

■ COCKTAILS

ROSEMARY COSMO

Well balanced cocktail between the freshness of its acidity and the sweetness from the cranberry combined with vodka

SAZERAC

A powerful beverage blended with whiskey, Pernod and a twist of lime

CAIPIRINHA

The national drink of Brazil made with cachaça along with fresh muddled limes

ICE BEER

This cocktail combines the best of tequila, lime and orange with lager beer

GINGER LEMON DROP

Simple, elegant and delicious: ginger and vodka are just fabulous together

MANHATTAN

Considered one of the most famous spirit forward cocktails: whiskey, Vermouth rosso and cherry

BERRY MOCKTAIL ☯

Soft and fresh mouth feel: wild berries blended with lime and hints of basil

☯ This drink is alcohol free

STARTERS

SMOKED BACON SKEWER

With sweet soy sauce reduction, coleslaw salad and fresh leaves

MELTED CHEESE AND SHRIMP

Amazing cheese custard with tomato and fresh leaves, served with flour tortillas so you can build your own quesadillas, it's as easy as it comes!

IBERIAN HAM CROQUETTE

Veritable Spanish Redondo Iglesias ham served with red wine reduction and sweet onion

STEAK TARTAR

Lean cut Certified Angus Beef ® drizzled with creamy caper sauce, parsley and balsamic vinegar

FLAVORFUL GUACAMOLE

Guacamole is a whole lot better than good! Served with *codzitos*, pork crackling, grilled cheese and roasted spring onions

*Ask for our vegan option without pork crackling and cheese

SOUPS

CREAMY CORN SOUP WITH CHEESE

Sweet corn soup with fried bacon and Cheddar cheese au gratin

SALADS

SMOKED BACON CAESAR

Reinventing the classics with Asadero's own twist

RED BERRIES

With strawberry, cranberries, lettuce and goat cheese, drizzled with balsamic vinegar reduction and basil pesto

MAIN DISH

FISH & CHIPS

Breaded fish strips with a side of French fries

MAC & CHEESE WITH SHRIMP

Cheddar custard-style mac & cheese
*Add lobster tail USD 29

PULLED PORK SANDWICH

Brioche with shredded pork stuffing served with our flavoursome adobo, a side of guacamole, French fries and corn

BEEF AU JUS

Rich consommé served with juicy hanger steak, topped with chopped onion, cilantro and lime

PICANHA GREMOLATA

Olive-crusted roast beef with parsley, garlic and a habanero kick

BABY BACK RIBS

Slow cooked pork ribs topped with our secret BBQ glaze

ROASTED CHICKEN

With sweet onion purée, sauerkraut salad and potato crisps

ASADERO GRILL USD 60

Our top notch dish served with *chorizo*, giant shrimp and grilled cowboy

SIDES

MASHED POTATOES

FRENCH FRIES

SAUTÉED MUSHROOMS

CHILES TOREADOS

Blistered *serrano* peppers sautéed in oil

FRIED ONIONS

GRILLED AUBERGINE & BELL PEPPERS

ROASTED CORN

■ STEAKS



FLAT IRON 220 g

SIRLOIN FILET 220 g

HANGER STEAK 200 g

NEW YORK 300 g

COWBOY 600 g



USD 49

PORTERHOUSE 900 g



USD 110

* All our cuts are served with mashed potatoes and fried potato crisps

■ SAUCES & DRESSINGS

BÉARNAISE

BLUE CHEESE

MACHA

Dried chili peppers sautéed in oil with garlic, salt and sesame seeds

ROSEMARY MOJO

MUSHROOM DEMI-GLACE



MARCO ANTONIO OCAÑA
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.



Vegetarian



Vegan



Hot



Very hot

This food contains nuts or seeds that can cause allergies

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

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