



From the night markets of Tokyo and Bangkok to the coastal shores of Latin America, SUVICHE brings together fire, freshness, and flavor in quiet intensity.

Inspired by the rhythm of Asian street food, bold, immediate, and vibrant, the menu is reinterpreted through a refined lens. Bright citrus, deep umami, subtle heat, and contrasting textures unfold with each bite.

This is street food, reimagined without borders.

S
C
V
I
C
H
E

RAW

Yellow Chili Ceviche **R, S, SF**
Cabrilla, yellow chili & passion fruit leche, red onion, corn, coriander

O-Toro Tiradito **G, N, R, S, SF**
Truffle ponzu, pickled red onion, nama paste

Hamachi Tiradito **R, S, SF**
Serrano chili, avocado cream, ikura, cancha corn, cancha ponzu, pea tendrils

Salmon Sunset Tartare **E, G, R, SF**
Miso aioli, avocado, crispy gyoza, ikura

Chocolate Clam **E, R, SH, S, SF**
Ponzu, tobiko, tuna, serrano chili

SNACKS

Sakura Salmon Taco **G, R, S, SF**
Salmon, soy, serrano chili, cucumber, coriander, avocado, nori, rice paper

Edamame **V**
Lemon, salt

SIGNATURES

Chuncun Matsuri **E, G, S, SH**
Wagyu, shrimp, vegetables, gyoza, sriracha, sesame, coriander mayonnaise

Vietnamese Roll **E, G, S, SH**
Duck confit, shrimp, gochujang, tamarind sauce, sweet chili sauce

Wagyu Tataki **E, G, R, S, SH**
Jasmine rice, ikura, wasabi mayonnaise, crispy onion, oyster sauce

SALADS

Wakame Salad **A, G, N, S, V**
Sesame, bunapi, edamame, asparagus, sesame dressing

Tofu Salad **G, S, V**
Microgreens, tofu dressing, serrano chili vinaigrette

Pomelo Salad **D, G, N, S**
Tamarind vinaigrette, grapefruit, mint, jícama, cucumber, mango, coconut, peanut, satay skewer

Maitake Salad **D, E, G, R, S**
Smoked salmon, avocado, dates, radish, sriracha vinaigrette

DUMPLINGS & BAOS

Shrimp Dumplings **E, G, SH**
Hibiscus reduction, spring onion, radish, wasabi mayonnaise, microgreens

Chicken Dumplings **E, G**
Teriyaki sauce, spring onion, radish, yuzu mayonnaise, microgreens

Corn Dumplings **D, E, G, S, V**
Cotija mayonnaise, corn sauce, microgreens

Pork Bao **E, G, P, S**
Charred avocado, sambal mayonnaise, microgreens

Vegetable Bao **G, V**
Mushroom, cauliflower, carrot, microgreens, hibiscus reduction

Shrimp Bao **E, G, S, SH**
Crab, garlic, parsley, truffle oil, avocado cream

TEMPURA

Vegetable Tempura **D, E, G, S, V**
Seasonal vegetables, chili sauce, tempura sauce

Shrimp Tempura **D, E, G, N, S, SH**
Sambal, tonkatsu, truffle mayonnaise

Crab Tempura **A, D, E, G, S, SH**
Acevichada sauce, pickled cucumber, teriyaki sauce

Corn Tempura **D, E, G, S, V**
Spicy mayonnaise, lemon, spring onion

SKEWERS & RICE

Teriyaki Skewers **A, S**
Steamed rice, mixed salad

Vegetable Skewers **S, V**
Steamed rice, mixed salad

Cabrilla Skewers **G, S, SF, SH**
Steamed rice, teriyaki glaze, mixed salad

Tori Homsai **A, D, E, G, N, S**
Sweet and sour chicken, passion fruit, cashews, peppers, serrano chili, steamed rice

Crispy Rice **E, G, R, S, SF, SH**
Spicy tuna, mango purée, salmon tartar, wasabi mayonnaise, tobiko, spring onion

DESSERTS

Baba Tropical **D, E, G**
Brioche baba, passion fruit syrup, orange supremes, yuzu ganache, mango

Banana Soufflé **D, E**
Caramelized banana cubes, sour cream ice cream

Miso Blackberry **D, E, G**
Miso crème fouettée, blackberry coulis, toasted sesame crumble, rice ice cream

Sorbet Selection (per scoop)
Mango, strawberry, coconut

A Alcohol | **D** Dairy | **E** Egg | **G** Gluten | **N** Nuts | **S** Spicy | **SF** Seafood | **SH** Shellfish | **P** Pork | **R** Raw | **V** Vegetarian

Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts, nuts, and other allergens are handled. There is a risk associated with consuming raw or undercooked foods of animal or seafood origin, including eggs; as part of One&Only policy, we inform our guests accordingly. While there is no separate allergen-free preparation area, One&Only Palmilla takes every precaution to prevent allergic reactions; however, it does not accept liability for any resulting incidents. To preserve the quality of our fresh products, certain items are served seasonally and are subject to availability.

Prices are quoted in Mexican pesos and include 16% tax and a 15% service charge. Payment is accepted by credit card or room charge only. For visitors not staying at the resort, consumption exceeding \$469.24 MXN will be subject to an additional local environmental tax.