

NIBBLES



GUACAMOLE 🌱

- ◆ With grasshoppers
- ◆ With rib eye fritters as in Mexico City

SHRIMP AGUACHILE 🌱🌱🌱

As eaten in the northern state of Sinaloa, raw shrimp marinated with cucumber, *cilantro* and *serrano* pepper. A variety of ceviche but better!

CRUNCHY PORK BELLY SALAD 🌱🌱

Delicious mix of tomatos, *cilantro*, chili powder and avocado mousse

MEMELITAS 🌱🌱

Rich corn tortilla topped with roasted husk tomato, soy - bean cheese

EMPANADAS 🌱🌱

Stuffed with mushrooms and fava beans

HOLY QUESADILLAS! 🌱🌱

Stuffed with zucchini flower, *huitlacoche* and fresh Oaxaca cheese with peach *pico de gallo*

ESQUITES 🌱

Corn kernels expertly seasoned with homemade mayonnaise, sour cream and *queso fresco*. A Mexican Classic

MELTED CHEESE 🌱

Golden brown, eat it plain or with *chorizo*

RIB EYE FRITTERS TLACOYO 🌱🌱

Oval shaped fried corn dough, served with *manzano* pepper sauce, topped with cactus *pico de gallo*

TRADITIONAL MEXICAN BEANS

Served with cheese, *chorizo* and tender corn

DO YOU EAT IT OR DRINK IT?



SANGRE DE TORO BEAN CREAM 🌱

Served with sour cream and fresh Cotija cheese

POBLANO PEPPER CREAM 🌱🌱

Served with charred corn

GARDEN VEGETABLE SOUP 🌱

Our daily delivered fresh vegetable soup served with broad bean purée

SERIOUSLY EATING



CHILAQUILES VERDES / ☺ ♯

Served with cactus leaves

VEGETABLE STEW ☺ ♯

With soft beans

SEAFOOD MOLCAJETE ☺

Octopus, calamari and shrimp served in a blazing hot *molcajete* with roasted pineapple, roasted chile sauce and sliced onion

MOLE ENCHILADAS / ♯

Fried corn tortillas dipped in homemade sauce, filled with *queso fresco*, topped with sour cream, lettuce, tomato and *guajillo* pepper oil

NORTHERN GREEN ENCHILADA /

With *salsa verde* made of avocado, hanger steak and Monterey cheese

PORK CHOP HUARACHE ☺

Oval corn masa cake topped with a pork chop, refried beans and *queso fresco*

MOLE DE OLLA

Slowly cooked beef stew, served with Cotija cheese

TLAYUDA FROM OAXACA

A crunchy, large tortilla topped with beans, sliced cured beef, *chorizo*, avocado and Oaxaca cheese

BARBACOA FROM HIDALGO ☺

Lamb braised and slow-cooked in its own juices. Tortillas on the side

MOLCAJETE SAMPLER ☺ /

Flank steak, chicken, *chorizo*, fresh panela cheese, roasted onions and cactus all in a *molcajete*, served with slightly hot sauce

TACOS PLEASE!



CACTUS AND QUESO FRESCO ☺ ♯

The beauty of simplicity: baby cactus and panela cheese

GRILLED VEGETABLE TACO ☺ ♯

Fresh vegetable taco served with avocado on top

TIKIN XIK FISH TACO

Achiote marinated fish taco, served with avocado

SAYULITA /

Battered shrimp with *xcatic* pepper mayonnaise

OCTOPUS TACO ☺ /

Octopus in *guajillo* garlic sauce, served with blue corn tortillas

DUCK MANCHAMANTELES ☺ /

The name means *tablecloth stainer*, slowly cooked duck with a deep-flavored pepper sauce that will definitely stain your napkin

AL PASTOR

Thinly sliced marinated pork tacos with pineapple *pico de gallo*

LA CANTINA ☺ /

Order of three. Beef, *chorizo*, pork crackling, *queso fresco* and *salsa verde*

PORK CARNITAS ☺

Slow-simmered pork served with onion and *cilantro*

YECAPIXTLA TACO ☺

Unbeatable beef, cooked with salt, exposed to the sun with grilled cactus leaves, *molcajete* sauce and soft cheese



☺ 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 may cause allergies

LAST BUT NOT LEAST



WIND FRITTER

Puffy and crispy sweet fritter served with lime cream

ARROZ CON LECHE

Mexican creamy rice pudding

CHURROS

Served with delicious chocolate sauce

MARQUESITAS

Thin crispy dough filled with Edam cheese

HOMEMADE ICE CREAM



DULCE DE LECHE ICE CREAM

MEZCAL ICE CREAM

TRES LECHE ICE CREAM

LIME SNOW

BEST DRINKS TO CHUG



MAYORDOMO

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

XTABENTÚN

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

MEZCAL CREAM LIQUEUR

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

CARAJILLO

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

TEQUILA CREAM LIQUEUR

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

REGULAR CAFÉ DE OLLA ESPRESSO CAPPUCINO LATTE



 Contains alcohol

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**QUESADILLA
WHOLE BEANS**

with broth and grated cheese

VEGETABLE SOUP

like the one grandma' makes

CHICKEN RICE SOUP

like a warm hug from mom

**MEXICAN NOODLE
SOUP**

CHICKEN NUGGETS

with French fries

**LOTS OF CHEESE
QUESADILLA**

in flour tortillas

HANDMADE QUESADILLAS

with fresh corn dough tortillas

2 HANGER STEAK TACOS

corn tortilla, beef with
or without cheese

2 CHICKEN TACOS

corn tortilla, grilled chicken
breast with or without cheese

HANGER STEAK

with French fries



DESSERTS

RICE PUDDING

ICE CREAM

Eat **STRAWBERRY** to be merry,
look at Priscilla who loves **VANILLA**
or have some **CHOCOLATE** instead