



Once you have tasted flight, you will forever walk the earth with your eyes turned
skyward, for there you have been, and there you will
always long to return.

LEONARDO DA VINCI



CHRISTIAN IHUIT COCOM
Chef de Cuisine



IL COCKTAIL

LIMONCELLO
AMARETO SOUR
BASIL TOSCANA MARTINI

CHOCOLATE NEGRONI
ITALIAN ORANGE AND
BASIL SODA ☯

ANTIPASTI

TUNA TARTARE / 🌿🍷*
Small cubes of tuna dressed with mustard,
pickles and capers

BEEF CARPACCIO ☯*
Thin slices of beef, drizzled with olive oil
and Parmesan cheese cream

EGGPLANT PARMESAN 🌿🍷
Fried eggplants with Parmesan cheese
and tomato sauce

GRILLED PROVOLONE CHEESE 🌿🍷
Crispy grilled cheese



INSALATE



ARUGULA SALAD 🌿☯
Arugula leaves, tomato and cucumber with
creamy lemon ricotta dressing

GREEK SALAD 🌿
Combination of cucumber, cherry tomato,
onion, feta cheese and croutons, dressed
with lemon vinaigrette





ZUPPE

MUSHROOM BROTH  
Mushrooms and morels in vegetable
broth


DUO CREAM SOUP  
Parmesan cheese and poached tomato
soup

PASTE E RISOTTI

TRUFFLE RISOTTO 
Slow-cooked al dente Carnaroli rice,
prepared with sautéed mushrooms

PESTO GNOCCHI  
Gnocchi with basil pesto, Parmesan cheese
and pine nuts



SEAFOOD RISOTTO
Slow-cooked al dente Carnaroli rice,
prepared with shrimp, octopus and squid


FOUR-CHEESE GNOCCHI 
Gratin gnocchi coated in a creamy cheese
sauce

**LOBSTER
RISOTTO 7 oz** **MXN 528
USD 24**
Slow-cooked al dente Carnaroli rice, served
with butter lobster tail

SEAFOOD FETUCCINE
Pasta with octopus, shrimp, clams and squid
in white wine sauce

LINGUINI AL POMODORO 
Pasta with traditional tomato sauce

SPINACH AND RICOTTA CANNELLONI  
Al dente pasta filled with creamy ricotta
and spinach, covered with bechamel sauce

RIGATONI WITH RAGÙ 
Fresh pasta prepared with beef and tomato
ragù topped with a cheesy mozzarella crust

VEAL AGNOLOTTI
Fresh pasta filled with veal meat and served
with truffle sauce

ALFREDO PENNE 
Short pasta with traditional Alfredo sauce



SECONDI

CAPONATA

From the Sicilian cuisine, a classic stew of vegetables: tomato, eggplant and olives

SEARED TUNA

Seared tuna, served with cherry tomato, arugula and toasted pine nuts

SEARED SALMON

Salmon with sage sauce and sautéed asparagus

CATCH OF THE DAY

Au gratin with orchard vegetables sautéed in olive oil

LEMON CHICKEN

Crispy chicken breast with lemon butter sauce

CHICKEN PICATTA

Chicken breast cooked over low heat, with fine herbs covered in a lemon sauce garnished with olives and capers

PORK CHOP

Roasted pork chop served with provençal sauce and mushrooms

BRAISED BEEF CHEEK

Beef cheek slowly cooked in its broth, served with velvety potato purée and vegetables

GRILLED PICANHA

Perfectly cooked picanha, served with mushrooms, potatoes and peas

STEAK WITH
CHIANTI SAUCE 31 oz

MXN 2,420
USD 110

Porterhouse steak served with cherry tomato, thousand-layer potatoes and red wine reduction

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.

This food contains nuts or seeds that can cause allergies.

VEGETARIAN

VEGAN

HOT

NON-ALCOHOLIC DRINK

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



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