

MENU

FROM OFFAL AND HEAVENLY SPECIALTIES

ROLLED STUFFED PORK

Pork loin roll with egg, spinach, bell pepper, carrot, manchego cheese and bacon, served with a salad mix

PARMESAN BEEF CARPACCIO ✱ 🌱 🇵🇷

Grana Padano, olive tapenade, red onion and arugula with extra olive oil dressing and lime juice

SWEETBREADS 🌱

Cooked in whey, charbroiled with potatoes and parsley

GRILLED CHISTORRA SAUSAGE 🌱

With melted cheese and *chimichurri*

NEW YORK STRIP *CHICHARRÓN*

Served with potato purée and gravy sauce

CHORIPÁN

With white Argentine chorizo, served with tomato, arugula and *chimichurri*

OCTOPUS CASSEROLE 🌱

Cooked in its own juice with garlic, paprika and *chimichurri* sauce

GRILLED SAUSAGE 🌱

With red wine and balsamic vinegar reduction

GRILLED PROVOLONE 🌱 🇵🇷

With *chimichurri* and basil

ARGENTINEAN EMPANADAS

- With spinach and cheese
- With *humita*, corn, white sauce, cheese and bell peppers
- With ground beef, hard-boiled egg and spices

PASTA

SPINACH RAVIOLI 🌱

Topped with cheese sauce

FETTUCCINI ALFREDO 🌱

With Parmesan cheese emulsion and butter

PASTA POMODORO 🌱

Topped with tomato sauce and basil

NEAPOLITAN LASAGNA

Served with ground meat

🌱 **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.

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

🌱 **VEGETARIAN**



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

MAIN COURSE

VEGETABLE *MENESTRA* 🍴 🌿

Vegetable stew with thyme, garlic and olive oil

SMOKED CAULIFLOWER 🍴 🌿

Placed right on the grill

THE GRILL'S BURGER

Beef burger with melted Provolone, arugula, roasted tomato and caramelized onion

CAPRESE BREADED BEEF 🍴 🍷

With tomato sauce base, mozzarella au gratin, basil pesto and tomato slices

GRILLED OCTOPUS 🍴

Chimichurri marinade with bell peppers and pomodoro sauce

TUNA STEAK - 7 OZ 🍴

Juicy tuna loin with a deep smoky flavor from the grill

GRILLED SALMON - 7 OZ 🍴

With parsley and lemon wedge

FROM THE GRILL

CHICKEN BREAST 🍴

Grill-roasted

FLANK STEAK - 7 OZ 🍴 🍷

Handled as little as possible during grilling to maintain juiciness

RUMP STEAK - 14 OZ 🍴 🍷

Sensational and juicy, cut from the top sirloin

SHORT RIB - 11 OZ 🍴

Beef ribs cooked low and slow in their own juice

RIB-EYE STEAK - 10 OZ 🍴 🍷

Grilled rib eye

STRIP LOIN STEAK - 10 OZ 🍴 🍷

Grilled New York

PORK LOIN STEAK - 10 OZ 🍴

Luscious pork T-Bone, slow-cooked on charcoal fire

PIZZA *MATAHAMBRE* 🍴

Flank steak pizza-style, topped with tomato sauce and mozzarella cheese au gratin

DAZZLING SIDES

ARGENTINEAN SALAD 🍴 🌿

With radicchio, tomato, Romaine lettuce, red onion, olive oil and oregano

SAUTÉED MUSHROOMS 🍴 🌿

Served with onion, parsley, olive oil and white wine

PEPERONATA 🍴 🌿

Roasted red onion and bell peppers with balsamic vinaigrette and olive oil

FRESH VEGETABLES 🍴 🌿

Assorted lettuce, tomato, red onion, radish, cucumber and creamy avocado, with olive oil dressing and our house vinaigrette

POTATO SALAD 🍴

With spring onion, mustard cream, onion, parsley and bacon

FRENCH FRIES 🍴

With truffle oil, Parmesan cheese and parsley

POTATO PURÉE 🍴

Rustic garlic mashed potatoes with butter, parsley and pepper



MAGALI CALDERÓN OLGUÍN
Chef de Cuisine