

Mexican cuisine is a flavorful blend of taste of home and the sensational traditional markets.  
Join us on this culinary tour and enjoy an amazing meal at your table.

## Tequila 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 prince, lunch like a king, have a shot of tequila and sing... mixed with ginger and lime

### MEXICAN PALOMA

My soul got drunk with a tequila shot, with lime and salt for this heart oh so distraught

### JARRITO LOCO

Twinkle, twinkle little star point me to the nearest bar: tequila, lime and citrus highlights

## Mezcal Cocktails

### MEZCAL TONIC

Not to get technical, alcohol makes you lose your money and head but a good mezcal, mixed with tonic and grapefruit, makes my chest swell

### TAMARIND MEZCALITA

They say in Oaxaca you drink coffee with mezcal but here I like to drink it any which way, with chili peppers and orange juice

## Our Tequilas

### WHITE

Gran Centenario  
Patrón Silver

### AGED

Centenario  
Reserva 1800  
Patrón Reposado

### REPOSADO

Gran Centenario  
Hornitos  
José Cuervo Tradicional  
Patrón Añejo





## MI CASA ES SU CASA, PLEASE COME RIGHT IN



### GRILLED CORN 🌽🌱

With mayonnaise, chili powder and Cotija cheese

### BACK TO LIFE COCKTAIL ✨/

Fish, shrimp and octopus cocktail with tomato, onion, cilantro, avocado and our house seasoning

## THERE'S NO HOME LIKE SOUP



### NOODLE SOUP

Chicken broth, noodles, fresh tomatoes and the taste of mom's cooking

### TLALPEÑO BROTH 🌱

Shredded chicken, rice, carrots, peas, Oaxaca cheese, avocado and a hint of *chipotle* chili pepper

## WITHOUT CORN THERE'S NO COUNTRY



### QUESADILLAS 🌽🌱

Made of blue corn meal, like in central Mexico, with mushrooms, squash blossoms and huitlacoche corn mushroom, either with cheese or vegan style

### SINALOA STYLE SHRIMP

#### TOSTADA ✨/

With red onion and a hint of Tabasco sauce

### PUEBLA STYLE CHICKEN TINGA

#### SOPE 🌱

Made of fresh masa with refried beans

### TRADITIONAL OAXACA TAMAL 🌱

Filled with pork and *ancho* chili pepper salsa, with *piloncillo* and pickled red onions

### PUEBLA STYLE CHALUPAS 🌱

Lightly fried tortillas with beef, green *salsa*, red *salsa* and onion

### QUESABIRRIA 🌱

Corn tortilla filled with lamb *birria* and manchego cheese, with a side of broth

### CAMPECHE STYLE VOLCANES

Corn *tostada* covered with beef, chorizo and melted grated manchego cheese







## KEEP CALM, IT'S TACO TUESDAY



### POBLANO PEPPER 🌶️🌿

With rice, cream, cheese and freshly made tortillas

### OCTOPUS 🐙

Octopus prepared in cheese-*morita* pepper cream, with freshly made tortilla and avocado

### CARNITAS 🌿

The way they make them in Michoacán state, with cilantro, onion and crunchy *chicharrón*, raw *salsa verde* and freshly made tortillas

### BARBACOA 🌿

Made from lamb, as usual in Hidalgo state, with a shot of lamb broth and drunken salsa, the traditional *barbacoa* dressing

### STEAK 🌿

With onion and cilantro

## WE ALSO HAVE SALADS



### GREEN 🌿

Mixed lettuce with a delicate cilantro vinaigrette and fried tortilla strips

### FRESH TUNA 🌿🌸🌿

Seared tuna over a bed of lettuce and tomatoes, with charred chili pepper vinaigrette

## THE MIGHTY MOLE



### CHICKEN *ENCHILADA* 🌿

Corn tortilla filled with chicken, covered in poblano mole sauce, with Cotija cheese, cream and onion

### PORK IN *MANCHAMANTELES* MOLE SAUCE 🌿

Mole with fruit flavors; a Puebla & Oaxaca typical dish for special celebrations



BUT WAIT, THERE'S MORE...

**BATTER-FRIED CAULIFLOWER** 🌿  
Cauliflower floret with a crunchy coating, on tomato sauce, with sour cream

**MEXICAN STYLE ZUCCHINI** 🌿🌱  
A well-loved dish in Mexican cuisine: stew made with zucchini, grains of corn, tomato, rice, cream and cheese

**A LA TALLA FISH**  
A classic from the coast of Guerrero: grilled branzino with talla sauce, salad and rice

**CHICKEN CARNITAS**  
Golden-fried seasoned chicken pieces, with tortillas, cabbage-carrot salad and *habanero* dressing

**POC CHUC** 🌱  
Pork in white *recado* seasoning, spices, bitter orange, with *chiltomate* sauce, avocado, pickled onion and bitter orange

**GUERRERO-STYLE GREEN POZOLE** 🌿🌱  
A classic with radish, lettuce, pork crackling, tortilla chips, oregano, pequin chili powder and lime

**TAMPIQUEÑA STEAK** 🌱  
A classic of Mexican cuisine with a *mole enchilada*, *guacamole*, refried beans, cream and cheese

**SHORT RIB IN TOMATO SAUCE**  
Braised in rustic green tomato and *morita* pepper sauce, with refried *bayo* beans, spring onions, cheese and cilantro

DIEGO RASO BEDOLLA  
Specialties Chef

🌱 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.

🌿 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.

🌿 Vegetarian    🌱 Vegan    🔥 Hot



Proud of the vegetarian choices we offer, we have plant based substitutes from NotCo and Plant Squad for you to choose

