

BREEZE LUNCH

Late Breakfast

SEASONAL FRUIT PLATTER N GF VT D 
Selection of Seasonal Organic Fruit
Caramelized Nuts, Vanilla Yogurt

GRANOLA PARFAIT N VT D
Homemade Granola, Vanilla Yogurt, Strawberry
Berries

EGG TACOS MEXICANA STYLE P SP E D
Local Chorizo 1.4oz, Tomato, Onion, Jalapeño
Bacon 1.4oz, Flour Tortilla, Guacamole
Habanero & Molcajete Sauce

Appetizers

GUACAMOLE V D
Fresh Cheese, Pico de Gallo, Corn Totopos

WHITE BEAN HUMMUS V
Cumin, Coriander, Tlayuda Chips, Pita Bread

BABA GANOUSH V
Baked Eggplant, Sesame Seeds, Lemon
Cumin, Pita Bread, Tlayuda Chips



*AJI SEARED YELLOWFIN TUNA SP SY R
Coriander, Sesame Seeds, Coleslaw
Serrano Pepper , Guajillo Pepper



O&O CAESAR P D E
Boiled Egg, Bacon, Chicharron
Marinated Anchovies
Add: Chicken 4oz
*Shrimp 4oz S



SUPERFOOD SALAD V GF
Red Quinoa, White Beans, Beluga Lentils
Buckwheat, Tomato, Avocado, Sesame Seeds
Hibiscus Dressing

CEVICHERIA

TUNA CEVICHE SP R SY LF 3oz  
Red Onion, Coriander, Ponzu Sauce
Serrano Pepper, Avocado



*SHRIMP & OCTOPUS CEVICHE SP S LF  
3oz
Shrimp, Octopus, Onion, Pepper, Cucumber,
Acapulco Style Cocktail Sauce

*GREEN CEVICHE R N 3oz  
Catch of the Day
Mint, Basil, Coriander, Avocado
Onion, Cucumber

CEVICHE TRIO R SP S SY LF 4oz  
Tuna Ceviche, Shrimp and Octopus Ceviche
Seabass Green Ceviche

*PRAWN COCKTAIL4oz SP S LF
O&O Signature Cocktail Sauce

Mains

CATCH OF THE DAY 6oz LF  
Arugula Salad
Marinated Baby Heirloom Tomatoes

FISH & CHIPS A 
Beer Battered Catch of the Day, French Fries

*AJILLO SHRIMP A SP S
Shrimp, Coconut Rice, Lime
Vodka, Pickled Onions

O&O QUESADILLAS D
Corn or Flour Tortilla, Mozzarella Cheese
Bell Peppers, Onion
Add: Chicken 4oz
*Shrimp 4oz S

FAJITAS LF
Bell Pepper, Onion, Cherry Tomato, Coriander
With: Chicken 4oz
Beef 4oz
*Shrimp 4oz S

SUSTAINABLE PRODUCT 

LOCAL PRODUCT 

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

* ITEMS NOT INCLUDED IN MEAL PLAN

TAQUERIA

ORIGINAL ENSENADA FISH TACOS

4oz A S P 

Corn Tortilla, Beer Battered or Seared Fish
Fennel Salad, Chipotle Mayonnaise

*BAJA STYLE SHRIMP TACOS 4oz A S SP

Corn Tortilla, Beer Battered Shrimp, Coleslaw
Pico de Gallo, Chipotle Mayonnaise

CHICKEN TINGA TACOS 4oz D SP

Corn Tortilla, Pulled Chicken with Tomato Sauce
Black Beans, Chipotle Sauce

*RIB EYE TACOS 4oz SP

Flour Tortilla, Nopal Salad
Fritzel Onion, Pico de Gallo, Guacamole
Taquera Sauce

VEGETARIAN TACOS GF VT D

Corn Tortilla, Mushroom, Corn
Jalapeño, Huitlacoche Ragu
Aged Manchego

BURGERS & SANDWICHES

Includes French or Sweet Potato Fries

SANDWICH PASTRAMI D E R 4oz

New York, Tomato, Lettuce, Avocado
Red Onion, Sourdough Bread

CHEESEBURGER 7oz P D E

Prime Beef, Crispy Bacon, Avocado
Cheddar Cheese
Onion Jam, Chipotle Mayo

VEGETARIAN BURGER VT

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

SIDES

FRENCH FRIES

SWEET POTATO FRIES

SAUTEED VEGETABLES

Desserts

ICE CREAM SCOOP D

Vanilla, Strawberry, Chocolate

PALETAS CHOYERAS

Lemon-Cucumber, Hibiscus-Strawberry
Coconut-Chia

CHOCOLATE ICE CREAM SANDWICH D

Chocolate Fudge, Sprinkles, Berries

NUTELLA BROWNIE

Hazelnut-Nutella Brownie, Vanilla Ice Cream
Caramelized Popcorns

VANILLA ICE CREAM SANDWICH D

Chocolate Fudge, Strawberries

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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 One & Only to inform our guests. While there is not a separate allergen-free preparation area, One & Only Palmilla will take maximum precaution 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 listed are quoted in Mexican Currency, 16% tax and 15% Service Charge are included.

Payment by credit card or room charge only.