







*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
CARPACCIO 2 oz /75 g G, E, F, R
Argentinian tonata sauce, black garlic
arugula, focaccia.
-   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



- 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
- ARGENTINIAN EMPANADAS 2 pieces
G, E, S, D
beef filling with olives and egg, corn humita
homemade chimichurri, tomaka sauce.
-   GRILLED OCTOPUS 4 oz /120 g S,
D, M, G
ember-roasted vegetable purée
piquillo coulis.

PASTAS

-  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

-  LOCALLY SOURCED
-  SUSTAINABLY SOURCED
- * ITEMS NOT INCLUDED IN MEAL PLANS
- R RAW
- G GLUTEN
- E EGG
- D DAIRY
- GF GLUTEN FREE
- M MOLLUSC
- S SPICY
- P PORK
- A ALCOHOL
- VT VEGETARIAN
- N NUTS
- V VEGAN
- F FISH
- SH SHELLFISH


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

LAND

<p>* FUEGO & SABOR ARGENTINIAN BBQ Available every Thursday Discover today's protein selection with your server.</p> <p>Includes Sides: Cambray Onions, Baby Bell Peppers, Corn on the Cob Sauces: Criolla , Mint Chimichurri, Veal Demi-glace</p>	<p>WAGYU FLANK STEAK 7 oz/ 220 g GF</p> <p>PORK TOMAHAWK 14 oz/ 400 g GF</p> <p>VEAL SWEETBREADS 9 oz/ 250 g GF</p> <p>RACK OF LAMB 14 oz/ 390 g GF</p> <p> CHICKEN POUSSIN 14 oz/ 390 g GF</p>
<p>* PRIME BONE IN RIB EYE 20 oz/ 570 g GF</p> <p>* WAGYU RIB EYE GOLD 16 oz/ 460 g GF snake river farm</p> <p>PRIME BEEF TENDERLOIN 9 oz/ 250 g GF</p> <p>* WAGYU TENDERLOIN 6 oz/ 180 g GF snake river farm</p> <p>* PRIME NEW YORK 12 oz/ 340 g GF</p>	<p>CHOICE OF SAUCES</p> <p>Chimichurri A, S</p> <p>Criolla s</p> <p>Béarnaise A, E, D</p> <p>Wine Sauce A, D</p> <p>Malabar Pepper Sauce A, D, S</p>

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
SIGNATURE MAC & CHEESE G, D aged cheeses, artisanal bread crumble	CHARRED ASPARAGUS E, P, D cured egg yolk, crispy bacon

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.