

Ceviches

**Ceviche is a specialty of Esencia and here is a selection of our favorites,
prepared and recommended by our Chef.**

ESENCIA \$31

Lobster, scallops and mexican sea wolf marinated in citrus juices,
served with tomatoes and onions.

AGÜACHILE \$22

Shrimps marinated with lemon juice, serrano pepper and coriander.

SHRIMP AND CACTUS \$29

Shrimp and cactus with yucatan tiger's milk dressing, tomatoes, coriander, avocado, onions, serrano pepper,
and grapefruit wedges

AZTECA \$29

Octopus, mexican sea wolf, shrimp and scallops marinated in citrus
juices, served with avocado, orange and lemon wedges, and
guajillo chili drizzled with chili-oil.

OCTOPUS \$25

Octopus marinated in citrus juices, served with red onions, coriander, a dash of ketchup and cherry
tomatoes.

CEVICHE DE RÓBALO \$30

Mexican sea wolf marinated in citrus and tequila served with tomatoes, mango, coriander and arugula
drizzled with chili-oil.

TUNA CEVICHE \$31

Yellow Fin Tuna marinated with lemon, grapefruit, tomatoes, onions, green bell pepper.
coriander and roasted garlic.

GREEN CEVICHE \$23

National grouper marinade with lime oil and juice, served with green tomato, avocado, green olives, coriander and
jalapeño chili pepper.

Prices in US Dollars – Prices Subject to Change

Actual menu selection may vary according to season and produce availability. Our chef presents daily specials and recommendations.

If there is something special we can prepare for you, our Chef will be pleased to meet your dietary preferences.

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