

Starters

FRIDA SALAD 🌿🥗

A mix of green leaves, squash seeds, cherry tomato, roasted squash, cucumber and guava dressing

CORN ON THE COB 🌽🌿/

There's nothing better than sinking your teeth into this crowd favorite topped with mayo, grated cheese, and morita chilli powder

MELTED CHEESE

With *longaniza* from Valladolid and flour tortillas

SMOKED CEVICHE ✱🌿🥗

Great delights from the Caribbean in a fresh shellfish dish mixed with avocado, pumpkin seeds and pork cracklings

CRAB CHIMICHANGA /

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

FRIED OCTOPUS /

A delight from the sea with roasted chilis and coleslaw

PORK BELLY 🌿

A flavorful guilty pleasure with radish, onion, cherry tomato and cilantro vinaigrette

Soups

MUSHROOMS AND EPAZOTE SOUP 🌿

A classic with a garnish of squash blossoms, grains of corn and mushrooms

TORTILLA SOUP 🌿/

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

Amazed with maze

EMPANADAS FILLED WITH SQUASH BLOSSOMS AND CHEESE 🌿

A Mexican turnover, served with fried tomato salsa and coleslaw

TETELA TORTILLA TURNOVER 🌿

Stuffed with beans, farmer's cheese and epazote with green salsa. Served with cream, onion, radish and cheese garnish

SHRIMP IN ADOBO TACOS 🌿/

Served with pickled coleslaw

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

GORDITAS STUFFED WITH CARNITAS 🌿

A street food darling served with *guajillo* pepper salsa

BEEF ALAMBRE TACOS 🌿

Crowd favorite beef tacos combined with bacon, onion, peppers and cheese, served with green avocado salsa

LOBSTER TACOS /

29 USD

Baja style tacos served with creamy chipotle sauce, avocado and *pico de gallo*

Main courses

STUFFED PEPPER 🌾🌿

Poblano pepper with vegetables, Oaxaca cheese, served on a bed of fried tomato salsa and lentil salsa

TIKIN XIC FISH

Yucatan-style fish marinated with annatto paste, sweet chili, onion and tomato, wrapped on a banana leaf and roasted

MULATTO RICE WITH SHELLFISH 🌾

A creamy rice cooked with shellfish and *huitlacoche* Mexican truffle, cheese, topped with onion and fresh cilantro

CHICKEN FAJITAS 🌾

With a side of guacamole and *chicharrón*

CHICKEN WITH GREEN PIPIAN 🌿

A delicious must of Mexican cuisine; chicken breast with pipian and toasted pumpkin seeds

GREEN ENCHILADAS WITH GRATED CHEESE

A Mexican essential; corn tortillas filled with stewed chicken covered in tangy green salsa and melted grated cheese served with cream, onion and cilantro

PORK SHANK 🌿

Slow cooked pork shank served with fruity mole and toasted sesame seeds

LAMB BARBACOA 🌾

Broth with chickpeas and a garnish of onion and cilantro, lime and a *borracha* drunk salsa

BIRRIA BEEF STEW 🌾

Hearty beef stew cooked in a chili pepper and spices marinade served with green salsa, onion with cilantro and corn tortillas

TAMPICO STYLE GRILLED BEEF STEAK 🌾

With the perfect companions: beans, guacamole and a mole enchilada

Complements

Refried beans

Potatoes with *chorizo*

Creamed potatoes with poblano pepper 🌿

Zucchini in tomato sauce 🌿

Red rice with lentil and tomato sauce 🌿

ELÍAS AMOR HERNÁNDEZ
Chef de Cuisine

🌾 **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.

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

The exchange rate for service charge is MXN \$21.00

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