

*A bold culinary vision elevates the woodfire grill into an art form.
Where every ingredient is transformed by flame, and expertly crafted techniques
draw out its fullest intensity, texture, and depth.*

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 LEEKS 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


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

LAND

* 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

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

SIDES

BLACK TRUFFLE POTATO “ANNA” D, E	MASHED POTATOES D
SEARED FRIES D, E, S, N, G brava sauce, smoked eggplant aioli coriander mayo	BAKED 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

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 for visitors not staying at the resort will include an additional local environmental tax.