

## COCKTAILS

### PISCO SOUR

Pisco, citrus juices & angostura

### CHILCANO PERUANO

Pisco, ginger soda, sweet & sour

### CHOLA MARÍA

Tequila, pisco, tamarind & basil

### ÓPERA PRIMA

Gin, white wine, peach liqueur & fresh grapefruit

### OJO ROJO

Dark beer, clam juice & secret sauces

### PISCO PUNCH

Pisco, red wine & fresh fruit

### BLOODY PISCO

Pisco, tomato juice & spicy sauce

## ANCHORS AWEIGH!

### PLANTAIN CROQUETTES

With soy cheese and curry

### AGUACHILE

Made with mango and apple

### TOSTADAS

- ◆ Crunchy tortilla topped with fried fish, avocado, red cabbage, serrano pepper and spicy dressing
- ◆ Smoked marlin with spicy cilantro dressing
- ◆ Lime marinated tuna with red onion jam, avocado foam and pineapple-xcatic pepper sauce 

### CARIBBEAN MUSSELS

Marinated in Cajun spices, lime and garlic oil

### SHRIMP AND FISH AGUACHILE \*

Citrus marinated, served with cilantro sauce, cucumber, serrano pepper and sweet potato chips

### BAJA OYSTERS \*

Sauce menage, red onion, cilantro, avocado and cucumber

### NEPTUNE'S COCKTAIL

Seafood mix with sauce, pineapple, cucumber and cilantro

### SURF AND TURF CEVICHE

Octopus, mushroom and citrus with chili pepper and cherry tomatoes

### SHRIMP RED CEVICHE

Made with Caribbean sundried chili peppers

### RAZOR CLAMS

Cantaloupe-pineapple chutney with chili peppers vinaigrette

### SHRIMPADILLA

Stuffed with garlic shrimp, cheese and chipotle dressing

## SOUPS BY THE SEA AND THE PIER

### BELL PEPPERS AND BASIL

Grilled and smoked bell peppers, vegetable stew

### BEAN CREAM SOUP

Avocado leaf, guajillo pepper in adobo sauce, truffle oil, corn crisp

### LOBSTER BISQUE

Blissful and aromatic, with all the flavor of the Caribbean

### GUMBO

Inspired by Louisiana's Creole cuisine

## ALL HANDS ON DECK!

### TIKIN XIC FISH 🌱

Marinated with *achiote* and sour orange, served with mashed potato and spinach

### SALMON 🌱

Grilled with citrus butter and a side of black rice

### TUNA CARNITAS

Tuna loin confit with herbs and garlic, served with corn tortillas. A different version of one of the staples in the state of Michoacán

### AL PASTOR SHRIMP

Marinated with dried chili peppers, served with pineapple, onion and corn tortillas

### LOBSTER TAIL 7 oz \$86 RC 🌱

Butter poached, mashed potatoes and grilled vegetables

### TUNA LOIN

Infused with black sauce, garnished with grilled vegetables and sautéed potatoes

### OCTOPUS CASSEROLE / 🌱

Served in *aguají* sauce over rice and beans

### SQUID IN BLACK INK SAUCE 🌱

Served on a bed of garlic rice and squid ink

### COCOSHRIMP

Served with a sauce duo: coconut and pineapple with a side of rice

### SHRIMP FETTUCINE

Sautéed with cheese sauce

## LAND HO!

### SMOKED CAULIFLOWER 🌱 🌿

With mushroom risotto

### COCONUT & CURRY CASSEROLE 🌱 🌿 🥥 🥑

Lentils and basmati rice

### CHARRED CARROTS 🌱 🌿

Rosemary over chickpea salad and Kalamata olives with maple syrup

### DUCK BREAST

Hibiscus blossom *mole* sauce, served with quinoa

### BEEF AND TAMARIND

Bacon wrapped teres major, served with tamarind sauce, vegetables and grilled corn cob

### COUNTRY BURGER 🌿 🌱

Grilled portobello, sautéed spinach, cheese with herbs, tomato and lettuce

### CARIBBEAN LAMB

Hand rubbed with Caribbean spices, garnished with roasted onion and grape sauce



🌱 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.

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

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

🌿 Vegetarian / Hot 🌱 Vegan

A 16% of service fee will apply over the final price of all meals rendered with Resort Credit and it will be charged to the room bill.

# SOPHISTICATED DIGESTIVES

## DIGESTIVE MARGARITA

Traditional Margarita & *Xtabentún* liqueur

## ANCHOJITO

Cuban mojito, with a hint of *ancho* pepper

## AYAHUASCA

Pisco, cucumber, agave honey & avocado leaf

## FLOR DE CANELA

Coffee, cinnamon & chocolate

## SUSPIRO LIMEÑO

Pisco, Port & whipped cream

## COFFEE

### AMERICANO

### ESPRESSO

### CAPUCCINO

### LATTE

# THE LAST BUT NOT LEAST

## WATERMELON CARPACCIO

With guava compote and sorbet trio:  
coconut, banana and mango passion

## LEMON MERINGUE PIE

With raspberry gel and foam

## LYCHEE PANNA COTTA

With mango coulis and mango sorbet

## COCONUT SEMIFREDDO

With mango compote and mango gel,  
rum, lime and coconut snow

## MILK CHOCOLATE CRÉMEUX

Crunchy almond-cocoa streusel  
with passion fruit foam



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 Vegan

# TOSTADAS

## TUNA TARTAR 🌱\*

With chipotle mayonnaise, fried watercress and avocado

## VERACRUZ MINILLA 🌱

Crumbled fish with chipotle sauce, onion, garlic, olives and capers with *güero* chili pepper and cilantro

## VALLARTA FISH CEVICHE

Stewed fish with fresh vegetables, cream, mayonnaise and lime juice

## GRILLED OCTOPUS 🌱/

A typical delight from Nayarit state, smeared with adobo *salsa*, marinated with fresh herb sauce and garlic

## COZUMEL STYLE CALAMARI 🌱/

Sautéed with olive oil, seasoned with lemon and chunky habanero sauce

## CONCH 🌱/

With *salsa verde* made with *hoja santa* leaf and creamy avocado

## BEEF TZIC 🌱/

Popular dish from the Yucatán, shredded and marinated beef served on a bed of charred plantain purée and *xcatic* pepper rings

# I DON'T WANNA TACO 'BOUT IT

## SAYULITA /

Batter-dipped and deep-fried fish garnished with coleslaw and carrot salad, *pico de gallo*, cilantro dressing and habanero pepper

## PASTOR FISH 🌱/

Served with grilled pineapple, red onion, cilantro and creamy avocado

## SHRIMP GOBERNADOR /

Mazatlán style shrimp taco with bacon and cheese served on a grilled flour tortilla, *pico de gallo*, *molcajete salsa* and avocado

## CRISPY OCTOPUS 🌱/

Over refried beans and *ancho* pepper adobo, coleslaw salad, cilantro, lemon and *chiltepin* pepper mayo

## SEAFOOD TRIO

*Empanadas* filled with marinated octopus, fish sausage and crumbled fish

## CRUNCHY RIB EYE 🌱

With guacamole, Mexican *salsa* and red cabbage

# SOUPS AND BROTHS

## DRIED SHRIMP BROTH 🌱/

Dried shrimp sautéed with chipotle, onion, garlic, fine herbs, epazote, diced carrot, potato, peas and celery

## GREEN SEAFOOD HUATAPE 🌱/

Green corn soup made with cilantro, *hoja santa* leaf, *serrano* pepper, *poblano* pepper slices, octopus, shrimp, calamari, mussel and *chochoyotes* a.k.a Mexican corn dumplings

## MIXED SEAFOOD RED POZOLE /

Seafood soup with *guajillo* and *ancho* peppers, *cacahuazintle* corn, fine herbs, served with lettuce, raddish, oregano, chili powder, lime and corn chips

## ALVARADO TORTILLA SOUP 🌱/

Red mussel soup with *guajillo* pepper, tortilla julienne, *chicharrón*, avocado, cream, Cotija cheese and *pasilla* pepper

## LA MARQUESA WILD MUSHROOM SOUP 🌱/

Vegetable soup, sautéed mushrooms, aromatic herbs with a hint of lime



# OCEAN WONDERS

## CREAMY FISH AGUACHILE 🌱 / \*

Macerated white fish in *salsa verde*, served with cucumber julienne, red radish rings, avocado and pumpkin seeds

## ZIHUATANEJO CEVICHE 🌱 \*

Lemon-cured white fish strips, coconut milk, olive oil, cilantro, red onion, cucumber and avocado

## FISH AND SHRIMP RED AGUACHILE 🌱 / \*

Diced fish and macerated shrimp with red chili pepper *adobo*, red onion and cucumber, garnished with avocado, cilantro and a slice of lime

## TUCHITO CEVICHE 🌱 /

Chopped conch dressed with *molcajete salsa* made with charred tomato, habanero pepper and sour orange

## VUELVE A LA VIDA COCKTAIL 🌱 \*

Calamari, octopus, baby scallops, shrimp, cocktail sauce, olive oil, *pico de gallo* and avocado

## CARIBBEAN COCKTAIL 🌱 /

With shrimp, baby scallop, cucumber, jicama, pineapple, charred habanero pepper, lime juice, red onion and basil

## QUINOA CEVICHE 🌱 🌿

Black quinoa with sweet bell peppers, corn kernels, avocado, sweet potato crisps, olive oil, creamy charred carrot and cilantro

## MEXICAN MUSHROOM COCKTAIL 🌱 🌿

Mushrooms marinated with lime juice, tabasco, Worcester, tomato, red onion, cilantro and olive oil, garnished with cilantro and sliced *serrano* pepper

# CARIBBEAN SPECIALTIES

## TIKIN XIC FISH FILLET 🌱

With bean sauce and *xnipec* sauce

## FRIED WHOLE FISH 21 oz 🌱 /

Served with pickled onion and charred habanero pepper

## PASTOR SALMON 🌱

With chili *adobo*, grilled pineapple, fried plantain and cilantro

## STUFFED FISH FILLET

Baked fish au gratin filled with seafood

## ACUYO FISH

Baked and wrapped in *hoja santa* with *salsa verde*, served with fava beans and purslane

## GRILLED TUNA 🌱

With Caribbean *pico de gallo* and toasted pumpkin seeds

## GRILLED OCTOPUS 🌱 /

Char-grilled octopus with *adobo* sauce, garnished with charred habanero mayonnaise and *pico de gallo* sauce

## SURF & TURF HEAVEN 🌱

Beef, chicken breast and octopus skewers

## CHAR-GRILLED CHICKEN 9 oz 🌱

With guacamole, refried beans, grilled chives and Mexican *salsa*

## XCATIC PEPPER STUFFED WITH CRUMBLLED FISH 🌱 /

Garnished with black beans and fried tortilla julienne

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