



Il Cocktail

House Aperol spritz

Negroni Sbagliato

Limoncello

Italian rose soda ☼

Antipasti

Tuna tartare ✱ 1 🍴

Small cubes of tuna dressed with mustard, pickles and capers

Beef carpaccio 🍴 ✱

Thin slices of beef, drizzled with olive oil and Parmesan cheese cream

Saffron Arancini

Soft golden brown Parmesan cheese rice balls, a specialty of Sicilian cuisine

Fried seafood Mix

Crispy batter-fried octopus, squid and fish with a touch of Italian lemon

🍴 Vegetarian option available

Insalate

Caprese salad ☼ 🍴 🍴

A classic in the Italian cuisine, with mozzarella, tomato and pesto

Palace Caesar salad 🍴

Crunchy lettuce leaves dressed with our Caesar recipe, drizzled with Parmesan cheese and bacon bits

Zuppe

Duo cream soup 🍴

Poached tomato and Parmesan cream soup

Minestrone 🍴

Traditional vegetable and pasta soup

Risotti

Truffle risotto 🍴

Slow-cooked al dente Carnaroli rice, prepared with sautéed mushrooms

Caprese risotto 🍴 🍴

Slow-cooked al dente Carnaroli rice, served with mozzarella cheese, tomato and pesto

Lobster risotto

Slow-cooked al dente Carnaroli rice, served with butter lobster tail

USD 29





Paste

Penne arrabiata 🌶️ 🌿

Fresh pasta with tomato and pepperoncino

Lasagna Bolognese 🌿

Handmade pasta sheets, prepared with the traditional Bolognese sauce and mozzarella cheese

Four cheese gnocchi 🌿

Gratin gnocchi coated in a creamy cheese sauce

Seafood fettuccine

Pasta with octopus, shrimp, clam and squid in white wine sauce

Spaghetti carbonara

Al dente pasta with creamy sauce and crispy bacon

Ricotta and spinach cannelloni 🌿 🌶️

Al dente pasta filled with creamy ricotta and spinach, covered in gratin cheese

Secondi

Caponata 🌿

From the Sicilian cuisine, a classic stew of vegetables: tomato, eggplant, and olives

Vignarola 🌿

Roman stew prepared with artichokes, peas and broad beans

Grilled salmon 🌿 🌶️ 🚫

Grilled salmon, served with sautéed vegetables and pesto

Grilled octopus 🌶️

Grilled octopus served with gnocchi in arrabiata sauce

Chicken picatta

Chicken breast cooked over low heat, with fine herbs, covered in lemon sauce, garnished with olives and capers

Pork Milanese

Classic dish from Milan, pork chop breaded with Parmesan, cooked in butter, and served with arugula and cherry tomato salad

Spaghetti and meatballs

Juicy meatballs with al-dente pasta and tomato sauce

Grilled Picanha

Picanha with spinach and beef glaze

Bistecca alla Fiorentina Tagliata 🍖

USD 110

Grilled Porterhouse steak, served with roasted mushrooms, cherry tomato and arugula



DANIEL LÓPEZ UICAB

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.

🌿 This food contains nuts or seeds that can cause allergies. 🌿 Vegetarian 🌿 Vegan 🌶️ Hot 🚫 Non-alcoholic drink

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

