



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, Gouchujang, 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 Recommendation

 Contain Nuts

 Gluten Free

 Vegan / Vegetarian

 Dairy Free

1ST SEATING 6:30 PM

2ND SEATING 8:30 PM

2300 MXN\$ per person