



Mexico's cuisine recently won the honor of being declared a Masterpiece of the Oral and Intangible Heritage of Humanity. We are proud to present to you the rich flavors and aromas of our land. Talking about the Mexican cuisine is traveling back in time and throughout the country. We invite you to simply enjoy Mexico from north to south and to know more about the deep and uniquely way it's been cooked here.



Starters

Esquite †

Corn kernels with garlic mushrooms, rib-eye fritters, habanero mayonnaise and avocado

Tuna and *chía* tostadita * † 🥜 🌿

Fresh tuna, sesame oil, cilantro, onion, lime and habanero oil

Yucatan kibi 🌿 †

Wheat croquette stuffed with Edam cheese, cilantro, pickled onion and habanero sauce

Duck tamales

Steamed corn dough stuffed with duck served with mole sauce, salsa borracha and sour cream

Baja style fish tacos †

Beer battered fish, coleslaw salad and chipotle dressing

Panucho with recado negro 🌿 🥜

Fried puffed up corn tortilla with recado negro, red pickled onion, tomato, avocado and bean foam

Flour battered cactus 🌿

With panela cheese, tomato sauce and epazote

Blue corn tlacoyo and beans 🌿 🥜

Corn dough pockets served with garlic cactus

Soups

Pumpkin cream soup 🌿 🥜 🌿 🥜

Served with almonds, caramelized pumpkin seeds and sour cream foam

Mushroom 🌿 † 🥜

Served with turkey and epazote

Tortilla 🌿 🌿 †

With a side of corn tortilla chips, chicharrón, avocado, panela cheese and guajillo pepper

Main Dishes

Pork shank 🌿 †

Guajillo pepper, bean salad, Swiss chard, tortilla and mezcal foam

Enchiladas suizas †

Fried corn tortilla filled with chicken, topped with salsa verde made with serrano pepper, sour cream and cheese

Octopus with adobo sauce †

Octopus in morita pepper sauce, lime juice, diced sweet potato, mashed banana with honey and vanilla, recado negro crisp

Honey and pumpkin seed crusted salmon 🥜 🌿

Goat cheese, honey, pink beetroot purée and Xtabentún liqueur sauce

Catch of the day with coconut sauce

Served with huitlacoche purée, green peas, Brussels sprouts and corn crisp

Seafood casserole †

A friend shared dish, with garlic and tomato

Chile en nogada 🥜 🌿

Topped with nogada, a creamy walnut sauce garnished with pomegranate seeds

Picanha and chilmole

With recado negro sauce, pickled cactus and *chía* crisp

Melted cheese 🌿 🌿

Garnish choice: huitlacoche, mushrooms or zucchini blossom

Deep-fried ancho pepper

Stuffed with cheese, topped with tomato sauce and queso fresco

Hibiscus blossom tacos 🌿 🌿

With queso fresco

Tortas ahogadas 🌿 †

Stuffed with beans and crispy oyster mushrooms

Flautas 🌿

Filled with potato and corn kernels

Pipián 🌿

With a lentil medallion and vegetables

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

