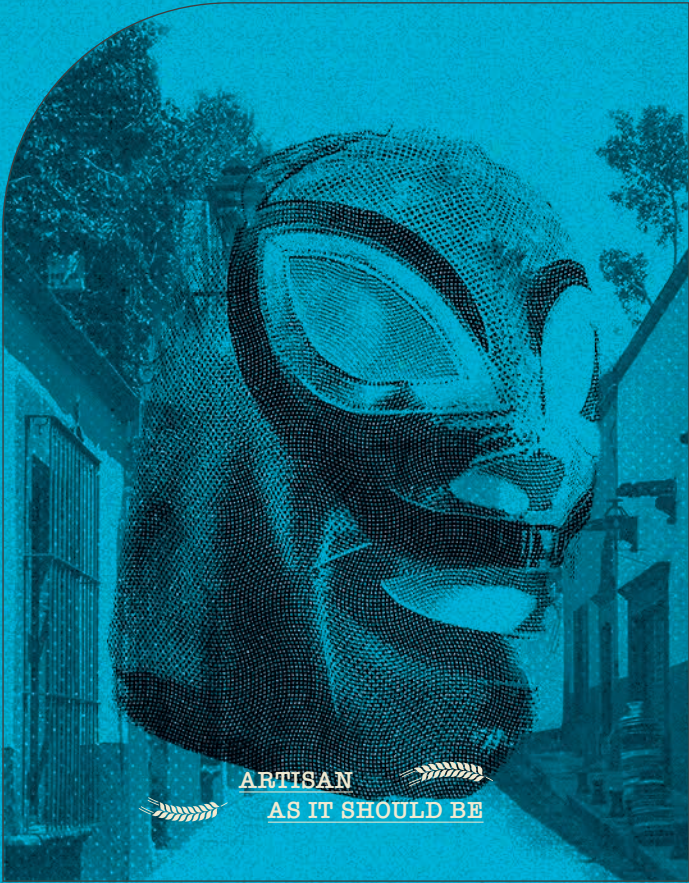


¡Viva Mexico!

This is a place where we celebrate Mexico and its treasures.  
We are ecstatic that we live in a land with a proud history,  
a rich culture, and a mouth-watering cuisine!

SO HOORAY FOR MEXICO AND WELCOME HOME!



<u>MAREA ROJA RED IPA 355 ML</u>		<u>MXN 164</u>
Brewery	Agua Mala	<u>USD 8</u>
Bitterness		
Alcohol	6%	
Color	Copper	
Style	IPA	
Flavor	Tropical and refreshing	

<u>MEZCAL IPA 355 ML</u>		<u>MXN 164</u>
Brewery	Agua Mala	<u>USD 8</u>
Bitterness		
Alcohol	7%	
Color	Amber	
Style	IPA	
Flavor	Floral, citric and refreshing	

<u>LA PERVERSA DOBLE IPA 355 ML</u>		<u>MXN 144</u>
Brewery	Border Psycho	<u>USD 7</u>
Bitterness		
Alcohol	9%	
Color	Deep Gold	
Style	Imperial Indian Pale Ale	
Flavor	Refreshing, floral, herbal	

<u>BRUTAL 355 ML</u>		<u>MXN 144</u>
Brewery	Border Psycho	<u>USD 7</u>
Bitterness		
Alcohol	10.05%	
Color	Opaque Black	
Style	Imperial Stout	
Flavor	Intense, mocha, spiced	

<u>HOLBOXEÑA COCO 355 ML</u>		<u>MXN 144</u>
Brewery	La Holboxeña	<u>USD 7</u>
Bitterness		
Alcohol	5.2%	
Color	Dark Brown	
Style	Porter	
Flavor	Toasted, coconut and vanilla	

<u>ALLENDE AGAVE LAGER 355 ML</u>		<u>MXN 123</u>
Brewery	Allende	<u>USD 6</u>
Bitterness		
Alcohol	4.2%	
Color	Pale Copper	
Style	Lager	
Flavor	Smokey Caramel	

<u>PRINCIPIA EXTRA SOLAR 355 ML</u>		<u>MXN 226</u>
		<u>USD 11</u>

Brewery	Principia
Bitterness	
Alcohol	6.5%
Color	Hazy Yellow
Style	NEIPA
Flavor	Cream, peaches and passion fruit

<u>DARKSTAR LAGER 355 ML</u>		<u>MXN 164</u>
		<u>USD 8</u>

Brewery	Principia
Bitterness	
Alcohol	4.1%
Color	Dark Brown
Style	Czech Dark Lager
Flavor	Light, fresh, roasted malt

<u>CORTEZA DE BRONCE 355 ML</u>		<u>MXN 144</u>
		<u>USD 7</u>

Brewery	Heroica
Bitterness	
Alcohol	5.3%
Color	Light Brown
Style	Munich Dunkel
Flavor	Fresh with subtle hints of coffee and chocolate

<u>PORTER VAINILLA 355 ML</u>		<u>MXN 103</u>
Brewery	Patito	<u>USD 5</u>
Bitterness	■■■■■	
Alcohol	7.5%	
Color	Dark Brown	
Style	Porter	
Flavor	Cocoa and vanilla from Yucatan	





DO YOU EAT IT  
OR DRINK IT?

**SANGRE DE TORO BEAN CREAM** 🍴

Flavorful, with sour cream and Cotija cheese

**GARDEN VEGETABLE SOUP** 🍴

Served with broad bean purée

**POBLANO PEPPER CREAM** 🍴/

Served with charred corn

**NIBBLES**

**GUACAMOLE** 🍴

- With grasshoppers, Oaxaca style
- With rib eye fritters as in Mexico City

**SHRIMP AGUACHILE** ✨🍴/

A variety of ceviche but better! As eaten in Sinaloa; with cucumber, cilantro and serrano pepper

**CRUNCHY PORK BELLY SALAD WITH AVOCADO MOUSSE** 🍴/

Add a beer and nothing tastes better

**MEMELITAS** 🍴✓

Corn tortilla, roasted husk tomato, soy cheese and beans

**EMPANADAS** 🍴✓

Stuffed with mushrooms and fava beans

**HOLY QUESADILLAS!** 🍴🍴

An order of 3, stuffed with squash blossoms, huitlacoche and fresh Oaxaca cheese with peach pico de gallo

**ESQUITES** 🍴

Our approach to a street food classic: Corn kernels with homemade mayo, sour cream and queso fresco

**MELTED CHEESE** 🍴

Golden brown, eat it plain or with chorizo

**RIB EYE FRITTERS TLACOYO** 🍴/

Handmade, griddled, served with pico de gallo and topped with nopalitos salad

**TRADITIONAL MEXICAN BEANS**

A refined version of how La Abue used to make them, served with queso fresco and chorizo

**SERIOUSLY EATING**

**CHILAQUILES VERDES** /🍴✓  
Served with nopalitos

**VEGETABLE STEW** 🍴✓  
With soft beans

**SEAFOOD MOLCAJETE** 🍴

Octopus, calamari and shrimp with roasted pineapple, roasted chile sauce and onion

**MOLE ENCHILADAS** /🍴🍴

Filled with chicken, topped with sour cream, cheese and guajillo pepper oil

**NORTHERN GREEN ENCHILADA** /

Avocado salsa verde, hanger steak and Monterey cheese

**PORK CHOP HUARACHE** 🍴

Corn masa, pork chop, refried beans and queso fresco

**MOLE DE OLLA WITH MARROW**

Slow-cooked beef stew, perfect for the “morning after”

**TLAYUDA FROM OAXACA**

Crunchy tortilla with cured beef, chorizo, avocado and, of course, Oaxaca cheese

**BARBACOA FROM HIDALGO** 🍴

If mole de olla doesn’t do it for you; lamb braised and slow cooked in its own juices, served with consommé and mezcal

**MOLCAJETE SAMPLER** 🍴/

Hard to decide? This one’s for you: flank steak, chicken, chorizo, panela cheese, roasted onions and nopalitos, served with a mild hot sauce

**TACOS PLEASE!**

**CACTUS AND QUESO FRESCO** 🍴🍴

The beauty of simplicity: baby cactus and panela cheese

**“EATING HEALTHY”** 🍴🍴

Grilled vegetables and avocado so you can have seconds

**TIKIN XIK FISH TACO**

A local classic, achiote marinated fish, served with avocado

**SAYULITA** /

Jalisco style battered shrimp

**OCTOPUS TACO** 🍴/

One you can’t resist, octopus in guajillo garlic sauce, served with calamari ink tortilla

**DUCK MANCHAMANTELES** 🍴/

...Your washing machine will hate it

**AL PASTOR**

The classic we crave ... three thinly sliced marinated pork tacos with pineapple pico de gallo

**LA CANTINA** 🍴/

Order of 3 with beef, chorizo, pork crackling, queso fresco and salsa verde

**PORK CARNITAS** 🍴

Classic Michoacan slow-simmered pork served with onion and cilantro

**YECAPIXTLA TACO** 🍴

Salt-cooked, sun-dried beef with grilled nopalitos, molcajete sauce and panela cheese

🍴 Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

✨ Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🍴 This food contains nuts or seeds that may cause allergies

🍴 VEGETARIAN /HOT ✓ VEGAN

Additional cost applies. The amount will be charged in MXN or the equivalent to USD and it will be charged to the room bill. Please enquire at the front desk about the exchange rate for charges in USD.



Proud of the vegetarian choices we offer, we have plant based substitutes from NotCo and Plant Squad for you to choose