



ESENCIA

COCKTAIL BAR



At **Esencia**, we honour classic cocktails with deep respect for their recipes, techniques, and the passion that defines the craft of bartending. We believe that every cocktail should express its **Esencia: Balance, Flavor & Soul.**

Rooted in **tradition**, we also explore new horizons through our signature cocktails that incorporate modern techniques such as clarifications, spherifications, flavored airs, foams, etc.

Our goal is to surprise you without losing authenticity, innovate without forgetting our origins.



Here, every drink tells a story, and **in every story** our **Esencia comes to life.**

If you have any questions or do you need a recommendation, our team will be happy to help.

Please let us know of any intolerances or allergies before placing your order to ensure the best service possible.



SIGNATURES

SKY

Botanical
Herbal
&
Refreshing



Bulldog Gin, green Chartreuse,
pandan, lime, blue curaçao &
rosemary soda.
Clarified with
coconut milk.

16.00

HALO-HALO

Creamy
Tropical
&
Exotic



Don Papa Rum, coco,
calamansi & ginger syrup,
lime.
Ube & mango foam.

15.00

MR. BATOM

Bitter
Umami
&
Herbal



Bulldog Gin infused with basil,
Campari, Antica Formula
vermouth, balsamic of tomato,
basil and vermouth air.
Clarified with mascarpone &
parmesan cheese.

16.00

SIGNATURES

PALOMA'S DOWNFALL

Fresh
Citrusy
&
Smooth



Espolon tequila,
grapefruit tepache,
agave syrup, mint
&
lime.

16.00

DRINK MY CAKE

Silky
Nutty
&
Spiced



Don Papa Rum, Pedro Ximenez
Oloroso, roasted pistachio,
raspberry, vanilla, lime/lemon
juice & lotus biscuit.
Clarified with cream cheese.

16.00

BLOSSOM MARTINI

Dry
Floral
&
Briny



Grey Goose Vodka,
Marigold,
Noilly Prat Dry vermouth &
olives.

15.00

CLASSICS

SPRITZ

Aperol/ Campari/ St-Germain,
Prosecco & soda.



12.00

PORNSTAR MARTINI

SKYY vodka, passion fruit, vanilla
liqueur & lime.



14.00

MOSCOW MULE

SKYY vodka, lime &
ginger beer.



13.00

BASIL SMASH

Bulldog Gin, lemon,
sugar & basil.



12.00

DAIQUIRI

Don Papa Gayuma Rum, lime &
sugar.



14.00

MARGARITA

Tequila Espolon, Cointreau, lime
& sugar.



14.00

ESPRESSO MARTINI

SKYY vodka, coffee liqueur,
espresso & sugar.



13.00

PALOMA

Tequila Espolon, lime &
grapefruit soda.



14.00

SOURS

Whisky/ Amaretto/ Pisco, lemon,
sugar & egg white.



13.00

CLASSICS

OLD FASHIONED

Woodford Reserve Bourbon,
Angostura bitters & sugar.



15.00

NEGRONI

Bulldog gin, Campari & Antica
Formula vermouth.



14.00

NAKED & FAMOUS

San Cosme Mezcal, Aperol, yellow
Chartreuse & lime.



15.00

PENICILLIN

Whisky Monkey Shoulder, ginger,
honey, lemon & Lagavulin 16.



14.00

LAST WORD

Bulldog Gin, Luxardo Maraschino,
green Chartreuse & lime.



15.00

DRY MARTINI

Tanqueray Ten Gin/Grey Goose
Vodka & Noilly Prat dry vermouth.



14.00

COSMOPOLITAN

SKYY vodka, Cointreau,
cranberry & lime.



13.00

VESPER MARTINI

Tanqueray Ten Gin, Grey Goose
Vodka & Lillet white.



14.00

MOCKTAILS

GIN BASIL SMASH 0%

Cooper Head gin 0%, lemon,
sugar & basil.



12.00

AMARETTO SOUR 0%

Amaretto Adriatico 0%,
lemon, sugar
&
egg white.



12.00

FREE TIKI

Havaniest Rum 0%, homemade
banane orgeat, pineapple, passion
fruit, lime & orange syrup.



13.00

MAKE OUR SIGNATURES COCKTAILS 0%

SKY 13.00

HALO-HALO 12.00

PALOMA'S DOWNFALL 12.00

OTHERS

SOFT

PERIER	4.00
FRITZ COLA	4.00
FRITZ COLA ZERO	4.00
FRITZ LEMON	4.00

WATER

CHAUDFONTAINE	4.00
STILL/SPARKLING	
25CL	

FEVER TREE

T. INDIAN PREMIUM	4.00
T. MEDITERRANEAN	4.00
T. ELDERFLOWER	4.00
GINGER BEER	4.00

BEER

DELTA IPA	6.00
ORVAL	6.00
TRIPLE D'ANVERS	6.00
DELTA IPA 0%	5.00

WINE

RED

L'INSOUCIANTE CAMILLE	6.00
CAYRAN 2022	33.00
Cotes du Rhone BIO	
CHÂTEAU BEAULIEU 2020	44.00
Montagne Saint Emilion	
CHÂTEAU NOAILLAC 2018	48.00
Médoc cru Bourgeois	
CALDORA 2023	35.00
Montepulciano D'Abruzzo	

WHITE

DOM. DE ROCHELLES 2024	6.00
Lebreton Sauvignon BIO	33.00
DOLMAINE DE COLBOIS 2023	52.00
Chablis	
PETIT F DOM.	
MICHEL REDDE LOIRE 2023	52.00
Pouilly Fumé AOC	

ROSE

L'INSOUCIANTE CAMILLE	6.00
CAYRAN BIO 2024	33.00

CHAMPAGNE

VIRGINIE T	12.00	LAURENT-PERRIER	120.00
BRUT	90.00	La Cuvée BRUT	

TAPAS

SICILIAN OLIVES 6.00



HUMUS DUO 10.00

Coco-Mango & Tikka Masala
Rosemary crackers



CHARCUTERIE PLATE 16.00

Serrano ham reserva 12M,
Wagyu dried 11M & mini Fuet
with parmesan.
Bread & olive oil.



CHEESE PLATE 15.00

Manchego, Orval &
Maredsous
cheese.
Bread & olive oil.



Gluten



Milk



Sesame



Sulfur

EVERY COCKTAIL TELLS A STORY.
THANK YOU FOR BEING PART OF
OURS.



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