

Travel to Mexico and enjoy its smorgasbord of possibilities, the exquisite cuisine based on traditional ingredients and history. Blissful and unique dishes that each state has to offer recalling a beautiful memory. We would like you to remember this delightful gastronomic experience.

Joyful Mexico

LET THE OCEAN SING

GREEN SALAD 🌿

With fresh herbs: cilantro, peppermint, spinach, parsley, cherry tomato, avocado and feta cheese with cilantro-parsley stems vinaigrette

CACTUS PADDLE SALAD 🌿

This salad is a classic in the state of Mexico where the best cactus paddles are produced. Made with cilantro, onion, *queso fresco*, coarse salt and powdered chili served with cold and smoky cactus broth

WHITE CONCH COCKTAIL 🌿

An authentic staple from Guerrero state: housemade cocktail sauce served with cucumber, jicama, avocado, cilantro, onion, dehydrated corn crackers

FRESH CAUGHT-FISH AGUACHILE * 🌿 /

Kickin' fish from the state of Sinaloa one of the largest producers of seafood in Mexico: lime-marinated fresh fish and grilled shrimp, tomato and a slight touch of crushed red pepper, with cucumber, avocado and red onion

FROM THE CORNFIELDS

CODZITOS 🌿

A must-try dish in the Yucatán. Literally translated as little wrapping: stir-fried tomato sauce served with a corn tortilla wrap and a hint of cheese

EMPANADAS 🌿

Empanadas can be found throughout Mexico. These often come with regional variations depending on which state they're cooked. Made with corn dough served with a chunky roasted sauce

CHICHARRÓN TETELAS 🌿

Tasty triangle-shaped corn masa treats from Oaxaca state: handmade corn tortilla, stuffed with pork crackling, straight from the griddle, served with beans, sour cream, cheese and mashed avocado

ESQUITE SALBUTES 🌿

One of the most iconic dishes of the Yucatán cuisine which consists of a fried puffed up corn tortilla with corn kernels, mayonnaise, cheese, epazote and powdered chili

Soup for the soul

LIME 🌿

A classic dish from Yucatán: shredded chicken, lime juice and sweet pepper served with corn tortilla chips

PUEBLA CREAM SOUP 🌿

With corn kernels, *queso fresco* and roasted *poblano* pepper strips

TORTILLA 🌿

Also known as Aztec soup. Its origin is attributed to the state of Tlaxcala and resulted from prehispanic heritage: fried corn tortilla, tomato soup, scented with epazote served with avocado, *queso fresco* and sour cream

Small town traditions

CATCH OF THE DAY WITH RED *PIPIÁN* SAUCE 🌱

Pre-Columbian dish made in one of the greatest cities in Mesoamerica, Tenochtitlán: red peppers, pumpkin seeds, served with grilled cauliflower and satuéed spinach

AL AJILLO OCTOPUS 🌱

Sautéed octopus with *guajillo* pepper and garlic, served with guacamole, sweet potato chips, cherry tomato, onion and sprouts

CHICKEN WITH *MOLE POBLANO* 🌱 /

Hours of cooking blending Spanish and pre-Hispanic ingredients. Preeminent dish with an exquisite taste. Served with red rice and handmade corn tortillas

TURKEY *CHILMOLE* 🌱 /

The exquisite Yucatecan *chilmole* sauce thickened with corn masa, served with minced beef and hard-boiled egg known as *buut'*, fig leaf squash and carrot

SUCKLING PIG WITH *ACHIOTE*

Suckling pig cooked at a low temperature topped with annatto sauce, key ingredient in the Yucatán cuisine. Served with beans, *xnipec* sauce, roasted onion and handmade corn tortillas

BEEF WITH SINALOA SAUCE 🌱

Sirloin with Sinaloa style sauce: slightly hot peppers, the perfect sauce to match this soft meat, served with mashed potato, French fries and roasted onion

MOLOTES PLANTAIN PATTIES 🌱

Stuffed with cheese and beans, served with tomato broth

CHILES RELLENOS 🌱 ✓

Poblano pepper stuffed with refried beans and zucchini blossom topped with tomato sauce

The little corner of tacos

MUSHROOM PIBIL STYLE 🌱 🌱

Annato marinade mushroom with red onion and lime

LETTUCE WITH MEXICAN LENTILS 🌱 ✓

The vegan taco version for those who enjoy of fresh and natural flavors. Made of Romaine lettuce, Mexican style lentils with a hint of fried plantain

AUTHENTIC *BARBACOA* TACOS FROM HIDALGO STATE

This dish is attributed to the east-central state of Hidalgo: shredded lamb, rice, chickpeas fired pit in the ground, wrapped in maguey leaves, cooked for 8 hours. Served with handmade corn tortillas and *salsa borracha* with a beer twist

RIBEYE FRITTER 🌱

They're more of a street-side stall type of food in Mexico city, made with crispy ribeye served with onion, cilantro and red chunky salsa

AL PASTOR 🌱

The most famous around Mexico. Actually the method of preparation originates from Lebanon, it's a shawarma inspired dish. Made with shredded pork, roasted pineapple, onion, cilantro and red chunky salsa

ENSENADA SHRIMP TACO

Classic Ensenada shrimp taco: fried shrimp, handmade corn tortillas and melted cheese served with *xcatic* pepper mayonnaise, onion, tomato and cilantro

🌱 **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 ✓ Vegan / Hot



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