

SWEET ENDING

FLAN

We were taught this recipe in the famous Hacienda Teya located in Mérida, Yucatán

EDAM CHEESE CAKE

Unlike traditional cheese cakes, this one is actually a cake with cheese, the combination of flavors is seductive

DULCE DE PAPAYA

Served cold with grated Edam cheese on top, the combination of smooth papaya and the texture of the cheese is the perfect charm before leaving the table

CABALLERO POBRE

Known in Spanish as *poor knight*, this traditional vanilla dumpling is served with cinnamon and sugar

MANJAR BLANCO

Subtle and sweet, delicious coconut-corn pudding


DIGESTIVES


FRUIT PUNCH WITH LIQUOR

Rum, guava, apple, plum and cinnamon

SUSPIRO MAYA

Coffee, *Xtabentún* and eggnog

 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.

 This food contains nuts or seeds that can cause allergies.

HOMEMADE ICE CREAM

CARAMEL ICE CREAM

The flowers on your dress and the embroidery of your veil makes me think of the amazing Yucatán State: caramel ice cream with Celestún sea salt

HONEY ICE CREAM

Let's fall from grace, forget our worry, let's misbehave and have an ice cream with honey

MAMEE SORBET

There are two things in this world we all love: an inviting mamee snow and the sweetness of your voice

MANGO SORBET

Dear folks, lend me your ears! I'm here to share from the bottom of my heart, the sweet mango sorbet from my beloved land

STRAIGHT DIGESTIVES

COFFEE LIQUEUR

AGAVERO LIQUEUR

XTABENTÚN WITH COFFEE

COFFEE EXPERIENCE

CAFÉ DE OLLA

CAFÉ CON LECHE

HOT CHOCOLATE