

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

CERVEZAS PATITO



BELGIAN 355 ml

Bitterness



Alcohol

6.5%

Color

Pale gold

Style

Ale

Flavor

Fruity

USD 8



IPA 355 ml

Bitterness



Alcohol

7.0%

Color

Copper

Style

Ale


Flavor

Intense bitter

USD 8



DRY STOUT 335ml

- Bitterness** 
Alcohol 4.0%
Color Dark brown
Style Ale
Flavor Slightly bitter, coffee, nuts
and toast
USD 8




LAGER YUCATECA 335 ml

- Bitterness** 
Alcohol 3.8%
Color Copper ale
Style Lager
Flavor Light, balanced and refreshing
USD 8



VANILLA PORTER 355 ml

- Bitterness** 
Alcohol 7.5%
Color Dark brown
Style Porter
Flavor Cacao and vanilla from Yucatán
USD 8

ARTISAN 
 **AS IT SHOULD BE**

Abuse in consumption of alcoholic beverages
may cause health problems.

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, *quesón* 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

CATCH OF THE DAY

Ladled with green *pipián* sauce, cherry tomato jam and plantain 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

 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 can cause allergies.

 Hot  Vegan  Vegetarian

Additional cost applies. The amount will be charged in USD or the MXN equivalent and it will be charged to the room bill.