

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 jalapeño pepper, mixed with elderflower liqueur and tangy passion fruit

STARTERS

TOTOABA CRUDO * 🌱 🌿

Juicy and delicate fish with cucumber, apple, pineapple, avocado and *serrano* pepper sauce

TUNA TOSTADA * 🌱

Light and healthy, with avocado, cucumber, radish and peanut macha chile oil

SHRIMP TIRADITO * 🌱

A delight from the sea with mango aguachile, and cucumber, jicama, onion, cillantro and *habanero* pepper salad

BAJA SHELLS 🌱

From the sea to your table; San Carlos oyster and chocolate clams grated with farmer's cheese, *poblano* pepper and marinade

SALADS

COLIMA SALAD 🌱 🌿 🥬

Fresh mix of pumpkin seed pesto, palm hearts, cauliflower pickled with hibiscus flower, cherry tomatoes and green leaves

GREEN LEAVES 🌱 🥬

New flavors in a classic; caramelized peanuts, fennel, citrus fruits and guava dressing

WATERMELON 🌿

Summer at your table with roasted watermelon, panela cheese, mint, *habanero* pepper and pineapple dressing

SOUPS

CREAM OF CORN SOUP 🌿 🥬

A creamy creation with charred corn, tortilla ashes and chili oil

CHILPACHOLE 🌱

A delight from the sea with soft-shell crab, roasted carrot, avocado and *chochoyote* dumplings

FOR THAT CRAVING

BEAN TLACOYOS 🌱🌿🍷

A traditional Mexican turnover with cream, lettuce and farmer's cheese

GRILLED OCTOPUS TACO

A gift from the sea with roasted corn, green *salsa*, and coleslaw

SOFT-SHELL CRAB TACO 🍷

A delicate and subtle delight with avocado, chipotle pepper mayonnaise, mango, grilled pineapple with *habanero* pepper

TAMAL ✨🌱

A variation of the classic with pressed pork rinds, dried shrimp, bean sauce, avocado and Cotija cheese

BEEF BARBACOA INFLADITA 🍷

Fluffy and deliciously crunchy with avocado, pickled onion and radishes

BRISKET TACO

Delicious beef in flour tortilla with avocado and macha chile oil

MAIN COURSES FROM THE SEA

FISH FILLET A LA TALLA STYLE 🌱🍷

Complemented with creamy rice and a lime and *serrano* chili pepper *salsa*

ZARANDEADO STYLE SHRIMP 🌱🍷

A classic of Mexican cuisine with banana pepper *salsa* and vegetables from the orchard

GRILLED OCTOPUS

A tasty delight from the sea with marinated potatoes, hand ground green tomato *martajada salsa*, grilled carrots and squash

SHELLFISH CASSEROLE 🍷

Great mix of flavors and colors: mussels, clams, shrimp, Mezcal, tomato with *guajillo* and *serrano* chili peppers

POULTRY AND GAME MAIN COURSES

PLANTAIN ENCHILADAS 🌱🌿🥑

A variation of the Mexican classic, with mole and avocado

ROAST SPRING CHICKEN 🍗

A savory quarter chicken with red rice and spring onions

CHARBROILED PICANHA STEAK 🍖🔥

A flavorful cut made exquisite with chili and coffee sauce, sweet potatoe purée and grilled vegetables

SHORT RIB 🍖🔥

An indulgent treat for meat lovers with annatto sauce and esquites corn salad

UPGRADE YOUR EXPERIENCE

(USD ROOM CHARGE)

WHOLE MAINE LOBSTER 🍷 \$130 USD

A delicious treat cooked zarandeado style, served with grilled vegetables and butter

TOMAHAWK 🍖🔥 \$70 USD STEAK 45 oz

Seasoned with a delicious dried chili pepper rub and perfectly coupled with pot beans, grilled vegetables, Mexican style rice, spicy *chimichurri*, homemade tortillas and salsas



Additional cost applies. The amount will be charged in USD or the MXN equivalent and it will be charged to the room bill.

The exchange rate for service charge is MXN \$21.00

🌱 Gluten free. Le Blanc Spa 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 / 🔥 Hot / 🌱 Vegan

* 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.

DIGESTIVES

COFFEE LIQUEUR

A blend of coffee, sugar and spirits which can be enjoyed both as a digestif or dessert

AGAVERO LIQUEUR

Tequila and honey blended with essence of the damiana flower, native to the Baja region

XTABENTÚN WITH COFFEE

Typical Mayan-region honey liqueur produced from Xtabentún flowers, anise and coconut

TEA

LONDON STRAND EARL GREY

GOLDEN TIPPED ENGLISH BREAKFAST

PURE SENCHA GREEN TEA

EXOTIC MANGO & GINGER GREEN TEA

SUMMER BERRY GREEN TEA

GOLDEN CARAMEL ROOIBOS

ENCHANTING FOREST FRUITS

BUDDING MEADOW CAMOMILE


MEDLEY OF MINT

COFFEE

REGULAR ESPRESSO

LATTE CAPPUCCINO



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 Vegetarian

DESSERTS

ORANGE BUÑUELO FRITTER 🍌

Over ricotta cream and orange supremes marinated in Damiana liqueur, covered in *piloncillo*, anise and cinnamon sauce

CHURROS AND CHOCOLATE 🍌🍫

With *dulce de leche* ice cream, hot chocolate, chocolate and caramel sauces

ODE TO CORN 🍌🌽

Corn cake and mousse, caramel toffee and cheese ice cream

CHEESECAKE 🍌🌽

Vanilla cheesecake with guava and *piloncillo* compote, corn crisp and guava ice cream

HOMEMADE ICE CREAM

COCONUT ICE CREAM

The sweet quality of coconut shines in this creamy flavor

MANGO ICE CREAM

Fresh mango chunks impart a luscious texture and rich flavor to this gorgeous ice cream

PINEAPPLE AND BASIL SORBET

The sweet but tangy taste of this cool treat is perfect after a heavy meal

HIBISCUS SORBET

Enjoy the way hibiscus and crispy strawberry pearls seamlessly blend into and flavor this amazing sorbet