

The cuisine native to the Gulf of Mexico is exquisite. Discover our savory combinations surrounded by a family atmosphere that is both comfortable and delightful

## Cocktails

### MANDARIN PISCO SOUR

A South American classic balanced with zesty citrus blends of lime and mandarin

### PISCO MAR

A reassuringly balanced cocktail combined with peppery notes of ginger and lime

### GIN GIN

An invigorating composition made with gin and the addition of sweet lavender

### NORTHERN CLAMATO

A yummy Mexican version of the Bloody Mary: dark beer, lime, spicy sauces and a pinch of salt

### FRUITY CLERICOT

An elegant expression of red wine mixed with lime and diced fruit

### PASSION FRUIT SOUR

Flavorful and uplifting cocktail made with rum and passion fruit topped with sparkling water

### MEXICAN CHICHA

Unique and interesting flavor made with sorrel and lively expressions of cinnamon

## Cocktail Bar

### SEAFOOD COCKTAIL

Mexican-inspired cocktail: the best way to serve this mixed seafood cocktail with a hit of freshness

### FISH CEVICHE \* 🌱

Try this perfect zingy dish, light and fresh for a warm day

### TUNA TARTARE \* 🌱

Yucatán's ubiquitous grilled tuna tartar served with spicy pumpkin seeds and *chaya* crisps

## Little Cravings

### OCTOPUS CHAYITA 🌱

Fried puffed up pocket made from masa dough and *chaya*, served with a side of fried octopus in *salsa verde*

### SPICY SHRIMP BAO 🌱 🍃

Asian steamed bun served with Indian sauce and shrimp *a la diablo*

🌱 Ask for our vegan option with oyster mushrooms

### CHIMICHANGAS VERACRUZ STYLE

It's quite similar to a burrito, but it is deep-fried, stuffed with Veracruz style fish topped with cheese

### TUNA CARNITAS HUARACHE

One of the most rated dishes in Mexico: thick dough tortillas topped with sour-spicy tuna belly

🌱 Ask for our vegan option with oyster mushrooms

## Best Potluck Appetizers

### BAJA TACOS

Discover the tastiest fish treat from Baja: crispy beer battered fish tacos

🌱 Ask for our vegan option with battered heart of palm

### GRILLED SHRIMP OVER HOT EMBERS 🌱 🍃

Shrimp skewer drizzled with Cajun adobo

### FRIED ONION WITH GARLIC CALAMARI

Fried onion croquettes served with garlic calamari rings and Cheddar cheese

## Soups

### CRAB MEATBALLS

Smothered in a smoky chipotle sauce, the best way to revitalize and refuel your soul

### SHRIMP STEW

Delightful shrimp stew served with potato, carrot and fried tortilla

## Delights Of The Sea

### A LA TUMBADA RICE

Mix seafood casserole served with Mexican red rice. A tasty blend from Veracruz state, a succulent dish from the Gulf Coast

### ZARANDEADO OCTOPUS

Our original and delicious way to cook octopus. Charcoal-grilled octopus served with artichoke, potato and guajillo pepper

### A LA TALLA BRANZINO FILLET

Try out the nuances of flavor from the classic cuisine of the state of Guerrero

### PIER 8 GRILL

USD 30

Pier8's favorite, grilled fish and seafood perfect to turn your special occasion into a memorable meal

### FETTUCCINI ROCKEFELLER

Cooked al dente in Rockefeller sauce, served with shrimp and extra cheese au gratin

### LIVE LOBSTER

USD 14¢ per g

Grilled live Caribbean lobster with butter and garlic

### GRILLED GLAZED SALMON

Grilled salmon fillet with oriental sweet and sour sauce, served with crushed peanut made for a savory pipián sauce

## Earthly Delicacies

### CAPRESE STYLE CHICKEN MILANESE

Enjoy this full-flavored chicken cutlet stuffed with mozzarella, tomato and basil

### NEW YORK

Grilled steak served with authentic patatas bravas, grilled onion and purslane salad


## For The Little Fishermen


### BRIOCHE MOLLETES

Toasted brioche buns with refried beans and melted cheese, served with Mexican sauce

### FETTUCCINI AND CHICKEN

Creamy fettuccini with fried chicken and Parmesan cheese

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

Additional cost applies. The amount will be charged in USD or the equivalent to MXN and it will be charged to the room bill. Please enquire at the front desk about the exchange rate for charges in Mexican pesos.