

Starters

MUSHROOM COCKTAIL ✓

A scrumptious variation to be enjoyed: cocktail made with tender mushroom confit

MEXICAN SALAD 🌱 🍃

This colorful and fresh-looking salad features sweet cantaloupe and watermelon

TWO-TOMATO SALAD 🌱 🍃 🥥

With cactus pads and *panela* cheese

CORN ON THE COB 🌱 🍃 /

A totally moreish craving: mayonnaise, shredded cheese and powdered *morita* pepper

SMOKED CEVICHE ✨ 🌱 🥥 🍃

Seafood mix, avocado, pumpkin seed and *chicharrón*

SEAFOOD MIX COCKTAIL ✨

Served with corn tortilla chips

CRAB CHIMICHANGA /

Crab with grilled pineapple wrapped in a flour tortilla served with *guajillo* pepper sauce

BRINED OCTOPUS TOSTADAS

With avocado and tomato

MELTED CHEESE

With *longaniza* from Valladolid and flour tortillas

BONE MARROW /

Corn with epazote, griddled tortillas and chunky *salsa verde*

Soup

PUEBLA STYLE CREAMY SOUP /

A very classic Mexican soup made with *poblano* pepper and *panela* cheese

TORTILLA SOUP 🌱 /

Tortilla julienne, *guajillo* pepper, *panela* cheese, avocado and sour cream

CRAB AND SEAFOOD SOUP /

Rich tomato soup with *guajillo* pepper, the flavor of the Mexican Caribbean is guaranteed to get your taste buds

Dishes available with Resort Credit. If you do not have available Resort Credit, the amount will be charged in USD or the MXN equivalent. A 16% of service fee will apply over the final price with Resort Credit and it will be charged to the room bill. Cash, debit or credit card payments or any different payment method from the aforementioned will not be accepted.

🌱 **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**

/ **Hot**

✓ **Vegan**

🥥 This food contains nuts or seeds that can cause allergies.

From our cornfields

CRISPY HIBISCUS BLOSSOM TACOS 🌿

A brilliant vegetarian alternative: served with guacamole, *queso fresco* and Mexican sauce

VEGETARIAN ENCHILADAS 🌿 /

Corn tortilla filled with oyster mushrooms in *guajillo* pepper sauce, lettuce, sour cream, cheese and avocado

SWORDFISH EMPANADA /

Swordfish stuffed turnover with habanero pepper cream sauce

SHRIMP TACOS 🌿 /

Shrimp in adobo tacos served with pickled coleslaw

CHICKEN ENCHILADAS / 🌿

Smothered tortillas in *poblana* sauce with toasted sesame seeds on top

HUARACHE /

Oval corn masa cake loaded with fried rib eye, refried beans and chunky *salsa verde*

CARNITAS TACOS 🌿

Luscious hunks of pork, delights from Michoacán State

PLANTAIN MOLOTES 🌿 /

Crisp and golden plantain patties stuffed with ground beef, served with fresh lettuce, sour cream, *queso fresco* and *molcajete sauce*

Main course

CHILE RELLENO 🌿

An amazing Mexican treat: fry-battered *poblano* pepper stuffed with Oaxaca cheese and corn kernels, topped with tomato sauce

DRY NOODLES IN BLACK BEAN SAUCE 🌿

Served with sour cream, sliced avocado and *queso fresco*

QUESO RELLENO 🌿

Our chef is adding his special touch to this stuffed cheese

A LA TALLA FISH /

Served with rice

CHICKEN OR BEEF FAJITAS 🌿

With a side of guacamole and *chicharrón*

CHICKEN IN MOLE POBLANO SAUCE 🌿 /

Homemade chocolate-tinged sauce. Mexico's most famous culinary preparation

PORK SHANK IN ADOBO SAUCE

Banana leaf wrapped roasted pork shank, served with refried beans

SHORT RIB BIRRIA 🌿 /

A sublime delicacy slow cooked for 48 hours which pairs beautifully with warm and fluffy tortillas

MOLE DE OLLA /

One of the most popular recipes of the Mexican cuisine, steamy broth with beef, vegetables and roasted corn

GRILLED HANGER STEAK 🌿

Served with a side of beans, cactus pads, roasted spring onions and griddled tortillas

GRILLED OCTOPUS /

Served with rice and cucumber salad, lettuce and avocado

AL PASTOR PORK TACOS 🌿

A tribute to the vibrancy of Mexican taco culture cooked at your table: anatto-rubbed grilled pork served with chopped cilantro, onion, lime and spicy sauce

Cocktails

MARGARITA ROSE

A natural way to beat your bad mood: a little bit of tequila, a little bit of lime and some chili salt on the rim to have a happy life

TEQUILA MULE

Eat breakfast like a king, lunch like a prince, have a shot of tequila and get boozy with every single sip ... mixed with ginger and lime

MEZCAL TONIC

Not to get technical, but alcohol makes you lose your money and head and mezcal, impressively, puffs up my chest, mixed with tonic water and grapefruit

MEXICAN PALOMA

My soul got drunk with a shot of tequila, lime and salt will solve this beautiful enigma

TAMARIND MEZCALITA

They say in Oaxaca you drink coffee with mezcal but here I like to drink it the other way around: with chili peppers and orange juice

JARRITO LOCO

Twinkle, twinkle little star point me to the nearest bar: tequila, lime and citrus highlights

SANGRIA MOCKTAIL

This beverage is clearly one of the most popular staples: fresh and delicious



Digestives



MAYORDOMO

A deep pleasure of coffee liqueur with sweet aromas, a hint of amaretto and chocolate

MEZCAL CREAM LIQUEUR

For mezcalmaniacs: someone who has an unnaturally strong wish for mezcal. A digestif easy on the eyes, subtle in the mouth

TEQUILA CREAM LIQUEUR

Pain reliever of unequalled texture and taste that keeps spirits caring and mild

XTABENTÚN

Divine elixir from the Mayan peninsula, made with the nectar of *xtabentún* flowers, loaded with honey notes

CARAJILLO

Mighty coffee drink balanced with Licor 43, its bright golden glow and notes of caramel highlight this amazing drink



Coffee



REGULAR

ESPRESSO

CAPPUCCINO

LATTE

Desserts

CORN CRÈME BRÛLÉE 🍷

With corn meringue and agave syrup

VANILLA FLAN 🍷

With red berries and moscato gelée

MARQUESITA 🌰

Crunchy treat filled with nutella

MEXICAN CHURROS 🌰

Sugary, fried dough filled with chocolate

TRES LECHES CAKE

A Mexican favorite served with tropical fruits and coconut ice cream

Homemade Ice Cream

DULCE DE LECHE ICE CREAM

TRES LECHES ICE CREAM

MEZCAL ICE CREAM 🍷

LIME SORBET

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🍷 Contains alcohol