COCKTAILS

PISCO MAR
A reassuringly balanced cocktail combined with peppery notes of ginger and lime

GIN GIN
An invigorating composition made with gin and the addition of sweet lavender

PASSION FRUIT SOUR
Flavorful and uplifting cocktail made with rum and passion fruit topped with sparkling water

FRUITY CLERICOT
An elegant expression of red wine mixed with lime and diced fruit

MANDARIN PISCO COUR
A South American classic balanced with zesty citrus blends of lime and mandarin

NORTHERN CLAMATO
A yummy Mexican version of the Bloody Mary: dark beer, lime, spicy sauces and a pinch of salt

MEXICAN CHICHA
Unique and interesting flavor made with sorrel and lively expressions of cinnamon

ANCHORS AWEIGH!

TUNA *CARNITAS* TACOS
Simmering tuna flavored with herbs and orange juice, served with thinly sliced vegetables, roasted spring onions and creamy avocado

CREOLE OYSTERS
Au gratin cooked in pepperleaf sauce and a touch of Parmesan cheese

CARIBBEAN SALAD
Arugula and spinach salad with creamy blue cheese, cherry tomato, citrus wedges and peanut praliné

TROPICAL CEVICHE
An incredible fresh choice: cubed marinated fish with kiwi, diced mango, pineapple and *guajillo* chili oil

PLANTAIN CROQUETTE
Crispy croquette filled with Edam cheese in a mild yellow curry and notes of coconut

SPICY WINGS
No false promises here! They're tender and saucy: chicken wings tossed in BBQ sauce, spicy and sweet all at the same time

SHRIMPADILLAS
Fried tortilla filled with a tasty mixture of marinated shrimp flavored with *guajillo* chili, mozzarella cheese with a side of coleslaw

Gluten free. 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.

SOUPS BY THE SEA

BELL PEPPERS AND BASIL
Grilled and smoked bell peppers in vegetable stew

LOBSTER CREAM
Blissful and aromatic with all the flavor of the Caribbean

ALL HANDS ON DECK!

***TIKIN XIC* FISH**
Branzino fish fillet in *achiote* and sour orange marinade, green rice with *xcatic* pepper and pickled onion

OVEN-ROASTED BRIE
Phyllo-wrapped Brie cheese with buttery poached pears, drizzled on your table with spiced honey and pistachios

SEAFOOD MAC & CHEESE
With creamy Mornay sauce, seafood mix, mushrooms, fennel and fresh scallion

STUFFED BELL PEPPER
Poached bell pepper filled with creamy ginger rice, served with tomato sauce and crispy sweet potato chips

SALMON IN GREEN SAUCE
Cooked on the griddle with a rich avocado sauce, served with fresh cucumber and cherry tomatoes

MUSSELS WITH SPICY CHORIZO
The jewels of the sea: mussels tossed in shallot and cilantro mojo sauce, cooked with lime butter

JAMAICAN JERK CHICKEN
Slow-cooked chicken over hot coals, accompanied by roasted corn on the cob and soft dinner rolls

ROPA VIEJA
Braised short rib cooked in its own juice, served with rice and black beans and a bell pepper sauce

TAMARIND BABY BACK RIBS
Glazed with tamarind and ginger sauce, served with crispy fries

COCOSHRIMP
Guarenteed crunch in every bite: fried shrimp with grated coconut and coconut dipping sauce

REBECA ESCOBAR
Chef de Cuisine

*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 can cause allergies. Vegetarian Hot Vegan

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