused olive oil</i>	19
Ensalada de Frijol Mungo <i>Seared yellowfin tuna over mung bean salad with tomatillo, fennel, and red onions</i>	29

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The Garden



Restaurant

Camarones Salteados <i>Jumbo shrimp sautéed in a tamarind-honey sauce, with saffron basmati rice, and mixed greens</i>	32
Envuelto de Verduras ^V <i>Mexican winter squash, chickpeas and mushrooms baked in a banana leaf, with ginger-cinnamon brown rice</i>	20
Lasagne Vegetariane ^V <i>Local 'chaya' spinach lasagna with chard, tomato sauce, corn truffle sauce, and parmesan cheese</i>	20
Pescado a la Veracruzana <i>Catch of the day fish fillet Veracruz style, with tomatoes, bell peppers, olives and cilantro rice</i>	32
Pollo a la Plancha <i>Griddle-seared chicken breast, arugula, capers, parmesan cheese, lemon, cherry tomatoes, and roasted baby carrots</i>	26
New York Strip Steak <i>Plantain tostones, grilled spring onions, almond mole sauce</i>	38
Spaghetti Gamberi <i>Spaghetti with a basil, cilantro and pine nuts pesto, and grilled jumbo shrimps</i>	32
Cola de Langosta a la Parrilla <i>Grilled lobster tail, with roasted baby potatoes, charred string beans, and three sauces on the side</i>	45
Pollo en Salsa Xcatik <i>Seared chicken breast, creamy Xcatik pepper sauce, broken potatoes, bitter greens and fava beans</i>	26
Penne Pomodoro ^V <i>Penne rigate in our house tomato sauce, with mozzarella di bufala, and shaved parmesan</i>	20

DESSERTS

Dinner

Desserts

Sensación Haba Tonka 12
*Tonka bean mousse
over a crunchy ginger cookie*

Chocolate Bomb 14
*Warm dark chocolate fondant
served with vanilla ice cream*

Tres Leches cake 12
*Traditional Mexican cake
moistened with 3 kinds of milk*

Mexican Churros 12
*Served with chocolate and hazelnut
sauces*

Homemade ice cream and sorbet 10
*Please ask your waiter for our
seasonal and vegan flavors*

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Lunch

Desserts

Chocolate lingot 12
*Dark chocolate ganache over
chocolate covered popped quinoa*

Local Lime Dessert 12
With meringue and sablé

Seasonal Fruit Crumble 12
With vanilla ice cream

Tiramisú 12
Special recipe from the Duchess

Fruit Tartelette 12
*With fruits and berries, vanilla cream,
and chocolate*

Homemade ice cream and sorbet 10
*Please ask your waiter for our
seasonal and vegan flavors*

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ROOM SERVICE

BREAKFAST

7 AM - 10.30 AM

Pastry basket <i>House made morning pastries and jams</i>	9
Toast <i>White, whole grain and mixed seeds, with butter and house made jams, local honey</i>	6
Seasonal Fruit Bowl	9
Greek Yogurt Bowl <i>Served with a choice of fresh or stewed fruit Topped with homemade granola</i>	10
Quinoa Porridge <i>Almond milk, stewed fruit, toasted almonds</i>	11
Buttermilk Pancakes <i>Choice of blueberry, banana or apple - served with fresh berries, sliced banana, organic maple syrup</i>	14
French Toast <i>Brioche bread, homemade fruit jams</i>	13
Organic eggs any style <i>Scrambled, sunny-side up, hard-boiled Served with green salad and homemade toast</i>	15
Omelette <i>Regular or Egg white Served with breakfast potatoes or green salad with your choice of:</i> Chaya Spinach · Red Onion · Oaxaca Cheese · Mushrooms · Cherry Tomato Bacon · Roasted Peppers · Chorizo Argentino · Chihuahua Cheese	15
Huevos Rancheros <i>2 eggs sunny side up, tortilla, smashed beans, salsa ranchera, avocado, breakfast potatoes</i>	15
Huevos al Sartén <i>Skillet-baked eggs in tomato sauce with sautéed bell & poblano peppers</i>	15
Sides Breakfast Potatoes · Seared Turkey Ham · Sliced Avocado · Guacamole Green Salad · Organic Cherry Tomato Salad · Seared Fresco Cheese Mixed Mushrooms · Refried Black Beans · Corn Tortillas · Berries	5
.....	
El Continental <i>Fruit bowl, pastry basket, juice, coffee or tea</i>	20
El Esencial <i>Fruit bowl, choice of hot entrée, toast, juice, coffee or tea</i>	30

LUNCH

11 AM - 5.30 PM

Avocado Fries with regional tomato sauce ^V	14
Panuchos Yucatecos - <i>Traditional Yucatán pulled pork, on corn tortilla filled with black beans, with pickled red onions</i>	18
Guacamole ^V - <i>With xnipec sauce, pico de gallo and corn totopos</i>	13
Green Fava Bean Dip ^V - <i>Puréed fava, parmesan, chile de árbol, toasted almonds, cilantro</i>	13
Red Gazpacho - Green Gazpacho ^V	14
Tossed Grains & Veggies ^V - <i>Farro, purslane, asparagus, fava beans, baby zucchini, mint, greek yogurt dressing, roasted tomato and feta cheese</i> <i>With marinated chicken skewer 21</i> <i>With grilled shrimp skewer 21</i>	20
Ceviche Yucateco - <i>Local white fish marinated in Yucatecan lime juice with tomatillos, avocados, green olives, and fresh serrano chile</i>	24
Veggie Ceviche ^V - <i>Champignon, cauliflower, tomato, cucumber, cilantro, jalapeño, avocado</i>	19
Portobello Tacos ^V - <i>Portobello mushrooms, poblano peppers, tomatoes, corn kernels, seared fresco cheese on corn and poblano tortillas</i>	18
Fish or Chicken Tacos - <i>With guacamole, red cabbage and cilantro, on homemade corn tortillas</i> <i>Grilled fish 21</i> <i>Grilled chicken 19</i>	
Hamburger 225 g - <i>Angus beef, Chihuahua cheese, tomato, lettuce, and red onion, on house made brioche *</i>	20
The Esencia Club - <i>Slow roasted turkey breast, crispy bacon, tomato, lettuce and mayonnaise *</i>	20
B.L.T - <i>The Esencia take on the American classic, with roasted tomato, avocado, tomatillo and chipotle aioli *</i>	18
Penne Pomodoro ^V - <i>Penne rigate in our house tomato sauce, with mozzarella di bufala and shaved parmesan</i>	20
.....	
<i>V = Vegetarian</i>	
<i>* Served with french fries or green salad</i>	

DINNER

6 PM - 10.30 PM

Tartare de Atún <i>Yellowfin tuna, salsa macha, crushed peanuts, toasted sesame, tomatillo</i>	24
Berenjena Rostizada ^V - <i>Chili roasted eggplant, mozzarella di bufala, tomato and chile pesto, grilled spring onions, basil</i>	18
Sopa de Lima Yucateca <i>Traditional chicken and Yucatecan lime soup</i>	18
Ensalada Verde ^V - <i>Arugula, shaved fennel, fava beans, sweet peas, string beans, asparagus ribbons, herb-infused olive oil</i>	18
Ensalada de Frijol Mungo - <i>Seared yellowfin tuna over mung bean salad with tomatillo, fennel, and red onions</i>	29
Penne Pomodoro ^V - <i>Penne rigate in our house tomato sauce, with mozzarella di bufala and shaved parmesan</i>	20
Linguine Aragosta - <i>Lobster tail linguine with our house tomato sauce</i>	36
Envuelto de Verduras ^V - <i>Mexican winter squash, chickpeas and mushrooms baked in a banana leaf, with ginger-cinnamon brown rice</i>	20
Camarones al Chile de Árbol - <i>Grilled jumbo shrimp over a warm black quinoa salad with fava beans, asparagus, and green mole sauce</i>	32
Pollo en Salsa Xcatik - <i>Seared chicken breast, creamy Xcatik pepper sauce, broken potatoes, bitter greens and fava beans</i>	26
Tikin Xic - <i>Local catch of the day fillet in a traditional Yucatecan achiote marinade, wrapped in banana leaf, with white rice and pickled onions</i>	32
Filete Rib Eye Angus al Grill - <i>Smashed plantains, caramelized shallots, grilled string beans, and roasted tomato chile sauce</i>	38
Sides - <i>French fries · Green salad · Sautéed veggies · Roasted asparagus · Mashed potatoes · White rice · Refried beans · Organic cherry tomato salad</i>	5

DESSERTS

LUNCH DESSERTS

- Chocolate Lingot** - Dark chocolate ganache over chocolate covered popped quinoa 12
- Tiramisú** - Special recipe from the Duchess 12
- Seasonal and vegan homemade ice creams and sorbets** 10

DINNER DESSERTS

- Bomba de Chocolate** - Warm dark chocolate fondant served with vanilla ice cream 14
- Tres Leches Cake** - Traditional Mexican cake moistened with 3 kinds of milk 12
- Sensación Haba Tonka** - Tonka bean mousse over a crunchy ginger cookie 12
- Seasonal and vegan homemade ice creams and sorbets** 10

KIDS MENU 11AM - 10.30 PM

- 9
- Chicken and veggies soup** 10
- Veggie sticks with hummus dip** 14
- Chopped chicken salad**
- Spaghetti or Penne**
Tomato sauce or Butter and Parmesan 10
Vegetables 13 Meatsauce 14 15
- Chicken or fish fingers** - With salad and mashed potatoes or french fries 13
- Hot dog** - With french fries 14
- Mini hamburger** - With cheese and french fries 13
- Grilled ham and cheese sandwich with fries**

AFTER HOURS

11 PM - 6 AM

- Guacamole** ^v - With xnipec sauce, pico de gallo and corn totopos 13
- Nachos** ^v - With cheese sauce, refried beans, guacamole, pico de gallo and pickled jalapeños
With chicken 21 With beef 23 16
- Ensalada Verde** ^v - Arugula, fennel, fava beans, sweet peas, string beans, asparagus ribbons 18
- Penne Pomodoro** ^v - Penne rigate in our house tomato sauce, with mozzarella di bufala and shaved parmesan 20
- Fish or Chicken Tacos** - With guacamole, red cabbage and cilantro, on homemade corn tortillas
Grilled fish 21 Grilled chicken 19
- Hamburger** 225 g - Angus beef, Chihuahua cheese, tomato, lettuce, and red onion * 20
- The Esencia Club** - Slow roasted turkey breast, crispy bacon, tomato, lettuce and mayonnaise * 20
- B.L.T** - The Esencia take on the American classic, with roasted tomato, avocado, tomatillo and chipotle aioli * 18
- Tres Leches Cake** - Traditional Mexican cake moistened with 3 kinds of milk 12
- Chocolate Lingot** - Dark chocolate ganache over chocolate covered popped quinoa 14

OUR DISHES ARE PREPARED TO ORDER
IN OUR OWN KITCHEN FROM FRESH, SEASONAL
AND LOCALLY SOURCED INGREDIENTS.

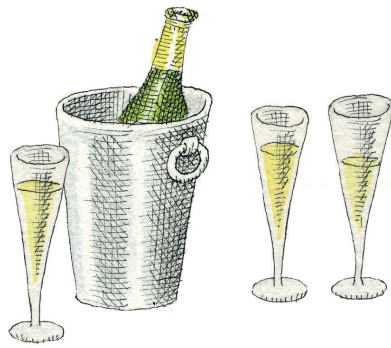
ALL BREADS ARE BAKED ON PREMISES FRESH
DAILY. WE USE EXTRA VIRGIN OLIVE OILS FROM
BAJA CALIFORNIA, MEXICO.

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

PRICES ARE IN US DOLLARS.

ROOM SERVICE CHARGE IS 25% OR 5 USD FOR OUR
COMPLIMENTARY BREAKFAST IN YOUR ROOM.

H
E



HOTEL ESENCIA

XPU-HA MEXICO