

Enjoy the breathtaking view of the Sea of Cortez while tasting the delicate balance of our meals, the flavors of the Mexican sea in all its splendor

HAND SHAKEN COCKTAILS

MEXICAN MULE

A popular classic that has made its way into Mexico with a fascinating twist as good as the original. Combined with the enduring Mexican symbol: tequila, sour lime and snappy ginger

BAJA COLLINS

A refreshing and subtle way to chill out: vodka, damiana undertones, lime juice and fragrant cinnamon

OCEAN BREEZE

Don't you dare leave me, little drop of mezcal. Mixed with hibiscus juice, zesty lime and sweet watermelon, enhanced with spicy salt on the rim

MAYAN MARGARITA

I doubt tequila is the answer to my sorrow but it's worth a shot to start singing a solo, combined with Triple Sec and the Mayan Xtabentún liqueur, let's not forget about the mighty lime juice

ALL OVER LOS ALTOS

Life is totally blue without chili peppers, please come right in and have our tequila with jalapeno pepper, mixed with elderflower liqueur and tangy passion fruit

RAW BAR

CACTUS TIRADITO 🌿

Pickled cactus, grilled shrimp, Cotija cheese foam, tomato confit, toasted sunflower seed and garlic-oregano croutons

SNAPPER CARPACCIO * 🌿

Local snapper with *xnipec* sauce, plantain chips, chives, olives and arugula

SCALLOP CARPACCIO *

Pickled lemon, cherry tomato, dark beer vinaigrette, Tabasco

TUNA TIRADITO WITH PINEAPPLE AGUACHILE AND GINGER * 🌿

Citrus cured tuna, red onion, cilantro, serrano pepper, cucumber and avocado-mint purée

SEAFOOD TRIO *

Scallops with *leche de tigre*, octopus with clamato, clams *vuelve a la vida*

TOMATO CEVICHE 🌿 🌿

Tomatoes and mango mix, cucumber, habanero pepper, orange and onion

SALADS

GRILLED FRUIT WITH TAPIOCA 🌿 🌿

Hibiscus tapioca with pineapple and grilled watermelon, goat cheese purée and nut gremolata

BLACK QUINOA 🌿 🌿

Tomato chutney, vegetables, caramelized hazelnut with fresh arugula and labneh

MIXED GREENS 🌿

Spinach, arugula and fresh basil, marinated tomatoes with fresh mozzarella cheese, grilled tuna in pumpkin seed crust

HOT STARTERS

FISH SOPE TIKIN-XIC STYLE 🌱

Cumin beans, lettuce, xnipec sauce and Cotija cheese purée

TUNA TOSTADA 🌱

Soaked in agave syrup, soy sauce and sesame, served with spicy mango purée and caramelized onion

BAKED CLAMS

Stuffed with bell pepper, onion, garlic and ajillo pepper sauce au gratin

SEAFOOD TAMAL

Fried plantain and mole poblano sauce

SOUPS

TRADITIONAL STONE SOUP FROM OAXACA 🌱

Green shrimp broth with acuyo essence and organic vegetables served over hot river stones

CHICHARRÓN CREAM

Epazote essence, tortilla soil and cheese sponge

TACOS

SOFT SHELL CRAB

Ancho pepper chutney, raisins, smoked chipotle mayonnaise

OCTOPUS CRACKLING 🌱

With creamy coleslaw, Mexican salsa and grilled corn

SARDINE 🌱

With black bean salad

HAMACHI 🌱

Fennel salad, orange

OYSTER

In dark beer tempura, red onion, lemon mayonnaise

SHRIMP IN ADOBO 🌱

Caramelized onion and avocado-jalapeño purée

BONE MARROW

Smoked, panko bread crumbs, lemon zest, parsley

BARBACOA 🌱

Guacamole, fluid tomato gel, charred onion

FISH AND SEAFOOD

FISH FILLET A LA TALLA STYLE 🌱

Grilled catch of the day with fresh vegetables, citrus air, rustic potato purée with roasted garlic and crispy corn

FISH BARBACOA 🌱

With creamy wild rice, organic vegetables, black bean atole, chorizo soil and pickled onion

SALMON 🌱

Grilled with ancho pepper honey, served with roasted pineapple purée and sautéed vegetables

BLACKENED TUNA 🌱

Seared with black recado, served with grilled apple purée and pickled vegetables

GRILLED OCTOPUS 🌱

With chickpea chileatole, roasted vegetables and charred eggplant purée

RICE A LA TUMBADA 🌱

With mussels and shrimp

FROM THE LAND

GRILLED CHICKEN IN PINK MOLE SAUCE 🌱

Anis flavoured pink mole, polenta pudding and asparagus

PORK LOIN

With morita pepper, plum and tequila, served with sweet potato mille feuille and pepper leaf foam

PETIT FILLET IN BLACK PIPÍÁN SAUCE

With huitlacoche, served with sautéed sweet corn, epazote and tomato sponge



🌱 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.

🌿 Vegetarian

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.