

BREEZE

APPETIZERS

GUACAMOLE VT D GF

Cotija Cheese, Pico de Gallo, Corn Totopos

Add: Shrimp (4oz) +410 | Chicken (4oz) +300

WHITE BEAN HUMMUS V G

Cumin, Coriander, Pita Bread, Tlayuda Chips

FETA CHEESE SALAD VT D GF

Mixed Lettuce, Feta Cheese, Kalamata Olives, Mustard Vinaigrette

Add: Shrimp (4oz) +410 | Chicken (4oz) +300

SUPERFOOD SALAD VT D GF

Red Quinoa, White Beans, Lentils, Tomatoes, Avocado, Sesame Seeds, Hibiscus Vinaigrette, Chile de Arbol

Add: Shrimp (4oz) +410 | Chicken (4oz) +300

TOMATO GAZPACHO VT G DE

Mustard Ice Cream, Basil, Croutons

FISH & CHIPS (6oz) A D G

Beer Battered Catch of the Day, French Fries, Chipotle Mayonnaise, Ranch

NIÇOISE TUNA SALAD (4oz) R E

Yellowfin Tuna, Green Beans, Kalamata Olives, Mixed Lettuce, Lemon Vinaigrette, Hard Boiled Egg

BURRATA SALAD G D

Tomatoes, Citrus Vinaigrette, Balsamic Reduction, Croutons

O&O CAESAR SALAD P D E S G

Romaine Lettuce, Bacon, Sourdough Croutons, Parmesan Cheese, Evo Oil

* Add: Shrimp (4oz) +410 | Chicken (4oz) +300

CEVICHERÍA

TUNA CEVICHE (3oz) SP R SY LF

Red Onion, Coriander, Ponzu Sauce, Serrano Pepper, Avocado

*GREEN CEVICHE (3oz) R N S

Catch of the Day, Mint, Basil, Coriander, Avocado, Onion, Cucumber

SHRIMP & OCTOPUS CEVICHE

(3oz) SP S

Shrimp, Octopus, Onion, Cucumber, Acapulco Style Cocktail Sauce

*CEVICHE TRIO

(4oz) R SP S SY LF N   

Tuna Ceviche, Shrimp and Octopus Ceviche, Seabass Green Ceviche

*PRAWN COCKTAIL (4oz) SP LF S

Palmilla Signature Cocktail Sauce

LA TAQUERIA

ORIGINAL ENSENADA

FISH TACOS (4oz) P A SP G

Beer Battered or Grilled Fish, Corn or Flour Tortilla, Fennel Salad, Chipotle Mayonnaise

BAJA STYLE SHRIMP TACOS

(4oz) P A S SP G

Beer Battered or Grilled Shrimp, Corn or Flour Tortilla, Fresh Coleslaw, Chipotle Mayonnaise

VEGETARIAN TACOS VT D SP

Corn Tortilla, Mushroom, Corn, Huitlacoche Stew, Jalapeño, Cotija Cheese

RIB EYE TACOS (4oz) G

Corn Tortilla, Nopal Salad, Crispy Fried Onion, Molcajete Sauce

SOFT SHELL CRAB TACOS

(4oz) D S G P

Flour Tortilla, Cotija Cheese, Guacamole, Chipotle Mayonnaise, Molcajete Sauce

CHICKEN TINGA TACOS (4oz) D SP

Shredded Chicken, Corn Tortilla, Black Beans, Cotija Cheese

Elevate your taco experience
to the next level of melted, cheesy delight.
Melted Mozzarella & Cheddar Cheese +180

SUSTAINABLE PRODUCT 

LOCAL PRODUCT 

BREEZE FAVORITES 

Lactose Free LF | Soy SY | Nuts N | Raw R | Spicy SP | Vegetarian VT | Pork P | Gluten Free GF | Alcohol A | Vegan V | Dairy D | Seafood S | Eggs E | Gluten G

* ITEMS NOT INCLUDED IN MEAL PLAN

MAINS

GRILLED NEW YORK PRIME

(10oz) P A SP G

Chimichurri, Macha Sauce, Mix Salad

AJILLO JUMBO SHRIMP (8oz) S SP G A

Shrimp, Cocunut Rice, Lime, Tequila, Ajillo

CATCH OF THE DAY (6oz) LF

Mixed Salad, Tomatoes, Cucumber, Avocado, Lemon Vinaigrette

GRILLED OCTOPUS (6oz) SP N S

Green Mole, Macha Sauce

FAJITAS (4.5oz) LF P

Corn or Flour Tortilla, Bell Peppers, Onions, Cherry Tomato, Coriander

Your Choice of: Chicken (4oz)

Beef (4oz)

Shrimp (4oz) S

905

920

945

SIDES

THE PERFECT ACCOMPANIMENTS
Crafted sides that elevate every main course:

- TRUFFLED FRIES _{D GF}
- FRENCH FRIES _{GF}
- SWEET POTATO FRIES _G
- SAUTEED VEGETABLES
- MIXED SALAD

BURGERS & QUESADILLAS

(Includes French _{GF} or Sweet Potato Fries _G)

CHEESE BURGER 7oz P D E SP G

Prime Beef, Crispy Bacon, Avocado, Cheddar Cheese, Tomato, Onion Jam, Caramelized Onions Chipotle Mayonnaise

VEGAN BURGER

(7oz) V GT

Impossible Burger Patty, Arugula, Beet Avocado, Dried Tomato, Vegan Cheese

O&O QUESADILLAS _{D P G}

Flour Tortilla, Mozzarella Cheese, Bell Peppers, Onion

Add: Chicken (4oz) +300 | Shrimp (4oz) +410 | Beef (4oz) +230

LATE BREAKFAST

SEASONAL FRUIT PLATTER _{GF N VT D}

Selection of Seasonal Organic Fruit, Caramelized Nuts, Vanilla Yogurt

GRANOLA PARFAIT _{N VT D G}

Homemade Granola, Vanilla Yogurt, Berries

EGG TACOS MEXICAN STYLE _{P SP E D}

Local Chorizo (1.4 oz) Tomato, Onion, Jalapeño, Bacon (1.4 oz), Corn or Flour Tortilla, Guacamole, Habanero Sauce, Molcajete Sauce

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* ITEMS NOT INCLUDED IN MEAL PLAN

Please notify our service colleagues if you have any known food allergies or intolerances.

Our food is prepared in an environment where peanuts, tree nuts, and other allergens are handled. There is a risk associated with consuming raw or undercooked foods of animal or seafood origin, including eggs, and it is the policy of One&Only to inform our guests accordingly. While we do not have a separate allergen-free preparation area, One&Only Palmilla will take all reasonable precautions to prevent allergic reactions but does not assume any liability.

To preserve the quality of our fresh products, we serve items seasonally, based on availability. In order to offer you the best quality, we strive to work with local producers and organic products. Prices are listed in Mexican pesos and include 16% tax and 15% service charge. Payment is accepted via credit card or room charge only.

Consumptions above 452.26 MXN are subject to an additional local environmental tax.