

Crafted by Chef Dario Seco and under the expert guidance of Restaurant Manager, Victor Cordova our menu celebrates the art of wood-fired grilling with the finest cuts of meat, the freshest ingredients from the Baja region, and indulgent sides. Inspired by the vision of Michelin-star Chef Jean-Georges Vongerichten, each dish is a testament to bold flavors and refined technique, complemented by one of Los Cabos’ most extensive wine lists.

CAVIAR

- * ● EGG KAVIARI CAVIAR ½ oz/14 g R S A GF

vodka cream, scrambled egg

cayenne pepper
- * ● KAVIARI CAVIAR 1 oz/28 g R G

oscietre prestige, chive crème fraîche,

warm blinis

COLD STARTERS

- 🌱🍷 6 OYSTERS ON THE HALF SHELL GF R

Laguna San Ignacio La Paz,

Mignotte Sauce
- 🌱● TUNA TARTARE 2.2 oz/65 g R S

avocado, spicy radish,

ginger marinade, chile oil
- BURRATA 4 oz/113 g

pomegranate sauce, arugula, basil,

sour dough bread, basil, hibiscus powder
- CRISPY SALMON SUSHI 2.6 oz/75 g R S E

chipotle mayonnaise, soy glaze, mint,

scallion
- * ● BEEF CARPACCIO 2.1 oz/ 60 g R S

black truffle fritters,aged balsamic vinegar,

parmesan cheese, jalapeño pepper
- 🌱🍷 ● JUMBO SHRIMP COCKTAIL 7 oz/198 g GF

cocktail sauce

HOT STARTERS

- BLACK TRUFFLE PIZZA VT

fontina cheese
- AVOCADO PIZZA VS

sweet onions, jalapeño, lime, cilantro
- MUSHROOM AND SHRIMP RISOTTO A GF D

mushroom jam, roasted shitake, parsley,

parmesan cheese, butter
- LOBSTER TORTELLINI SH

lemon, herbs
- RICOTTA RAVIOLI S G D E

beurre founde, basil, parmesan cheese,

chili flakes, jalapeño pepper
- * ROASTED FOIE GRASS A GF N S

chestnuts glaze, tarragon, oporto
- CHAR GRILLED OCTOPUS S M

smoked paprika crème fraîche,

guajillo vinaigrette, baked potato,

lemon,basil

JEAN-GEORGES SAMPLER

crispy salmon, ricotta ravioli, truffle pizza, beef carpaccio,
tuna tartare N R S

SALADS & SOUPS

- CAESAR SALAD P D F

parmesan cheese, crispy prosciutto,

crouton, lemon, anchovies
- 🍷 KALE SALAD VT S E D

croutons, broccoli, parmesan,

warm egg, mint
- 🍷 BEET AND APPLE SALAD S V

vegan coconut yogurt, chive, dill,

beer vinaigrette
- GRILLED KING OYSTER MUSHROOM AND AVOCADO CARPACCIO S V

charred serrano oil, thyme, lemon
- 🍷 BUTTERNUT SQUASH SOUP VT D N

croutons, sunflower seeds, chives,

parmesan cheese
- FRENCH ONION SOUP A D G

mozzarella and comté cheese,

toasted sourdough

JEAN-GEORGES SELECTION

- 🍷🌱 SEA BASS AND TRICOLOR CAULIFLOWER 6 oz/170 g N S

ginger dipping sauce, garlic crumb, coriander,

chili flakes, scallion
- 🍷* STEAMED RED SNAPPER 6 oz/170 g N

mushrooms, ginger, coriander, chili red finger,

scallion, sesame oil
- SALMON IN MUSHROOM CRUST 6oz/170 g S E D

mash potatoes, lemon emulsion, herbs
- 🍷🌱● PARMESAN CHICKEN 7 oz/198 g D E G

asparagus, lime butter, basil

🌱 SUSTAINABLY SOURCED

🍷 LOCALLY SOURCED

● JEAN-GEORGES SIGNATURE

* ITEMS NOT INCLUDED IN MEAL PLAN

N NUTS

R RAW

SH SHELLFISH

S SPICY

VT VEGETARIAN

M MOLLUSC

P PORK

GF GLUTEN FREE

F FISH

A ALCOHOL

V VEGAN

E EGG

D DAIRY

FROM THE MEZQUITE GRILL

We grill using local mezquite wood, giving a distintive and delicate aroma, shaping a unique culinary experience

KOBE

The most sought after wagyu beef, coming from Japanese black cattle. The meat is a delicacy for its tenderness and fatty well marbled texture

* NY STRIP 6 oz/170 g GF
Kobe, JPN A5 certified

LAND

BONE IN RIB EYE 20 oz/566 g GF
Prime, USA

LAMB CHOPS 14 oz/396 g GF
New Zealand

TENDERLOIN 8 oz/226 g GF
Prime, USA

NY STRIP 12 oz/340 g GF
Prime, USA

  FREE RANGE POUSSIN 14 oz /396 g GF
semi boneless

SEA

  * GRILLED SHRIMP 8 oz/226 g S

SALMON 6 oz/170 g GF S


  TUNA 6 oz/170 g GF

  RED SNAPPER 6 oz/170 g GF

CHOICE OF SAUCE — Miso Mustard Emulsion, Habanero Emulsion, Ginger and Scallion Sauce
11 Flavour Steak Sauce

SIDES

BRUSSELS SPROUTS S GF VT D S
poblano emulsion, pecorino cheese,
lemon, basil

 CABBAGE AND YOGURT SAUCE VT GF
mix spices, lemon

 GRILLED CARROTS V GF
roasted garlic, paprika, dill, mint

BROCCOLI VT D
lemon, chive butter

MAC AND CHEESE VT

GLAZED MUSHROOMS VT GF A D
wine butter, parsley, thyme, shallot, garlic,
white wine

FRENCH FRIES V
parsley, thyme, rosemary

CRISPY SWEET POTATO VT N
chili garlic crunch, cotija cheese, mint,
beer vinaigrette, coriander, clove,
macha sauce

MASHED POTATOES VT D

ROASTED CAULIFLOWER N S V
tahini sauce, grenade, fine herbs
pistachio, date vinaigrette, red and
green chili, chives

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.