

*Chef Dario Seco's bold culinary vision elevates the woodfire grill into an art form.
Every element is transformed through flame,
with techniques that coax intensity, texture, and depth from each ingredient.*

CAVIAR KAVIARI

- *OSETRA PRESTIGE 1 oz /28 g G, D, E, R
paillasson potato, farm cream
sourdough blinis
- *BELUGA IMPERIAL 1 oz /28 g G, D, E, R
paillasson potato, farm cream
sourdough blinis

COLD STARTERS & SALADS

- EXTRA FINE WAGYU FILET 2 oz /75 g
G, E, F, R
Argentinian tonata sauce, black garlic,
arugula, focaccia
- 🍴🌐ENSENADA TUNA TARTARE 4 oz /115 g
S, G, E, R
osetra caviar, wasabi-cilantro mayo
shiso leaves
- 🍴🌐BAJA KUMAMOTO OYSTERS 4 pieces
SH, S, G, R, N, D
green gazpacho, finger lime
- 🍴🌐COAST & SUN CARPACCIO 2 oz /70 g R, S
totoaba, Santo Tomás extra virgin
olive oil, lemon, espelette chili
- FOIE GRAS AU TORCHON 1.5 oz /50 g
G, E, D
hibiscus sauce, paradise mango, brioche
- 🍴WOOD-FIRED LEAKS G, E, N, D
romesco sauce, whole-grain mustard,
croutons
- CREAMY BURRATTA D, G, N
heirloom tomato, basil, balsamic
reduction, pine nuts, pesto
- GRILLED AVOCADO SALAD D, S, A, N, G
arugula, strawberries, poblano chili
dressing, candied sunflower seeds

HOT STARTERS

- 🍴🌐GRILLED OCTOPUS 4 oz /120 g S, D, M, G
ember-roasted vegetable purée,
piquillo coulis
- 🍴🌐ROASTED COASTAL PRAWNS 3 pieces
SH, N, D, G, S
pistachio pesto, tortilla cream
epazote air
- SEARED LION CLAW SCALLOPS 1 piece
D, A, R, SH
pea and asparagus mousseline
chamomile hollandaise, trout roe
- ARGENTINIAN EMPANADAS 2 pieces G, E, S, D
beef filling with olives and egg, corn humita,
homemade chimichurri, tomaka sauce
- MINI ROSSINI BURGERS G, A, D, E
2.5 oz /76 g foie gras
3.5 oz /100 g beef
wagyu beef and seared foie gras
red wine caramelized onions
potato brioche bun

SOUPS & PASTAS

- PROSCIUTTO & FOIE GRAS
CONSOMME P, D, G
pasta, spinach, black truffle, grissini
- 🍴SWEET CORN RAVIOLI S, D, G
tomato-chipotle sauce,
Papantla vanilla and epazote cream
- CAVIAR FETTUCCINE G, S, D, R
eureka lemon, chicken demi-glace,
fresh chives

MAINS

- 🍴🌐SEA BASS FILET 6 oz /170 g S, D
yuzu kosho, zucchini, green citrus oil
- ROASTED POUSSIN CHICKEN 5.5 oz /160 g
D, A
mushroom duxelles, albufera sauce
- “FACU” MILANESA 20 oz /570 g G, E, N
sauteed mushrooms, sunny-side egg,
crispy fries, fresh greens salad
to share
- CONFIT SUCKLING PIG 5 oz /150 g P, S, A
rustic-style stewed beans,
wild mushroom reduction
- VEGETARIAN LASAGNA D, G
green cabbage, zucchini, eggplant,
tomatoes
- VEAL CHEEK WAGYU 5 oz /150 g A, D
bourguignon confit

FROM THE JOSPER GRILL

Our proteins are carefully grilled using local mezquite wood, giving them a distinctive and delicate aroma.

SEA


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| ATLANTIC SALMON 6oz/170g GF |   CABRILLA 6oz/170g GF S |
|   ENSENADA TUNA 6oz/170g GF | RED SNAPPER 6oz/170g GF |
|   TOTOABA 6oz/170g GF | SHRIMP U/10 5 pieces GF |
| SCALLOPS U/8 3 pieces GF | |

LAND

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|---|--|
| *PRIME RIB EYE 16 oz/460g GF | WAGYU FLANK STEAK 7 oz/ 220g GF |
| *WAGYU RIB EYE GOLD 16 oz/460g GF snake river farm | PORK TOMAHAWK 14 oz/ 400g GF |
| PRIME BEEF TENDERLOIN 9 oz/ 250g GF | VEAL SWEETBREADS 6 oz/ 180g GF |
| *WAGYU TENDERLOIN 6 oz/ 180g GF snake river farm | RACK OF LAMB 14 oz/ 390g GF |
| *PRIME PORTERHOUSE 42 oz/ 1.2kg GF |   CHICKEN POUSSIN 14 oz/ 390g GF |

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| CHOICE OF SAUCE | Chimichurri A, S | Béarnaise A, E, D | Malabar Pepper Sauce A, D, S |
| | Criolla s | Wine Sauce A, D | |

SIDES

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| BLACK TRUFFLE POTATO “ANNA” D, E | MASHED POTATOES D |
| SEARED FRIES D, E, S, N, G brava sauce, smoked eggplant aioli coriander mayo | FRIED SWEET POTATOES D, S thyme honey, fresh ricotta |
| GRILLED BABY CARROTS D | SAUTEED MUSHROOMS D garlic, parsley |
|  CREAMY ANDEAN-STYLE HUMITA D, S cuartirolo cheese, yellow chili | CHARRED ASPARAGUS E, P, D cured egg yolk, crispy bacon |
| SIGNATURE MAC & CHEESE G, D aged cheeses, artisanal bread crumble | |

DESSERTS

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| STICKY TOFFEE PUDDING D, G, N butterscotch sauce, marscapone, caramelized hazelnuts | APPLE TART D, G, E slow-cooked apple, cinnamon and cassonade crust, crème anglaise |
| CHOCOLATE “MILLE-FEUILLE” D chocolate ganache, salted caramel coconut ice cream | STRAWBERRY CHEESECAKE D, G, N, E white chocolate cream, caramelized pistachio, strawberry sorbet |

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. There is a risk in consuming raw or undercooked foods of animal or seafood origin, including eggs, and it is a policy of the One& Only to inform our guests. While there is not a separate allergen-free preparation area, however One&Only Palmilla will take maximum precaution to prevent allergic reaction but does not assume any liability.*To preserve the quality of our fresh products we serve items seasonally, based on availability. Prices listed are quoted in Mexican Currency, 16% tax and 15% Service Charge are included. Payment by credit card or room charge only. Consumptions above \$452.56 pesos will include an additional local environmental tax.