

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

\$8 RC



IPA 355 ml

Bitterness



Alcohol

7.0%

Color

Copper

Style

Ale


Flavor

Intense bitter

\$8 RC




DRY STOUT 335ml

Bitterness 
Alcohol 4.0%
Color Dark brown
Style Ale
Flavor Slightly bitter, coffee, nuts
and toast
\$15 RC




LAGER YUCATECA 335 ml

Bitterness 
Alcohol 3.8%
Color Copper ale
Style Lager
Flavor Light, balanced and refreshing
\$15 RC



VANILLA PORTER 355 ml

Bitterness 
Alcohol 7.5%
Color Dark brown
Style Porter
Flavor Cacao and vanilla from Yucatán
\$16 RC

ARTISAN 
 **AS IT SHOULD BE**

Abuse in consumption of alcoholic beverages
may cause health problems.

STARTERS

CENOTE CEVICHE * 🌱 🌿

Fish, corn, oregano

COUNTRYSIDE AGUACHILE 🌱 🌿

Cactus, pork belly, dried chili pepper powder

WILD BEET SALAD 🌱

With goat cheese

BAJA STYLE TUNA TIRADITO * 🌱 🌿

Avocado, worm salt, cucumber

CEVICHE CIELITO LINDO Y QUERIDO * 🌱

Catch of the day, avocado, mango chunks and chopped cilantro

ROOT VEGETABLE TARTAR 🌱 🌿 🌱 🌿

Root vegetable sous vide, whole yellow pepper aioli, toasted chili pepper seeds, corn chips and ashes

ROASTED VEGETABLE TART

Beetroot *pico de gallo*, corn purée

ENSENADA CHARRED VEGETABLE SALAD 🌱

Cauliflower, honey vinaigrette, Cotija cheese

BLACK TORTILLA SOUP 🌱 🌿

MAIZE AND BEAN SOUP 🌱 🌿

Maize soil, red beans, roasted onion, cilantro sprouts, corn husk paper

INFLADITA 🌱 🌿

Corn *panucho*, Oaxaca cheese foam, *chilorio* and bean soil

BLACK SPRING ONIONS 🌿

Onion, *recado negro*, *xcatic* mayonnaise

RAIN TAMAL 🌱

Huitlacoche and sweet corn

DUCK CARNITAS WITH MOLE DUO 🌱 🌿

Tortilla in young *mole* sauce, duck in red *mole* sauce

MAIN COURSE

TURNIP AND CAULIFLOWER 🌾 🥜 🌿

Turnip core confit, silky cauliflower and vanilla purée, orange cauliflower risotto, pigweed oil and corn tuille

OYSTER MUSHROOM TAMAL 🌾 🌿

Epazote and cilantro stuffed *tamal* with sautéed mushrooms, sweet corn, tomatillo and *morita* pepper sauce

TLAPIQUE 🌾 🌿

Corn husk stuffed with roasted bell pepper and garlic, grilled avocado and raw *salsa verde*

LIME SOUP RISOTTO 🌾 🌿

Roasted lime juice, Edam cheese, crispy *guajillo* pepper

FARM CHICKEN 🌾

Chichilo, rice crisp, green fava beans

SUCKLING PIG 🌾 🌿

Beans, spicy *chorizo*, avocado

CATCH OF THE DAY 🌾

Green *mole* sauce, tomato compote, pickled vegetables

MAYAN OCTOPUS 🌾 🌿

Charred *al pastor*, charred carrot, pineapple purée, bean soil

FARM LAMB 🌾 🌿

Pasilla pepper jam, mashed corn, onion ash

PICANHA STEAK 🌾 🌿

Ash sauce, avocado, cactus pads

🌾 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

BEVERAGES

Cinnamon tea	Regular
Coffee liqueur	Espresso
<i>Café de olla</i>	Cappuccino

DESSERTS

ANCESTRAL CAKE

Made with cocoa and coconut

MARQUESITA

Milk caramel from Celaya, soursop ice cream, Edam cheese, habanero pepper ash

I'M TELLING YOU IT'S NOT A LEMON ☹️

Although it looks like one

BUÑUELO

Guava, mezcal ice cream

Ask for our vegan option 🌱 🍷

SWEET CORN CAKE

With dulce de leche ice cream

LOVE AT FIRST SIGHT IS REAL

Marquesita: The Yucatán crêpes or marquesitas were created in 1902 by Don Polo. This typical dessert consists of a thin crispy dough, stuffed with Edam cheese.

Buñuelo: Crispy and delicious, there are different versions of this dessert and ours is made with guava honey and ice cream.

🌰 This food contains nuts or seeds that can cause allergies

☹️ 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.

🌱 Vegan 🍷 Contains alcohol

THG - 02

DIGESTIVES

MAYORDOMO

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

CREMA DE MEZCAL

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

CREMA DE TEQUILA

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

HOMEMADE ICE CREAM

DULCE DE LECHE ICE CREAM

Please don't send me papers as I don't know how to read. You'd better send dulce de leche because I want to eat

TRES LECHEs ICE CREAM

Blossom tree-lined walkways provide shade and remarkable sheen and a tres leches ice cream eagerly brings truly happiness for me

MEZCAL ICE CREAM ☹

Excessive singing caused me a very sore throat, and waiters here won't give of the ice cream of hope. They keep asking: hey buddy, why the mope?

LIME SNOW

My crush threw a lemon at my window. Exquisite zesty odors remained in the air and the bitterness on my pillow