

BREEZE

BREAKFAST



BREEZE BREAKFAST

BEVERAGES

JUICES

CITRUS WAKE SP Lemon, Agave,
Chia Seeds, Cayenne Pepper.

SUNRISE AT CORTEZ VT Carrot, Celery, Orange, Basil.

DAILY GREEN V VT Kale, Cucumber, Parsley,
Romaine Lettuce, Pear, Apple,
Lemon, Ginger.

LOVELY RED V VT Beet, Apple, Carrot, Orange.

JUICE SHOT VT Ginger, Orange, Honey.

BONSALY KOMBUCHA V VT Aloe Vera, Ginger, Turmeric.

SMOOTHIES

TROPICAL BEE VT Pineapple, Mango, Turmeric,
Honey & Orange Juice.

CARROT GLOW VT Carrot, Blueberries, Agave
Honey Syrup & Orange Juice.

WAKE UP BANANA N VT Banana, Peanut Butter,
Espresso Coffee & Oat Milk.

DESERT PARADISE V VT Papaya, Strawberries, Agave
Honey Syrup, Grapefruit Juice
& Coconut Water.

MILK
Full Cream, Semi-Skimmed, Lactose-Free D
Soy, Almond. DF

COFFEE 
Cappuccino, Mochaccino, Latte
Perfect Iced Coffee, Affogato, Macchiato

TEA V VT

"An exquisite fusion of Mexican botanicals and ingredients, carefully crafted to offer a truly authentic, artisanal aroma and flavor"

Chamomile, Mint, Earl Grey, English Breakfast, O&O Vanilla Blend, Tropical Mango, O&O Reserve Homemade Iced Te

HONEY

Agave and Miraflores

ARTISAN BAKERY & MORNING DELIGHTS

FRESH BAKED BASKET D E G
(Choice of three)
Chocolate Concha, Vanilla Concha, Croissant, Pain au
Chocolate, Cinnamon Roll, Blueberry Muffin.

SEASONAL FRUIT PLATTER D GF N VT 
Selection of Seasonal Organic Fruits,
Caramelized Nuts & Vanilla Yoghurt.

PAPAYA WITH COTTAGE CHEESE D GF N 
Papaya, Cottage Cheese, Bee Pollen, Pumpkin Seeds,
Almonds, Mint, Santiago's Honey .

YOUR SELECTION OF CEREALS G
Homemade Granola, Cheerios, Corn Flakes,
Special K, All-Bran, Frosted Flakes, Raisin Bran, Choco
Krispies, Corn Pops.

WELLNESS & LIGHT BOWLS

GRANOLA PARFAIT D N 
Homemade Granola, Vanilla Yogurt
Strawberries, Berries & Green grapes.

AÇAÍ BOWL LF N VT 
Homemade Granola, Coconut Milk, Banana,
Berries and Shredded Coconut.

Travel the world tasting the Signature jams of each One&Only

- Tomatillo-Serrano Pepper Jam by One&Only Palmilla GF V
- Lemon and Ginger Jam by One&Only The Palm, Dubai GF V
- Pineapple-Poblano Pepper Jam by One&Only Palmilla GF SP V
- Montenegrin Forest Jam by One&Only Portonovi, Montenegro GF V
- Apple and Roses Jam by One&Only Gorilla's Nest, Rwanda GF V

MEXICAN HERITAGE

ENFRIJOLADAS D E GF P SP

Corn Tortillas Filled With Scrambled Eggs, Chorizo, Topped With Refried Bean Sauce, Chile De Arbol, Hoja Santa, Radish, Cilantro, Goat Cheese, Sour Cream, & Roasted Avocado.

HUEVOS RANCHEROS D E P SP

Two Fried Eggs On A Crispy Tortilla, Chilorio, Refried Beans, Ranchera Sauce, Nopal, Corn, Sour Cream, Coriander, & Roasted Avocado.

CHICKEN CHILAQUILES D E SP

Green Or Red Sauce, Chicken, Fried Eggs, Avocado, Cotija Cheese, Sour Cream, Red Onions, & Coriander.

VEGAN SOY CHORIZO BURRITO LF V

Corn Tortilla, Vegan Eggs, Vegan Chorizo, Potatoes, Refried Beans, Habanero Sauce, Guacamole, & Pico De Gallo.

EGG TACOS D E G P SP

Flour Tortillas With Local Chorizo 1.5 Oz, Bacon 1.5 Oz, Tomato, Onion, Jalapeño, Guacamole, & Habanero & Molcajete Sauces.

BURRITO MACHACA 1.5 Oz D E G P SP

Flour Tortilla Filled With Dried Beef, Scrambled Eggs, Onion, Bell Peppers, Guacamole, & Pico De Gallo.

SIDES

CHORIZO (4 oz) P

SMOKED SALMON (4 oz) S

SMOKED TROUT (2 oz) S

CANADIAN HAM (2 oz) P

TURKEY BACON (1.5) oz

SMOKED BACON (2 oz) P

PORK SAUSAGE (3 oz) P

REFRIED BEANS (4 oz) S P

HASH BROWN (5oz) D E G

MIXED SALAD (2 oz)

SEASONAL FRUIT (5 oz)

AVOCADO (2 oz)

MIXED BERRIES (4 oz)

EGGS & CLASSIC

THE AMERICANO D E G P SP

Two Eggs Any Style, Sausage, Bacon Sauteed Mushrooms with Garlic, Grilled Tomatoes, Refried Beans, Cotija Cheese, Rustic Potatoes, Coriander, and Paprika

AVOCADO TOAST & POACHED EGG

Mashed Avocado, Cucumber, Cherry Tomatoes, Roasted Pumpkin Seeds, Microgreens, Sourdough Bread, & Sweet Macha Sauce.

CLASSIC BENEDICT D E G P

English Muffin, Canadian Ham 1.5oz or Smoked Salmon 2oz, Hollandaise Sauce, Truffle Sauce, Mixed Lettuce, and Tomatoes Citrus Vinaigrette.

BAGEL & SMOKED SALMON 2.8oz

House-Cured Smoked Salmon, Bagel, Cream Cheese with Capers, Red Onions, Cucumber, Dill, Avocado, tomatoes, & Mixed Lettuce.

FRENCH OMELET D E

Three Eggs With Dill, Mint, Parsley, Cherry Tomatoes, Avocado, Citrus Vinaigrette, Black Beans, Cotija Cheese, & Rustic Potatoes.

SWEET INDULGENCE

BREEZE FRENCH TOAST D E G

Brioche Bread Infused With Vanilla, Orange Zest, & Cinnamon Egg Batter, Served With Berries, Maple Syrup, Whipped Cream, Vanilla Ice Cream.

VAINILLA PANCAKES D E G

Berries, Maple Syrup, Whipped Cream, Mint, & Orange Zest.

WAFFLE D E G N

Whipped Cream, Berries & Maple Syrup.

OATMEAL V T

Brown Sugar, Seasonal Fruit, Almonds & Santiago Organic Honey.

SUSTAINABLE PRODUCT



LOCAL PRODUCT



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

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 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 469.24 pesos will include an additional local environmental tax.

BREEZE

11:00 am – 12:00 pm

LATE BREAKFAST

SEASONAL FRUIT PLATTER GF N D VT FF 

Selection of Seasonal Organic Fruit
Caramelized Nuts, Vanilla Yogurt

GRANOLA PARFAIT D N LF FF 

Homemade Granola, Vaninilla Yogurt, Strawberrys, Berries

EGG TACOS “A LA MEXICANA” P SP E 

Local Chorizo 1.4oz, Bacon 1.4oz, Tomato, Onion, Jalapeño
Habanero & Molcajete Sauce

EARLY LUNCH

GUACAMOLE VT D G

Chips, Pico de Gallo & Cotija Cheese

GREEN CEVICHE 3oz R N  

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

WHITE BEAN HUMMUS v G

Cumin, Coriander, Tlayuda Chips, Pita Bread

O&O QUESADILLAS D P G

Corn or Flour Tortilla, Mozzarella Cheese, Bell Pepper, Onion

Add: Chicken 4oz

* Shrimp 4 oz

SIDES

French Fries GF or Sweet Potatoes Fries G

SUSTAINABLE PRODUCT 

LOCAL PRODUCT



Nuts N Raw R Spicy SP Vegetarian VT Pork P Gluten Free GF Vegan V Dairy D Seafood S

Eggs E Seafood S Raw R Lactose Free LF Soy SY Alcohol A Pork P

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BREEZE

LUNCH



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APPETIZERS

GUACAMOLE D GF VT

Cotija Cheese, Pico de Gallo, Corn Totopos

Add: Shrimps (4oz) | Chicken (4oz)

WHITE BEAN HUMMUS G V

Cumin, Coriander, Pita Bread, Tlayuda Chips

SUPERFOOD SALAD D GF VT

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

Add: Shrimps (4oz) | Chicken (4oz)

*NIÇOISE TUNA SALAD (4oz) E R

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

* O&O CAESAR SALAD D E G P S

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

Add: Shrimps (4oz) +410 | Chicken (4oz)

CEVICHERÍA

TUNA CEVICHE (3oz) G LF R SP SY

Red Onions, Coriander, Ponzu Sauce, Serrano, Peppers, Avocado

*GREEN CEVICHE (3oz) N R S

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

*CEVICHE TRIO

(4oz) G LF N R S SP SY   

Tuna Ceviche, Shrimps & Octopus Ceviche, Seabass Green Ceviche

*SHRIMP COCKTAIL

(4oz) LF S SP 

Palmilla Signature Cocktail Sauce

LA TAQUERIA

ORIGINAL ENSENADA FISH TACOS

(4oz) A G P SP  

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

*BAJA STYLE SHRIMP TACOS

(4oz) A G P S SP

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

VEGETARIAN TACOS (4oz) D SP VT

Corn Tortilla, Mushrooms, Corn, Huitlacoche Stew, Jalapeños, Cotija Cheese

* RIB EYE TACOS (4oz) G

Corn Tortilla, Nopal Salad, Crispy Fried Onions, 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 cheese & delight Melted Mozzarella & Cheddar Cheese

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

*** AJILLO JUMBO SHRIMP** (8oz) A G S SP
Shrimps, Cocunut Rice, Lime, Tequila, Ajillo

*** CATCH OF THE DAY** (6oz) LF
Mixed Salad, Tomatoes, Cucumber, Avocado
Lemon Vinaigrette

SIDES

THE PERFECT ACCOMPANIMENTS
Crafted sides that elevate every main course:

- **TRUFFLE FRIES** D GF
- **FRENCH FRIES** GF
- **SWEET POTATO FRIES** G
- **SAUTEED VEGETABLES** GF
- **MIXED SALAD** GF

BURGERS & QUESADILLAS

CHEESE BURGER 7oz D E G P SP 
Prime Beef, Crispy Bacon, Avocado, Cheddar
Cheese, Tomatoes, Onions,
Jam Chipotle Mayonnaise
Served with: French or Sweet Potato Fries

VEGETARIAN BURGER 7oz G VT 
Burger Patty, Arugula, Beet
Avocado, Dried Tomatoes, Vegan Cheese
Served with: French or Sweet Potato Fries

O&O QUESADILLAS D GP 
Flour Tortilla, Mozarella Cheese Bell Peppers, Onions
Add: Chicken (4oz)
Shrimp (4oz)
Beef (4oz)

LATE BREAKFAST

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

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

EGG TACOS "A LA MEXICANA" D E P SP 
Local Chorizo (1.4oz) Tomatoes, Onions, Jalapeños,
Bacon (1.4oz), Corn or Flour Tortilla, Guacamole,
Habanero Sauce, Molcajete Sauce

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

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BREEZE

DRINKS

Andrés Margaritas

PASTOR MARGARITA 125 ml

Tequila Volcan Blanco 60 ml, Chile Ancho Liquor 30 ml, Chile Guajillo With Pineapple
Lime Juice, Coriander Salt

GOLDEN SEA MARGARITA 120 ml

Tequila Santanera Blanco 60 ml, Clarified Lime Juice, Golden Agave Syrup
Black Hawaiian Salt, Golden Flakes

PINK MARGARITA 150 ml

Tequila Jimador Cristalino 60 ml, Cointreau 30 ml, Lime Juice Red Bell Pepper
Strawberry Syrup, Pink Pepper Salt

YUZU MARGARITA 150 ml

Tequila Jimador Cristalino 60 ml, St. Germain 30 ml, Lime Juice, Yuzu Juice, Simple Syrup

TROPICAL MARGARITA 150 ml

Tequila Patron 60 ml, Soursop, Cointreau 30 ml, Lime Juice, Cinnamon

One&Only Palmilla Cocktails

PALMILLA MARGARITA 150 ml

Tequila Volcán Blanco Orgánico 60 ml, Cointreau Liquor 30 ml, Grapefruit Shrub, Ginger Syrup

RED SUNSET 210 ml

Tequila Jimador Cristalino Infused With Jalapeño, Watermelon and Cucumber 60 ml
Cointreau 30 ml, Lime Juice, Watermelon Juice

SPICY MARTINI 180 ml

Beefeater 60 ml, St. Germain 30 ml, Coriander, Jalapeño, Cucumber Juice

WHITE SAND 180 ml

Vodka Absolut Raspberry 60 ml, St. Germain 30 ml, Lime Juice

GARRAFITA 180 ml

Espina Negra Espadin Mezcal 60 ml, Cointreau 30 ml, Lime Juice, Agave Syrup, Tamarind Purée

Mocktails

VERY BERRY MOJITO 207 ml

Seasonal Berries, Mint, Lime Juice, Topped With Soda

JARDIN SPRITZ 250 ml

Non-Alcoholic Prosecco, Elderflower, Mint Hydrosol

Healthy Balance

VANILLA BALANCE 90 ml

Vanilla Protein 20 g, Oat Milk, Peanut Butter, Shredded Coconut

CACAO GLOW 90 ml

Chocolate Protein 20 g, Almond Milk, Avocado, Banana

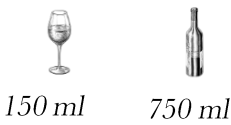
ORANGE REFRESH 190 ml

Carrot Juice, Orange Juice, Geranium Hydrosol

Sommelier Bottle Selection 750ml

Craggy Range, Sauvignon Blanc, “Te Muna”, Martiborough, New Zeland, 2022
Maldonado, Chardonnay, “Farm Worker”, Napa Valley, California, 2018
Chalk Hill, Chardonnay, Sonoma Coast, California, 2023
Duckhorn, Savignon Blanc, North Coast, California, 2022
Luis Jadot, Chablis, Burgundy France, 2023
La Trinidad, Rose, “Circe”, Valle de San Vicente, Baja, Mexico, 2023
Miraval, Cotes de Provence, Rose, France, 2023

Wines By The Glass & Bottle



Champagne & Prosecco

Veuve Clicquot, Champagne, Brut, “Yellow Label”, France, NV
Dos Búhos, France Espumoso Rosé “1524”, Mexico, 2022
Adami, Prosecco di Treviso, Brut, “Garbel”, Veneto, Italy

White Wine

Terra Alpina by Alois Lageder, Pinot Grigio, Trentino, Italy, 2024
Icauna, Chablis, Burgundy, France, 2023
Bodegas Henri Lurton, “Le Sauvignon”, Valle de San Vicente, Baja, Mexico, 2022

Rosé

Château d’Esclans, Côtes de Provence, Rosé, “Whispering Angel”, France, 2022

Red Wine

San Juan de la Vaqueria, Cabernet Sauvignon/Merlot, Mexico, 2023
DeLoach, Pinot Noir, Russian River Valley, California 2021
Pierre Amadiou, Côtes du Rhône, “Roulepierre”, Rhone, France, 2022

Beers

Pacífico, Pilsner, Mexico 355 ml
Pacífico Light, Lager, Mexico 355 ml
Corona, Pilsner, Mexico 330 ml
Corona Light, Lager, Mexico 330 ml
Negra Modelo, Munich Dunkel, Mexico 355 ml
Modelo Especial, Lager, Mexico 355 ml
No Alcohol Beer, U.S.A 355 ml

Craft Beers

One&Only Edition, Blonde Ale, Baja California 355 ml
Punta Baja, Light lager, Baja California 355 ml
Carretera 3, Ipa, Baja California 355ml

Every wine glass is a 5oz/150 ml serving format

Our house pours for all of our spirits are of 60ml | 2oz per glass.

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BREEZE

DESAYUNO



BREEZE DESAYUNO

BEBIDAS

JUGOS

- CITRUS WAKE** SP Limon, Agave,
Semillas de Chia, Pimienta Cayena.
- SUNRISE AT CORTEZ** VT Albaca, zanahoria, Apio, Naranja.
- DAILY GREEN** V VT Kale, Pepino, Perejil, Lechuga
Romana, Pera, Manzana,
Limón, Jengibre.
- LOVELY RED** V VT Betabel, Manzana, Naranja,
Zanahoria.
- JUICE SHOT** VT Jengibre, Naranja, Miel de Abeja.
- BONSALY KOMBUCHA** V VT Aloe Vera, Jengibre, Cúrcuma.

SMOOTHIES

- TROPICAL BEE** VT Piña, mango, cúrcuma, miel y jugo
de naranja.
- CARROT GLOW** VT Zanahoria, arándanos, jarabe
de agave y jugo de naranja.
- WAKE UP BANANA** N VT Plátano, mantequilla de cacahuete,
café espresso y leche de avena.
- DESERT PARADISE** V VT Papaya, fresas, jarabe de
agave, jugo de toronja y agua
de coco.
- MILK**
Leche Entera, Semidescremada, D
Deslactosada, Soya, Almendra. DF
- CAFE** 
Cappuccino, Mochaccino, Latte Café Helado, Affogato,
Macchiato.

TE V VT

"Una Exquisita Fusión De Botánicos E Ingredientes Mexicanos, Cuidadosamente Elaborada Para Ofrecer Un Aroma Y Sabor Verdaderamente Auténticos Y Artesanales."

Manzanilla, Menta, Earl Grey, English Breakfast, Mezcla de Vainilla O&O, Mango Tropical, Té Helado Casero O&O Reserva.

MIEL

Agave and Miraflores.

PANADERÍA ARTESANAL Y DELICIAS MATUTINAS

- CANASTA DE PAN RECIÉN HORNEADO** D E G
(Tres Piezas)
Concha de chocolate, concha de vainilla, croissant, pain au
chocolat, rollo de canela, muffin de arándanos.
- PLATO DE FRUTA DE TEMPORADA** D GF N VT 
Selección de Fruta Orgánica de Temporada Nueces
Caramelizadas, Yogurt de Vainilla

PAPAYA CON QUESO COTTAGE D GF N 
Papaya, Queso Cottage, Polen, Semilla de Calabaza Almendra,
Menta, Miel de Santiago

SELECCION DE CEREALES G
Granola Casera, Cheerios, Corn Flakes,
Special K, All-Bran, Zucaritas, Raisin Bran, Choco Krispies, Corn
Pops.

BOWLS SALUDABLES Y LIGEROS

- GRANOLA PARFAIT** D N 
Granola Casera, Yogurt de Vainilla, Frutos
Rojos y Uvas.
- AÇAÍ BOWL** N VT LF 
Granola casera, leche de coco, plátano,
frutos rojos y coco rallado.

Viaja por el mundo al probar las jaleas representativas de cada One&Only

- Jalea de Tomatillo-Chile Serrano de One&Only Palmilla GF V
- Jalea del bosque Montenegrin de One&Only Portonovi, Montenegro GF V
- Jalea de Limón and Gengibre de One&Only The Palm, Dubai GF V
- Jalea de Manzana y Rosas de One&Only Gorilla's Nest, Rwanda GF V
- Jalea de Piña-Chile Poblano de One&Only Palmilla GF SP V

HERENCIA MEXICANA

ENFRIJOLADAS SP GF P E D

Huevo Revuelto con Chorizo, Tortilla de Maíz Chile de Árbol, Hoja Santa, Frijoles Refritos Queso de Cabra, Crema Agría, Aguacate

HUEVOS RANCHEROS P SP E D

Dos Huevos Fritos Sobre Tortilla de Maíz Dorada, Chilorio y Frijoles Refritos, Salsa Ranchera Tradicional, Nopal, Elote, Queso, Crema y Cilantro

CHILAQUILES DE POLLO SP D E

Salsa Verde o Roja, Pollo, huevo Frito, Aguacate, Queso Cotija, Crema Agría, Cebolla Morada y Cilantro

BURRITO VEGANO DE CHORIZO DE SOYA LF V

Tortilla de Maíz, Huevos Veganos, Chorizo Vegano, Papas, Frijoles Refritos, Salsa de Habanero, Guacamole y Pico de Gallo

TACOS DE HUEVO "A LA MEXICANA" SP E GF D

Chorizo Regional 40g, Tomate, Cebolla, Jalapeño, Tocino 40g, Tortilla De Harina Guacamole, Salsa De Habanero Y Salsa De Molcajete Y Pico De Gallo.

BURRITOS DE MACHACA 30gr DE P SP

Tortilla de Harina, Machaca de Res Mezclado con Cebolla, Pimiento, Huevos Revueltos Guacamole, Pico de Gallo & Manteca

EXTRAS

CHORIZO P

SALMON AHUMADO

TRUCHA AHUMADA

JAMON CANADIENSE

TOCINO AHUMADO

SALCHICHA DE PUERCO

FRIJOLES REFRITOS

HASH BROWN

ENSALADA MIXTA

FRUTA DE TEMPORADA

AGUACATE

MIXED BERRIES

HUEVOS & CLASICOS

AMERICANO DE G P SP

Huevos al Gusto Servido con Salchicha, Tocino Champiñones Salteados con Ajo, Jitomate a la parilla Frijoles Refritos, Queso Cotija, Papa Campesina Ensalada Mixta

TOAST DE AGUACATE & HUEVO POCHADO

E D N SP

Puré de Aguacate, Pepino Persa, Jitomate Cherry Semilla de Calabaza Tostada, Aguacate, Cilantro Baby Pan de Masa Madre, Salsa Macha

BENEDICTINOS CLÁSICOS P G E D

Muffin Inglés, Jamón Canadiense 40g O Salmón Ahumado 50g Salsa Holandesa, Salsa de Trufa, Mix de Lechuga Jitomate, Vinagreta de Cítricos

BAGEL & SALMÓN AHUMADO 80g S DE G GF

Salmón Curado y Ahumado en Casa Bagel, Queso Crema, Alcaparras Aguacate, Jitomate, Cebolla Morada, Mix de Lechugas

OMELET FRANCES D E

Tres Huevos con Eneldo, Menta, Perejil, Tomates Cherry, Aguacate, Vinagreta Cítrica, Frijoles negros, Queso Cotija y Papas Rusticas

DULCE PLACER

PAN FRANCÉS BREEZE D E G

Pan Brioche con Batido de Frances Escencia de Vainilla, Huevo con Azúcar, Leche, Ralladura de Naranja, Canela, Frutos Rojos Jarabe de Maple, Crema Batida, Helado de Vainilla

PANCAKES DE VAINILLA D E G

Moras, Jarabe de Maple, Crema Batida, Menta

WAFFLE D E G N

Crema Batida, Moras, Jarabe de Maple

AVENA VT

Fruta picada, Azúcar Morena, Jarabe de Maple y Almendras

PRODUCTO SUSTENTABLE

PRODUCTO LOCAL

BAJO EN GRASA FF

Libre de Lactosa LF Nueces N Crudo R Picante SP Vegetariano VT Puerco P Gluten G Libre de Gluten GF Vegano V Lácteos D Mariscos S Huevos E

Por favor, notifique a su mesero si tiene alguna alergia o intolerancia alimenticia. Nuestra comida se prepara en un ambiente donde se manipulan cacahuates, nueces y otros alérgenos. Existe un riesgo al consumir alimentos crudos o semicocidos de origen animal o mariscos, incluyendo huevos. Es una política de One&Only el informar a nuestros huéspedes ya que no existe un área designada a la preparación libre de alérgenos. One&Only Palmilla tomará máxima precaución para prevenir cualquier reacción alérgica, sin embargo, no asume ninguna responsabilidad. Para preservar la calidad de nuestros productos frescos nos aseguramos de incluir productos locales basados en la disponibilidad de temporada. Los precios son listados en Pesos Mexicanos e incluyen 16% de IVA y 15% de Cargo por Servicio.

Por políticas de la empresa, no se acepta pago en efectivo. Consumos superiores a 469.24 pesos incluirán un impuesto Ambiental local adicional.

BREEZE

11:00 am – 12:00 pm

DESAYUNO TARDÍO

PLATO DE FRUTA DE TEMPORADA LG N D

Selección de Fruta Orgánica de Temporada
Nueces Caramelizada, Yogurt de Vainilla

GRANOLA PARFAIT D N LF FF

Granola Casera, Yogurt de Vainilla, Frutos Rojos

TACOS DE HUEVO “A LA MEXICANA” P SP E

Chorizo Local 40g, Tocino 40g, Tomate, Cebolla, Jalapeño
Tortilla de Harina, Guacamole
Salsa de Habanero y Salsa de Molcajete

ALMUERZO

GUACAMOLE VT D GF

Pico de Gallo, Totopos de Maíz y Queso Cotija

CEVICHE VERDE 85gr R N

 
Pesca del Día, Menta, Albahaca, Cilantro, Aguacate
Cebolla, Pepino

HUMMUS DE ALUBIAS V G

Comino, Cilantro, Tlayuda, Pan Pita

O&O QUESADILLAS D P

Tortilla de Maíz o Harina, Queso Mozzarella
Pimientos, Cebolla
* Pollo: 113gr
* Camarón: 113gr

ACOMPAÑAMIENTOS

Papas Fritas GF ó Papas de Camote G

PRODUCTO SUSTENTABLE 

PRODUCTO LOCAL



Nueces N Crudo R Picante SP Vegetariano VT Puerco P Libre de Gluten LG Vegan V Lacteos D Mariscos S

Huevos E Crudo R Libre de Lacteos LF Soya SY Alcohol A Puerco P

Por favor, notifique a nuestros colegas de servicio si tiene alguna alergia o intolerancia alimentaria conocida. Nuestra comida se prepara en un entorno en el que se manipulan cacahuetes/frutos secos y otros alérgenos. Existe un riesgo en el consumo de alimentos crudos o poco cocinados de origen animal o marino, incluidos los huevos, y es una política de One&Only informar a nuestros huéspedes. Aunque no existe una zona de preparación libre de alérgenos, One&Only Palmilla tomará las máximas precauciones para evitar reacciones alérgicas, pero no asume ninguna responsabilidad.

Los precios indicados se cotizan en moneda mexicana, el impuesto del 16% y el cargo por servicio del 15% están incluidos. Pago con tarjeta de crédito o con cargo a la habitación solamente. Consumos superiores a 452.26 pesos incluirán un impuesto ambiental local adicional.

BREEZE

ALMUERZO



BREEZE

ENTRADAS

GUACAMOLE D GF VT

Queso Cotija, Pico de Gallo, Totopos

Añade: Camarón (4oz) Pollo (4oz)

HUMMUS DE FRIJOL G V

Comino, Cilantro, Tlayuda, Pan Pita

ENSALADA SUPER FOOD D GF VT

Quinoa Roja, Frijoles Blancos, Lentejas, Jitomates Aguacate, Semillas de Ajonjolí, Vinagreta de Jamaica, Chile de Árbol

Añade: Camarón (4oz) Pollo (4oz)

*ENSALADA NIÇOISE CON ATÚN

(4oz) E R 

Atún Aleta Amarilla, Ejotes, Aceitunas Kalamata, Ensalada de Lechugas Vinagreta de Limón, Huevo Duro.

* ENSALADA CESAR O&O D E G P S

Lechuga Romana, Tocino, Crutones de Masa Madre Queso Parmesano, Aceite de Oliva Extra Virgen

Añade: Camarón (4oz) Pollo (4oz)

CEVICHERÍA

CEVICHE DE ATÚN (3oz) G LF R SP SY

Cebolla Morada, Cilantro, Salsa Ponzu Chile Serrano, Aguacate

*CEVICHE VERDE (3oz) N R S

Pesca del día, Menta, Albahaca, Cilantro Aguacate, Cebolla, Pepino

*CEVICHE TRIO

(4oz) G LF N R S SP SY

Una Mezclade Ceviche de Atún, Ceviche de Camarón, Pulpo Y Ceviche Verde

*COCTEL DE CAMARÓN

(4oz) LF S SP 

Salsa Coctelera

LA TAQUERÍA

TACOS DE PESCADO

ESTILO ENSENADA (4oz) A G P SP

Pescado Tempura o a la Parrilla, Tortilla de Maíz o Harina, Ensalada de Hinojo, Mayonesa de Chipotle

* TACOS DE CAMARÓN ESTILO BAJA

(4oz) A G P S SP 

Camarones Tempura o a la Parrilla, Tortilla de Maíz o Harina, Ensalada de Col, Mayonesa de Chipotle

TACOS VEGETARIANOS (4oz) D SP VT

Tortilla de Maiz, Champiñón, Elote Ragú de Huitlacoche, Jalapeño, Queso Cotija

*TACOS DE RIB EYE (4oz) G

Tortilla de Maíz, Ensalada de Nopal Cebolla Frita, Salsa de Molcajete

TACOS DE TINGA DE POLLO

(4oz) D SP

Tortilla de Maiz, Pollo Deshebrado Frijoles Negros, Queso Cotija

Mejora tu experiencia de Tacos con queso fundido un toque clásico de los sabores auténticos de México
Mix de Queso Mozzarella y Queso Cheddar

PRODUCTOS SUSTENTABLE 

PRODUCTO LOCAL 

FAVORITOS DE BREEZE 

Libre de Lactosa LF | SoyaSY | NuecesN | CrudoR | PicanteSP | VegetarianoVT | PuercoP | Libre de Gluten LG | Alcohol A | VeganoV | LácteosD | Mariscos S | Huevo E | Gluten G

* PLATILLOS NO INCLUIDOS EN EL MEAL PLAN

PLATO FUERTE

*CAMARONES JUMBO AL AJILLO

(8oz) A G S SP

Camarón, Arroz de Coco, Lima, Tequila, Ajillo

*PESCA DEL DIA (6oz) LF

Ensalada Mixta, Tomates, Pepino, Aguacate, Vinagreta de Limón

ACOMPAÑAMIENTOS

LOS ACOMPAÑAMIENTOS PERFECTOS:
Guarniciones artesanales que realzan cada plato:

- **PAPAS TRUFADAS** D GF
- **PAPAS FRITAS** GF
- **PAPAS DE CAMOTE** G
- **VEGETALES SALTEADOS** GF
- **ENSALADA MIXTA** GF

HAMBURGUESAS & QUESADILLAS

HAMBURGUESA CON QUESO

(7oz) D E G P SP

Carne de Res Prime, Tocino, Aguacate Queso Cheddar, Tomate, Cebolla Caramelizada Mayonesa de Chipotle

A su Elección: Papas Fritas o Papas Camote

HAMBURGUESA VEGETARIANA

(7oz) G VT

Carne Vegetariana, Arúgula, Betabel, Aguacate Tomate Confitado, Queso Vegano

A su Elección: Papas Fritas o Papas Camote

O&O QUESADILLAS D G P

Tortilla de Harina, Queso Mozzarella, Pimientos, Cebolla

Añade: Pollo (4OZ)

Camarón (4oz)

Carne (4oz)

DESAYUNO TARDÍO

PLATÓN DE FRUTA DE TEMPORADA

D GF N VT

Selección de Fruta Orgánica de Temporada
Nueces Caramelizadas, Yogurt de Vainilla

GRANOLA PARFAIT D G N VT

Granola Casera, Yogurt de Vainilla
Frutos Rojos

TACOS DE HUEVO "A LA MEXICANA" D E P SP

Chorizo Local (1.4oz), Tomate, Cebolla, Jalapeño
Tocino (1.4oz), Tortilla de Harina, Guacamole
Salsa Habanero, Salsa de Molcajete

PRODUCTO SUSTENTABLE



PRODUCTO LOCAL

FAVORITOS DE BREEZE



Libre de Lactosa LF | Soya SY | Nueces N | Crudo R | Picante SP | Vegetariano VT | Puerco P | Libre de Gluten LG | Alcohol A | Vegano V | Lácteos L | Mariscos S | Huevo E | Gluten G

* PLATILLOS NO INCLUIDOS EN EL MEAL PLAN

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Los precios indicados se cotizan en moneda mexicana, el impuesto del 16% y el cargo por servicio del 15% están incluidos. Pago con tarjeta de crédito o con cargo a la habitación solamente. Consumos superiores a 469.24 pesos incluirán un impuesto Ambiental adicional.

BREEZE

BEBIDAS



Andrés Margaritas

PASTOR MARGARITA 125 ml

Tequila Volcan Blanco 60 ml, Chile Ancho Liquor 30 ml, Chile Guajillo With Pineapple
Lime Juice, Coriander Salt

GOLDEN SEA MARGARITA 120 ml

Tequila Santanera Blanco 60 ml, Clarified Lime Juice, Golden Agave Syrup
Black Hawaiian Salt, Golden Flakes

PINK MARGARITA 150 ml

Tequila Jimador Cristalino 60 ml, Cointreau 30 ml, Lime Juice Red Bell Pepper
Strawberry Syrup, Pink Pepper Salt

YUZU MARGARITA 150 ml

Tequila Jimador Cristalino 60 ml, St. Germain 30 ml, Lime Juice, Yuzu Juice, Simple Syrup

TROPICAL MARGARITA 150 ml

Tequila Patron 60 ml, Soursop, Cointreau 30 ml, Lime Juice, Cinnamon

One&Only Palmilla Cocktails

PALMILLA MARGARITA 150 ml

Tequila Volcán Blanco Orgánico 60 ml, Cointreau Liquor 30 ml, Grapefruit Shrub, Ginger Syrup

RED SUNSET 210 ml

Tequila Jimador Cristalino Infused With Jalapeño, Watermelon and Cucumber 60 ml
Cointreau 30 ml, Lime Juice, Watermelon Juice

SPICY MARTINI 180 ml

Beefeater 60 ml, St. Germain 30 ml, Coriander, Jalapeño, Cucumber Juice

WHITE SAND 180 ml

Vodka Absolut Raspberry 60 ml, St. Germain 30 ml, Lime Juice

GARRAFITA 180 ml

Espina Negra Espadin Mezcal 60 ml, Cointreau 30 ml, Lime Juice, Agave Syrup, Tamarind Purée

Mocktails

VERY BERRY MOJITO 207 ml

Seasonal Berries, Mint, Lime Juice, Topped With Soda

JARDIN SPRITZ 250 ml

Non-Alcoholic Prosecco, Elderflower, Mint Hydrosol

Healthy Balance

VANILLA BALANCE 90 ml

Vanilla Protein 20 g, Oat Milk, Peanut Butter, Shredded Coconut

CACAO GLOW 90 ml

Chocolate Protein 20 g, Almond Milk, Avocado, Banana

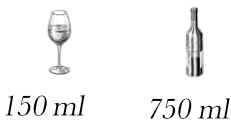
ORANGE REFRESH 190 ml

Carrot Juice, Orange Juice, Geranium Hydrosol

Sommelier Bottle Selection 750ml

Craggy Range, Sauvignon Blanc, “Te Muna”, Martiborough, New Zeland, 2022
Maldonado, Chardonnay, “Farm Worker”, Napa Valley, California, 2018
Chalk Hill, Chardonnay, Sonoma Coast, California, 2023
Duckhorn, Savignon Blanc, North Coast, California, 2022
Luis Jadot, Chablis, Burgundy France, 2023
La Trinidad, Rose, “Circe”, Valle de San Vicente, Baja, Mexico, 2023
Miraval, Cotes de Provence, Rose, France, 2023

Wines By The Glass & Bottle



Champagne & Prosecco

Veuve Clicquot, Champagne, Brut, “Yellow Label”, France, NV
Dos Búhos, France Espumoso Rosé “1524”, Mexico, 2022
Adami, Prosecco di Treviso, Brut, “Garbel”, Veneto, Italy

White Wine

Terra Alpina by Alois Lageder, Pinot Grigio, Trentino, Italy, 2024
Icauna, Chablis, Burgundy, France, 2023
Bodegas Henri Lurton, “Le Sauvignon”, Valle de San Vicente, Baja, Mexico, 2022

Rosé

Château d’Esclans, Côtes de Provence, Rosé, “Whispering Angel”, France, 2022

Red Wine

San Juan de la Vaqueria, Cabernet Sauvignon/Merlot, Mexico, 2023
DeLoach, Pinot Noir, Russian River Valley, California 2021
Pierre Amadiou, Côtes du Rhône, “Roulepierre”, Rhone, France, 2022

Beers

Pacífico, Pilsner, Mexico 355 ml
Pacífico Light, Lager, Mexico 355 ml
Corona, Pilsner, Mexico 330 ml
Corona Light, Lager, Mexico 330 ml
Negra Modelo, Munich Dunkel, Mexico 355 ml
Modelo Especial, Lager, Mexico 355 ml
No Alcohol Beer, U.S.A 355 ml

Craft Beers

One&Only Edition, Blonde Ale, Baja California 355 ml
Punta Baja, Light lager, Baja California 355 ml
Carretera 3, Ipa, Baja California 355ml

Every wine glass is a 5oz/150 ml serving format

Our house pours for all of our spirits are of 60ml | 2oz per glass.

Prices listed are quoted in Mexican Currency, for your convenience 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.

KIDS MENU

BREAKFAST

YOUR CHOICE OF CEREAL N VT G

Homemade Granola, Cheerios, Corn Flakes
Special K, Rice Krispies, All Bran
Frosted Flakes, Raisin Bran

STEEL CUT OATMEAL V G

Brown Sugar, Golden Raisins, Seasonal Fruit
Santiago's Honey

BRIOCHE FRENCH TOAST D V T E G

Berries, Whipped Cream

PANCAKES D V T E G

Berries, Maple Syrup, Whipped Cream Powdered Sugar

WAFFLES D V T E G

Berries, Whipped Cream, Powdered Sugar

BURRITOS D P V T G

Flour Tortilla, Scrambled Eggs, Guacamole

ORGANIC EGGS ANY STYLE 2pz D G F

Poached, Boiled or Scrambled
Served with Seasonal Fruit

Nuts N Raw R Spicy SP Vegetarian VT Pork P Gluten Free GF Vegan V Dairy D Seafood S

Eggs E Seafood S Raw R Lactose Free LF Soy SY Alcohol A Pork P Gluten G

One&Only

PALMILLA

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 reaction but does not assume any liability.

**To preserve the quality of our fresh products we serve items seasonally, based on availability.*

Kids menu available for ages 5 to 12 years.

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MENU NIÑOS

DESAYUNO



SELECCIÓN DE CEREALES N VT G
Granola Casera, Cheerios, Corn Flakes
Special K, Rice Krispies, All Bran, Zucaritas
Raisin Bran

AVENA CORTADA V G
Azúcar Morena, Pasas, Fruta de Temporada
Miel Orgánica de Santiago

PAN FRANCÉS ARTESANAL (BRIOCHE) D VT E G
Frutos Rojos, Crema Batida

PANCAKES D VT G
Frutos Rojos, Miel Maple,
Crema Batida, Azúcar Glass

WAFFLES D VT G
Frutos Rojos, Crema Batida , Azúcar Glass

BURRITOS D P VT G
Tortilla de Harina, Huevos Revueltos
Guacamole

HUEVOS ORGÁNICOS AL GUSTO 2pz D E G F
Pochados, Hervidos o Revueltos
Servido con Fruta de Temporada

Nueces N Crudo R Picante SP Vegetariano VT Puerco P Libre de Gluten LG Vegan V Lacteos D

Mariscos S Huevos E Crudo R Libre de Lacteos LF Soya SY Alcohol A Puerco P Gluten G

One&Only
PALMILLA

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Los precios son listados en Pesos Mexicanos e incluyen 16% de IVA y 15% de Cargo por Servicio.

Por políticas de la empresa, no se acepta pago en efectivo. Consumos superiores a 452.26 pesos incluirán un impuesto Ambiental local adicional local.

KIDS MENU

LUNCH

VEGETABLE STICKS VT D
Ranch Dressing

MINI QUESADILLAS P G
Flour Tortilla, French Fries

CHICKEN FINGERS E G
Fried Chicken Fingers, French Fries

 KD GRILL FISH
Grilled Fish, Steamed Vegetables, Mix Salad, Olive Oil

MOO BURGER D E G
3 Sliders
Brioche Bun, Cheddar Cheese, French Fries

PINOCCHIO PASTA D G E
Penne Pasta, Butter or Italian Sauce, Parmesan Cheese

DESSERTS

FRUIT PLATTER N D

NUTELLA BROWNIE N D E G

S'MORES COOKIE D E G

ICE CREAM D
Vanilla, Chocolate or Strawberry

SORBETS GF V
Mango Passion, Lemon, Strawberry, Mango

SUSTAINABLE PRODUCT  LOCAL PRODUCT 

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

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KIDS MENU

COMIDA

PALITOS DE VEGETALES VT D
Aderezo Ranch

MINI QUESADILLAS P G
Papas Fritas

DEDOS DE POLLO E G
Dedos de Pollo Frito, Papas Fritas

KD PESCADO A LA PARILLA D
Pescado a la Parrilla, Vegetales al Vapor
Ensalada Mixta, Aceite de Oliva

HAMBURGUESA MOO D E G
3 Piezas
Pan Brioche, Queso Cheddar, Papas Fritas

PASTA PINOCCHIO D E G
Pasta Penne, Mantequilla ó Salsa Italiana
Queso Parmesano

POSTRES

PLATO DE FRUTA N D

BROWNIE DE NUTELLA N D E G

GALLETA S'MORES D E G

HELADOS D
Vainilla, Chocolate o Fresa

SORBETES GF V
Mango Maracuyá, Limón, Fresa, Mango

PRODUCTO SUSTENTABLE



PRODUCTO LOCAL



Nueces N Crudo R Picante SP Vegetariano VT Puerco P Libre de Gluten LG Vegan V Lacteos D Mariscos S

Huevos E Crudo R Libre de Lacteos LF Soya SY Alcohol A Puerco P Gluten G

One&Only

PALMILLA

Por favor, notifique a nuestros colaboradores de servicio si tiene alguna alergia o restricción alimenticia. Nuestra comida se prepara en un entorno en el que se manipulan cacahuètes/frutos secos y otros alérgenos. Existe un riesgo en el consumo de alimentos crudos o poco cocinados de origen animal o marino, incluidos los huevos, y es una política del One&Only informar a nuestros huéspedes. Aunque no existe una zona de preparación libre de alérgenos, One&Only Palmilla tomará las máximas precauciones para evitar reacciones alérgicas, pero no asume ninguna responsabilidad. *Para preservar la calidad de nuestros productos frescos, servimos productos de temporada, según la disponibilidad. Para ofrecerle la mejor calidad, nos esforzamos por trabajar con productores locales y productos orgánicos. Los precios indicados están cotizados en moneda mexicana, el 16% de impuestos y el 15% de cargo por servicio están incluidos. Pago con tarjeta de crédito o con cargo a la habitación únicamente. Consumos superiores a 452.26 pesos incluirán un impuesto ambiental adicional.