

# COCKTAILS

## MARGARITA ROSE

Tequila, Campari and a dash of lime with  
chili powder

## TEQUILA MULE

Tequila, ginger liqueur and lime juice

## MEZCAL TONIC

Mezcal, tonic water and grapefruit

## MEXICAN PALOMA

Tequila, lime juice and grapefruit soda

## TAMARIND MEZCALITA

Mezcal, Triple Sec, chili pepper liqueur  
and tamarind juice

## JARRITO LOCO

Tequila, a dash of lime and citrus highlights

## SANGRIA MOCKTAIL

Dash of lime, grape juice, topped with  
sparkling water and fresh diced fruit

# CRAFT BEER

 **ARTISAN**   
**AS IT SHOULD BE**



### MAREA ROJA RED IPA

355ml | MXN164 USD8

#### Brewery

Agua Mala

**Bitterness**     

**Alcohol** 6%

**Color** Copper

**Style** IPA

**Flavor** Tropical and  
refreshing



### ALLENDE AGAVE LAGER

355ml | MXN123 USD6

**Brewery** Allende

**Bitterness**  

**Alcohol** 4.2%

**Color** Pale Copper

**Style** Lager

**Flavor** Smokey  
Caramel



## LA PERVERSA DOBLE IPA

355ml | MXN144 USD7

### Brewery

Border Psycho

**Bitterness**       

**Alcohol** 9%

**Color** Deep Gold

**Style** Imperial Indian

Pale Ale

**Flavor** Refreshing,  
floral, herbal



## MEZCAL IPA

355ml | MXN164 USD8

### Brewery

Agua Mala

**Bitterness**        

**Alcohol** 7%

**Color** Amber

**Style** IPA

**Flavor** Floral, citric  
and refreshing



## BRUTAL

355ml | MXN144 USD7

### Brewery

Border Psycho

**Bitterness**    

**Alcohol** 10.05%

**Color** Opaque Black

**Style** Imperial Stout

**Flavor** Intense, mocha,  
spiced



## CORTEZA DE BRONCE

355ml | MXN144 USD7

### Brewery Heroica

**Bitterness**  

**Alcohol** 5.3%

**Color** Light Brown

**Style** Munich Dunkel

**Flavor** Fresh with  
subtle hints of coffee  
and chocolate



## HOLBOXEÑA COCO

355ml | MXN144 USD7

### Brewery

La Holboxeña

**Bitterness**    

**Alcohol** 5.2%

**Color** Dark Brown

**Style** Porter

**Flavor** Toasted, coconut  
and vanilla



## DARKSTAR LAGER

355ml | MXN164 USD8

### Brewery Principia

**Bitterness**    

**Alcohol** 4.1%

**Color** Dark Brown

**Style** Czech Dark Lager





**Flavor** Light, fresh,  
roasted malt



## PORTER VAINILLA

355ml | MXN103 USD5

### Brewery Patito

**Bitterness**    

**Alcohol** 7.5%

**Color** Dark Brown

**Style** Porter

**Flavor** Cocoa and  
vanilla from Yucatan



## PRINCIPIA EXTRA SOLAR

355ml | MXN226 USD11

### Brewery Principia

**Bitterness**       

**Alcohol** 6.5%

**Color** Hazy Yellow

**Style** NEIPA

**Flavor** Cream, peaches  
and passion fruit

Abuse in consumption of alcoholic beverages  
may cause health problems.

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.

# STARTERS

## VEGGIE TARTARE

A monochrom artwork: beet textures, carrot, jícama and peppermint

## CITRUS SALAD

Sliced citrus fruits marinated in powdered chili and lime juice, served with creamy mango

## QUELITE SALAD

Fresh greens with an orange-honey vinaigrette, requesón foam and grilled seasonal fruit

## WILD BEET SALAD

Roasted beets, goat cheese, pistachio and nuts

## MUSHROOM TAMAL

Filled with savory epazote and cilantro, sautéed mushrooms and corn kernels ladled with husk tomato sauce

## BUTTER TURNED TO CHEESE

Fresh cheese, avocado-chickpeas purée and pickled tomatoes topped with a pepperleaf vinaigrette

## CEVICHE CASA MÍA \*

Catch of the day, mezcal, avocado, mango and cilantro

## YELLOW TIRADITO \*

Fish tiradito, mango-habanero leche de tigre and a scallop crisp

## CEVICHE CENOTE \*

Fish, corn and fragrant oregano

## BLUE CORN TORTILLA SOUP

## CORN & BEAN SOUP

Corn dust, ricebeans and charred onions

## DUCK ENMOLADA

Luscious duck carnitas confit topped with mole sauce, amaranth seeds and plantain purée

## INFLADITA

Fried puffed-up tortilla with recado negro, chilorio, Oaxaca cheese foam and bean dust



# MAIN COURSE

## CAULIFLOWER IN ADOBO

Char-grilled cauliflower florets with creamy avocado, slivered almonds and cilantro aioli

## VEGETABLE TLAPIQUE

Served with chichilo chili sauce, beans and vegetables in adobo

## CREAMY SHRIMP ESQUITE

Shrimp and corn kernels with spicy chili mayonnaise, queso fresco and cilantro

## CHARGRILLED OCTOPUS

With smoked bean purée, green sauce and pineapple

## BRANZINO FILLET

Ladled with green pipián sauce, cherry tomato jam and platain mojo

## GLAZED SALMON

Spicy-honey glazed salmon with textured corn parmentier

## ALMOND CHICKEN

With almond sauce, rice crisps and vegetables

## SUCKLING PIG

Ricebean, spicy chorizo and avocado

## LAMB FROM OUR FARM

Loin with peanut sauce, cauliflower purée and lime oil

## BRAISED SHORT RIB





In chirmol sauce, corn kernels and grilled zucchini, served with plantain-vanilla purée

## PICANHA STEAK


Ash sauce, avocado and cactus leaves



EDUARDO GALLEGOS VASQUEZ  
Chef de Cuisine

 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.  Hot  Vegan  Vegetarian

\* 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.



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