



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



ANTOJITOS

PAPADZULES 🌱 🌿 🍷

Egg-filled tortillas smothered in a rich pumpkin seed sauce and tomato broth. Ask for our option with *longaniza* from Valladolid

CODZITOS 🌿 🌱

Simply scrumptious crispy tacos topped with tomato sauce and crumbly cheese

CHAYA EMPANADAS 🌿 🌱

Turnovers filled with Edam cheese, topped with tomato sauce

BRAZO DE REINA 🌿 🌱 🍷

The name translates to Queen's Arm. This delightful dish consists of steamed corn masa, chopped *chaya* leaves and pumpkin seeds with a hard-boiled egg and tomato sauce on top

PANUCHOS

Fried handmade corn tortillas stuffed with beans, these can be served with turkey, *cochinita pibil* or *relleno negro*

SALBUTES

Deep fried handmade corn tortilla topped with either turkey, *cochinita pibil* or *relleno negro*

PORK BELLY TACOS

Crispy pork belly tacos, another delight from Yucatán State, with a side of tomato, red onion, cucumber and radish with sour orange and avocado

SUCKLING PIG TACOS

Roasted suckling pig in *recado blanco* and sour orange with a side of cabbage, cilantro, radish and tomato

SALPICÓN

Shredded beef with cilantro, red onion and radish

LONGANIZA FROM VALLADOLID

Spicy and slightly smoked sausage with *chiltomate*, pickled onion and sour orange

YOU CAN HAVE OUR MIXED PLATTER FOR 4 PEOPLE

Tasty little bites perfect for sharing. You can really have it all in one single tray



SOUPS



CHAYA

Savory and aromatic soup
made with pumpkin seeds

LIME

If you're visiting Mexico, look out for
this addictive soup served with crunchy
tortilla strips and shredded turkey

MAIN COURSE



PORK AND BEANS

If it's Monday, you can bet there's a pot
of pork and beans. Served with cilantro,
red onion and handmade corn tortillas

YUCATÁN STYLE STEAK

Charcoal roasted pork seasoned
with annatto and sour orange

COCHINITA PIBIL

Hands down the most iconic dish in Yucatan's
cuisine, slowly cooked in an underground pit.

Sour orange and annatto marinated pork,
wrapped in banana leaves, served with beans,
pickled onion and handmade tortillas

MY MOM'S BEEF STEAK

Grilled together with sliced onions. This
reveals that mom's meals offer the best taste

FISH FILLET

Amazingly delicious, branzino fillet served with
mojo de ajo and a hint of lime



POC CHUC

Sour orange and white *recado* marinated pork, grilled and served with *chiltomate*, pickled onions and avocado. We always have a side of tortillas readily available

PIBIL CHICKEN

The chicken version of the *cochinita*. Marinated with sour orange and annatto. Slowly baked and wrapped in banana leaves, served with pickled onion and handmade tortillas

RELLENO NEGRO

Slowly simmered turkey, cooked with black *recado*, a mixture of toasted chili peppers and spices, topped with a hard-boiled egg. Surprisingly, this dish won't set your mouth on fire!

LOMITOS

A traditional pork and tomato stew that comes from Valladolid, Yucatán. Usually eaten with a side of black beans

QUESO RELLENO

Dutch Edam cheese stuffed with minced pork, almonds and raisins, an authentic dish from the Yucatán Peninsula



CANDELARIA QUINTANA
Chef de Cuisine



LIBRE DE GLUTEN

Riviera Maya is proud to offer a menu prepared in its entirety 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.



VEGETARIAN



VEGAN



HOT



This food contains nuts or seeds that can cause allergies.

SWEET ENDING

FLAN

We were taught this recipe in the famous Hacienda Teya located in Mérida, Yucatán

EDAM CHEESE CAKE

Unlike traditional cheese cakes, this one is actually a cake with cheese, the combination of flavors is seductive

DULCE DE PAPAYA 🌱

Served cold with grated Edam cheese on top, the combination of smooth papaya and the texture of the cheese is the perfect charm before leaving the table

CABALLERO POBRE

Known in Spanish as *poor knight*, this traditional vanilla dumpling is served with cinnamon and sugar

MANJAR BLANCO

Subtle and sweet, delicious coconut-corn pudding

DIGESTIVES

FRUIT PUNCH WITH LIQUOR

Rum, guava, apple, plum and cinnamon

SUSPIRO MAYA

Coffee, *Xtabentún* and eggnog

🌱 GLUTEN FREE

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HOMEMADE ICE CREAM

CARAMEL ICE CREAM

The flowers on your dress and the embroidery of your veil makes me think of the amazing Yucatán State: caramel ice cream with Celestún sea salt

YUCATÁN HONEY ICE CREAM

Let's commit the sin of loving each other, let's commit the crime of having an ice cream with honey

MAMEE SORBET

There are two things in this world we all love: an inviting mamee snow and the sweetness of your voice

MANGO & SWEET LIME SORBET

Dear folks, lend me your ears! I'm here to share from the bottom of my heart, the sweet mango sorbet from my beloved land

STRAIGHT DIGESTIVES

MEZCAL CREAM LIQUEUR

TEQUILA CREAM LIQUEUR

COFFEE LIQUEUR

AGAVE LIQUEUR

XTABENTÚN WITH COFFEE

COFFEE EXPERIENCE

CAFÉ DE OLLA

CAFÉ CON LECHE

HOT CHOCOLATE