



**KI' BEACH BAR**  
KOREAN BBQ

## STARTERS

**DUCK CONFIT GYOZA**    
Ponzu, Shitake, Ginger

**CHILLED COCONUT SOUP**      
Sour Melon, Borage, Mirin, Honey

**AVOCADO SPICY TOSTADA**     
Miso, Gochujang, Crispy Wonton

## BANCHAN

**PICKLED DAIKON**    

**TOASTED NORI CHIP**    

**KIMCHI**    

**SPICY PEANUTS**    

**KOREAN COLESLAW**   

**PICKLED CUCUMBER**    

**SEAWEED SALAD**     



**EDEMAME**    

**BLISTER SHISHITO PEPPERS**    

**RICE NOODLE SALAD**     

**JASMINE RICE**    

**GREENS**      
Shiso, Lettuce, Cilantro, Spring Onion

**SAUCES**     
Korean Pesto, Gochujang, Korean Chimichurri,  
Korean BBQ, Spicy Kewpie Mayo

## TO GRILL

### Land

**BONE IN SHORT RIB**  

**AUSTRALIAN NY +5**  

**KOREAN BEEF SATAY** 





**PORK BELLY** 

**ORGANIC CHICKEN BULGOGI** 





### Sea

**US SHRIMP**  

**HAMACHI**  

**FRESH VEGETABLES**      
Shitake, Asparagurs, Snow Pea, Broccoli,  
Spring Onion


## DESSERT

**PECAN CARAMEL HOTTEOK**      
Mandarin Ginger Marmelade, Rum Caramel,  
Whipped Cream

 SPA Spa Recommendation

 Contain Nuts

 Gluten Free

 Vegan / Vegetarian

 Dairy Free

1ST SEATING 6:30 PM

2ND SEATING 8:30 PM

2300 MXN\$ per person