


Petrossian Daurenki Caviar

 Egg Caviar ½oz/14g <i>Vodka Cream</i>	2,485
 Caviar 1oz/28g <i>Classic Garnish with Crème Fraiche and Warm Blinis</i>	4,615

Raw

6 Oysters on the Half Shell	495
Jumbo Shrimp Cocktail 7oz/198g	735
Crispy Hamachi Sushi 1.5oz/43g <i>Chipotle Mayonnaise</i>	780
Tuna Tartare 3oz/85g <i>Avocado, Ginger Marinade, Spicy Radish</i>	765
Beef Carpaccio 1.5oz/43g <i>Parmesan Cheese, Black Truffle Fritters</i>	675

Salads

Caesar <i>Parmesan Cheese, Crispy Prosciutto</i>	575
Heart of Lettuce <i>Yuzu Ranch Dressing, Avocado, Crispy Potato</i>	745
 Burrata Cheese <i>Heirloom Tomatoes, Basil</i>	945
Warm Shrimp 5oz/150g <i>Avocado, Tomato, Champagne Vinegar Dressing</i>	750

Appetizers

 Iberian Ham, "Pata Negra" 2oz/57g	825
Butternut Squash Ravioli <i>Parmesan Cheese, Crushed Amaretti</i>	695
Spiced Thai Broccoli Soup <i>Coconut and Lime</i>	475
Char-Grilled Octopus 5oz/142g <i>Smoked Paprika, Crème Fraiche, Guajillo Vinaigrette</i>	625
Bacon Wrapped Shrimp (3pcs) <i>Passionfruit Mustard, Avocado</i>	830
 Seared Foie Gras 4oz/113g <i>Infused Apples, Lime</i>	910

Pizza

Mozzarella, Tomato, Basil	505
 Black Truffle, Fontina Cheese	745

Prices listed are quoted in Mexican Currency, for your convenience 16% Tax and 15% Service Charge are included.

 Items not included in All Meal Plans


There is a risk in consuming raw or undercooked foods of animal or seafood origin including eggs.
One&Only Palmilla will take maximum protection but does not assume liability for the same.

Entrees




Grilled Vegetables Kebabs (2pcs) <i>Brown Rice</i>	590
Roasted Salmon Steak 7oz/198g <i>Chili-Pumpkin Seed Broth, Roasted Delicata Squash</i>	1,710
Marinated Organic Chicken <i>Sweet and Spicy Piperade, Roasted Potato</i>	995
Crispy Beef Short Rib 30oz/850g <i>Polenta Fries, Smoked Chili Glaze</i>	1,310

From the Grill

Fish

 Grilled Shrimp 17oz/482g <i>White Wine, Garlic, Smoked Citrus Butter</i>	1,445
Salmon Steak 7oz/198g <i>Lemon, Chili</i>	1,435
Yellow Fin Tuna Steak 7oz/198g	1,170

Meat

Prime Filet Mignon 8oz/227g	1,790
Prime NY Strip 12oz/340g	1,625
Prime Bone-In Rib Eye 20oz/567g	1,980
 Prime Tomahawk 55oz /1'559g	3,275
Prime NY Dry Aged 14oz/397g	1,800
 A5 Certified Japanese Wagyu Tenderloin 1oz/28g	720
Colorado Lamb Chops 14oz /397g	1,395
 Mixed Platter <i>Lamb 3oz/85g Tenderloin 4oz/113g NY Strip 4oz/113g Crispy Short Rib 8oz/227g</i>	2,775

Sides

Roasted Brussel Sprouts <i>Prosciutto, Pear Mustard</i>	265	Salt & Pepper Baked Potato <i>Bacon, Cheddar, Cottage, Chives</i>	400
Cauliflower Tabbouleh <i>Greek Yogurt, Mint</i>	265	French Fries <i>Parsley, Thyme, Rosemary</i>	265
Frizzled Spicy Onions <i>Herb Remoulade</i>	195	Sauteed Mushrooms <i>White Wine Glaze, Sage</i>	225
Mashed Potatoes	235	Mac and Cheese	225
Roasted Asparagus	325		

Choice of Sauce

SEARED Steak Sauce, Bearnaise, Black Pepper, Chipotle Glaze, Chimichurri, Cherry Mustard

Chef Jean-Georges Vongerichten Chef De Cuisine Stuart Roger

Please notify our service colleagues if you have any known food allergies or intolerance.
Our food is prepared in an environment where peanuts/nuts and other allergens are handled.
Currently there is no separate concerned allergen-free preparation area.