SUVICHE

SIGNATURE COCKTAILS

A symphony of flavors where vibrant Peruvian ingredients meet the subtlety and balance of Asian cuisine. Our drink menu is a sensory exploration that combines exotic fruits, aromatic spices, refined spirits, and ancestral techniques to create unique experiences in every sip.

NIKKEI MARTINI 115ml

Bold, balanced, and profoundly nuanced a seamless fusion of Japan and Peru Vodka 45ml, Gin 45ml, Lemon Grass Kombu, Vermouth 25ml

ZEN PALOMA 180ml

Light, refined and contemplative, our Paloma is stripped to its essence Tequila Blanco 60ml, Yuzu Mango Almonds

KANTU COLLINS 165ml

A vibrant ode to the Andes, merging ancient botanical reverence with modern mixology Gin 45ml, Nori-Mint Shrub, Raspberry

BANANO OLD FASHIONED 75ml

A deep, sensory journey from the Peruvian jungle to the Japanese forest Japanese Whiskey 45ml Banano Liqueur 30ml, Banano Foam

CHICHA SOUR 85ml

Rustic, refined, and unforgettable a tribute to Andean and Mexican heritage Mezcal 45ml, Purple Corn, Citrus

PASSION FRUIT PISCO 110ml

A smooth and sunny pairing in a refreshing rendition on a Peruvian classic Pisco 45ml, Mezcal 15ml, Passion Fruit Clarified Lemon Juice

WINE BY THE GLASS

CHAMPAGNE & PROSECCO150ml

NAO NIS

Prosecco Extra Dry, Italy N.V

NAO NIS

Prosecco Rosé Extra Dry, Italy N.V

VEUVE CLIQUOT

Brut Reserve, Champagne, France N.V

WHITE WINE 150ml

CHARDONNAY

L'Artisan, Pays d'Oc, France, 2022

PINOT GRIGIO

Albino Armani, Friuli, Italy, 2023

SANCERRE

Lucien Crochet "Les Calcaires", Loire France, 2021

SAUVIGNON BLANC

Henri Lurton, Guadalupe Valley, Mexico, 2021

ROSE WINE 150ml

WHISPERING ANGEL

Château D'Esclans, Grenache Blend, 2022

RED WINE 150ml

CABERNET SAUVIGNON

La Vagueria, Cohahuila, Mexico, 2022

CABERNET SAUVIGNON

Alexander Valley Vineyards, USA, 2021

CÔTES DU RHÔNE

Pierre Amadeu, Roulepierre, France, 2022

PINOT NOIR

De Loach, Russian River Valley, USA, 2021

SWEET WINE & PORT 90ml

CHATEAU DOISY VEDRINES

Sauternes, Grand Vin de Bordeaux, France, 2015

TAYLOR'S

10 Years, Douro, Portugal

Every wine glass is 5oz/150ml serving format. Every dessert wine glass is 3oz/90ml serving format. Our house pours for all our spirits are of 2oz/60ml per glass.

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.

MOCKTAILS

JARDIN SPRITZ 100ml

A serene refresher that is as elegant as it is lively Non-Alcoholic Champagne Mint Hydrosol, Elderflower

PURPLE BREEZE 100ml

A refreshing swirl that is light on the palette and bright in character
Blueberries, Lemon Juice, Matcha Foam

YELLOW LOTUS 90ml

Luminous and balanced — a mindful sip of balanced calm Yuzu, Ginger Kombucha, Mango

AFTER DINNER COCKTAIL

CARAJILLO MEXICANO 110ml

Liquor 43 30ml, Espresso Liquor Ancho Reyes 30ml

ESPRESSO MARTINI 130ml

Patrón Reposado Tequila 60ml Patron Café 10ml, Frangelico 15ml Espresso

BEER

CRAFT BEER 355ml

One&Only Special Edition, Blonde Ale Punta Baja, Light Lager, Baja California Carretera 3 IPA, Baja California

IMPORTED BEER 355ml

Sapporo, Premium Lager, Japan

MEXICAN BEER 355ml

Pacifico, Pilsner, México Pacifico Light, Lager, México Corona, Pilsner, México Corona Light, Lager, México Negra Modelo, Munich Dunkel, México

SAKE

BY THE GLASS 120ml

NAMI JUNMAI GINJO (+5) AMABUKI KIMOTO JUNMAI DAIGINGO OMACHI (+5)

ARTISANAL SAKE FROM MEXICO

NAMI, JUNMAI GINJO (+4) **LP** NAMI, JUNMAI DAIGINJO (+6)

HONJOZO-SHU

MURAI FAMILY, NIGORI GENSHU (-22)

TOKUBETSU

HAKKAISAN TOKUBETSU JUNMAI (+5)

JUNMAI DAIGINJO-SHU

AMABUKI KIMOTO JUNMAI DAIGINGO OMACHI (+5)

JUNMAI GINJO-SHU

G JOY, GENSHU (+3) KIKU MASAMUNE, JUNMAI TARU (+5) YOSHI-NO-GAWA, GINJO GOKUJO (+7)

JUNMAI- SHU

HATTORI HANZO, JUNMAI 375ML (+5) YOSHI-NO-GAWA, ECHIGO (+5)

DAIGINJO-SHU

MURAI FAMILY, DAIGINJO (+5)

Every sake glass is 4oz/120ml serving format Our house pours for all our spirits are of 2oz/60ml per glass

SUVICHE

From the night markets of Asia to the street corners of Latin America, our menu is designed to encourage exploration. A little here, a little there—flavor knows no limits.

CEVICHES & TIRADITOS

served with artisanal chips

∠ PERUVIAN CEVICHE

Sea Bass, Sweet Corn, Red Onions Sweet Potato R GF S

AJI AMARILLO CEVICHE

Sea Bass, Passion Fruit, Sweet Corn Charred Avocado **GF R S**

★ * O-TORO TUNA TIRADITO

Truffle Ponzu Sauce, Nama Paste Limo Chili Oil G R S

SHAMACHI TIRADITO

Cancha Ponzu Sauce, Limo Chili Oil Ikura, Serrano, Creamy Avocado R S G

SALADS

WAKAME SALAD

Mixed Greens, Mushrooms Edemame, Grilled Asparagus Sesame Dressing VT A

GRAPEFRUIT SALAD & CHICKEN SATAY

Mango, Cucumber, Jicama Toasted Coconut, Fried Shallots Tamarind and Peanut Vinaigrette **N G**

ROLLS & RICE

SOFT SHELL CRAB TEMPURA ROLL

Pickled Cucumbers, Cevichada Sauce G SH E S (8pcs)

S LATIN FUSION ROLL

Hamachi, Jalapeño, Coriander Citrus Salad, Kiwi Chimichurri R G S (8pcs)

* WAGYU ROLL

Roasted Asparagus, Avocado Amadare Sauce, Capers Mayo R G E (8pcs)

≰ S VIETNAMESE ROLL

Shrimp, Duck Confit Sweet Green Chile Sauce S SH GF E (4pcs)

≲ SPICY TUNA TARTARE

Crispy Rice R S (4pcs)

*WAGYU TARTARE

Crispy Rice R S (4pcs)

* WAGYU TATAKI 3.5oz/100gr

Fried Rice, Chives, Crispy Onions Carrots, Sautéed Chili Peppers Marinated Egg, Wasabi, Garlic Mayo SREG

HOT DISHES

* BEEF SANDO 8oz/226gr

Tonkatsu Sauce, Chimichurri Mayo **G E (4pcs)**

* INDIAN BUTTER LOBSTER

7oz/198gr Steam Jasmine Rice Curry Coconut Milk SH D N

Stacquered Salmon 5oz/140gr

Grilled Bok Choy, Sweet Chili Glaze $\mathbf{S} \ \mathbf{G}$

CALAMARI TEMPURA

Sweet Chili Sauce, Soy Sauce **G S**

3 VEGETABLE TEMPURA

Sweet Chili Sauce, Soy Sauce **G S**

NIKKEI BEEF SKEWER

Canary Mojo Sauce, Miso-Chili Sauce Microgreens **S** (1pc)

NIKKEI RAMEN

Noodles, Organic Egg Caramelized Chicken **G E S**

PORK BELLY BAO

Fresh Herbs, Charred Avocado Sambal Sauce **S E G (1pc)**

VEGETARIAN BAO

Seasonal Vegetables Mushrooms, Shiso Pesto **G** (1pc)

CHICKEN DUMPLINGS

Yuzu Aioli, Teriyaki Sauce G D (4pcs)

SHRIMP DUMPLINGS

Wasabi Mayo, Hibiscus Sauce E SH G (4pcs)

SSAM

Pork Belly, Lettuce, Tartar Sauce House-Pickled Cucumbers Homemade Sriracha S P E (1pc)

DESSERT

BABA LIMEÑO

Orange Juice Infusion, Coriander, Passion Fruit Coulis Whipped White Chocolate Ganache, Coconut **E D G**

ALOE VERA PAVLOVA

Crisp Meringue, Vanilla Mascarpone Cream, Aloe Vera Granité, Confit Pineapple E D

MISO-MUG

Miso Crumble, Caramel Ice Cream, Poached Nashi Pear, Light Foam **E D G N**

SORBET SELECTION (per scoop)

Mango Strawberry Coconut

* Items not included in all Meal Plans.

Sustaintably sourced \(\textit{\textit{\textit{Locally sourced}}} \)

Shellfish SH Raw R Spicy S Vegetarian VT Gluten Free GF Gluten G Alcohol A Nuts N Dairy D Eggs E Pork P