

Starters

Baked artichokes 🌾

Stone-oven baked artichokes and spinach au gratin served with garlic focaccia

Cheese fondue bread

Red wine rustic crusty bread with cheese fondue, sprinkled with fine herbs

Fried octopus and calamari 🔥

Crispy octopus and calamari served with spicy avocado sauce

Pastas & wood-fired pizzas

Aubergine au gratin 🌾 🌿

Fire-roasted eggplant stuffed with melted ratatouille

Wood-fired rigatoni 🌿

Wood-fired au gratin rigatoni, served with vegetable ragoût and tomato sauce

Cannelloni 🌿

Stuffed with spinach, ricotta cheese and nuts topped with cheese sauce and red pesto

Cheese pizza

With goat cheese, provolone, mozzarella and sun-dried tomato

Oregano pizza

Cheese, oregano and baked onion

Salami and mushroom pizza

Salami, mushrooms, oyster mushrooms and portobello with herb-flavored oil

Balloon pizza

Flavorful Neapolitan pizza dough topped with chewy mozzarella, manchego, Grana Padano cheese, cherry tomato and fresh arugula, flambéed with gin

Calzone

With Spanish ham, broccoli and cheese stuffing

Salads

Orchard 🌾 🌿

Lettuce, cucumber, roasted carrot and green beans with roasted garlic vinaigrette

Greek 🌿

With tomato, cucumber, feta cheese, asparagus and roasted focaccia

Florentina 🌾

Grilled chicken, broccoli, bacon, goat cheese and onion dressing

Main course

Cauliflower steak 🌿

Oven-roasted cauliflower with Parmesan cheese and fried onion

Pan-seared tuna 🌾

With creamy avocado hummus and cilantro vinaigrette

Herb grilled salmon 🌾

Herb-seared salmon, served with a side of mashed fennel and key lime

Charcoal grilled chicken 🌾 🔥

Served with potatoes and green sauce

Pork entrecote 🌾

Served with apple compote, ginger and roasted carrots

Orange glazed pork ribs 🌾 🔥

With roasted corn, chipotle mashed potato and Cheddar cheese

Boneless short rib steak 🍖

Sous-vide short rib steak with spiced tomato sauce and green herb salad

Desserts

Baked apple - With crumble and honey ice cream 🌿 🌿

Brownie - With caramelized pecans, caramel sauce and vanilla foam 🌿

Torreja - Griddled French toast with caramelized crust and vanilla ice cream

Bombolini - Fried Italian donut stuffed with chocolate

Homemade Ice Cream

Cotton candy ice cream - Colorfully, creamy and dreamy. Our cotton candy has all the festive flavor we know you'll love

Neapolitan ice cream - The perfect flavor trio: rich chocolate, sweet strawberry and creamy vanilla

Cheesecake ice cream - This is hands-down the best homemade ice cream you've ever eaten... with a tangy hint of cranberry

Mandarin sorbet - Mandarin is sweet yet tangy, and that contrast makes an exceptionally vibrant sorbet

🌾 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.



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

🌿 Vegetarian 🌿 Vegan 🔥 Hot

🌿 This food contains nuts or seeds that can cause allergies.