

Breeze

BREAKFAST

Beverages

JUICES

- CITRUS WAKE** SP VT
Lime, Chia Seeds, Cayenne Pepper, Agave Honey
- SUNRISE AT CORTEZ** VG
Carrot, Celery, Orange, Basil
- DAILY GREEN** VG
Kale, Cucumber, Parsley, Romaine Lettuce, Pear, Apple, Lime, Ginger
- LOVELY RED** VG
Beet, Apple, Orange, Carrot
- JUICE SHOT** VT
Ginger, Orange, Honey
- BONSALY KOMBUCHA** VG
Aloe Vera, Ginger, Turmeric

SMOOTHIES

- TROPICAL BEE** VT
Pineapple, Mango, Turmeric, Orange Juice, Honey
- CARROT GLOW** VT
Carrot, Blueberries, Orange Juice, Agave Syrup
- WAKE UP BANANA** N VT
Banana, Peanut Butter, Espresso, Oat Milk
- DESERT PARADISE** VG
Papaya, Strawberries, Grapefruit Juice, Coconut Water, Agave Syrup

MILK

WHOLE · SEMI-SKIMMED · LACTOSE-FREE **D**
SOY · ALMOND · OAT

COFFEE

CAPPUCCINO · MOCHACCINO · LATTE ·
ICED COFFEE · AFFOGATO · MACCHIATO

TEA VG

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

CHAMOMILE · MINT · EARL GREY · ENGLISH
BREAKFAST · O&O VANILLA BLEND · TROPICAL
MANGO · O&O HOMEMADE RESERVE ICED TEA

Honey: Agave and Miraflores 

Artisanal Bakery & Morning Delights

- FRESHLY BAKED PASTRIES** D E G
(Choice of three pieces)
Chocolate Concha, Vanilla Concha, Croissant, Pain au Chocolat, Cinnamon Roll, or Blueberry Muffin
- SEASONAL FRUIT PLATE** D N VT 
Selection of Seasonal Organic Fruit, Candied Nuts, Vanilla Yogurt
- PAPAYA WITH COTTAGE CHEESE** D N 
Papaya, Cottage Cheese, Bee Pollen, Pumpkin Seeds, Almonds, Mint, Organic Santiago Honey
- CEREAL SELECTION** D G N VT
House-Made Granola, Cheerios, Corn Flakes, Special K, All-Bran, Frosted Flakes, Raisin Bran, Choco Krispies, Corn Pops

Light & Wholesome Bowls

- GRANOLA PARFAIT** D G N 
House-Made Granola, Vanilla Yogurt, Strawberries, Grapes
- AÇAÍ BOWL** G N VT 
House-Made Granola, Coconut Milk, Banana, Berries, Shredded Coconut

ONE&ONLY JAMS VG

A journey around the world through the signature jams of select One&Only properties

TOMATILLO & SERRANO CHILI JAM
— *One&Only Palmilla*

LEMON & GINGER JAM
— *One&Only The Palm, Dubai*

PINEAPPLE & POBLANO CHILI JAM
— *One&Only Mandarina* SP

MONTENEGRIN FOREST JAM
— *One&Only Portonovi, Montenegro*

APPLE & ROSE JAM
— *One&Only Gorilla's Nest, Rwanda*

D Dairy | **E** Egg | **F** Fish | **G** Gluten | **N** Nuts | **P** Pork | **SP** Spicy | **VG** Vegan
VT Vegetarian |  Local |  Sustainable

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BREAKFAST

Mexican Heritage

ENFRIJOLADAS D E P S P
Corn Tortillas Filled with Scrambled Eggs, Chorizo & Potatoes, Topped with Refried Bean Sauce, Chile de Árbol, Hoja Santa, Goat Cheese, Sour Cream, & Roasted Avocado

HUEVOS RANCHEROS D E P S P
Two Fried Eggs Served on a Crispy Corn Tortilla with Chilorio, Refried Beans, Ranchera Sauce, Nopal, Corn, Sour Cream, Cilantro, & Roasted Avocado

CHICKEN CHILAQUILES D E S P
Choice of Red or Green Sauce, Chicken 2 oz, Fried Eggs, Avocado, Cotija Cheese, Sour Cream, Red Onion, & Cilantro

VEGAN SOY CHORIZO BURRITO SP VG
Corn Tortilla Filled with Vegan Eggs, Vegan Chorizo, Potatoes, Refried Beans, Habanero Sauce, Guacamole, & Pico de Gallo

EGG TACOS D E G P S P 
Flour Tortillas with Local Chorizo 1.5 oz, Bacon 1.5 oz, Tomato, Onion, Jalapeño, Guacamole, Habanero & Molcajete Sauces

MACHACA BURRITO D E G P S P
Flour Tortilla Filled with Dried Beef 1 oz, Scrambled Eggs, Onion, Bell Peppers, Guacamole, & Pico de Gallo

Eggs & Classics

AMERICANO D E G P S P
Two Eggs Any Style Served with Sausage, Bacon, Garlic-Sautéed Mushrooms, Roasted Tomatoes, Refried Beans, Cotija Cheese, Rustic Potatoes, & Mixed Salad

AVOCADO TOAST WITH POACHED EGG D E G N S P 
Mashed Avocado, Cucumber, Cherry Tomatoes, Roasted Pumpkin Seeds, Microgreens, Sourdough Bread, & Macha Sauce

CLASSIC EGGS BENEDICT D E F G P S
English Muffin, Canadian Ham 1.5 oz or Smoked Salmon 2 oz, Hollandaise Sauce, Truffle Sauce, Mixed Greens, & Tomato Citrus Vinaigrette

BAGEL & SMOKED SALMON E F D G N 
House-Cured Smoked Salmon 2.8 oz, Bagel, Cream Cheese, Capers, Red Onion, Avocado, Tomatoes, & Mixed Lettuces

FRENCH OMELET D E
Three Eggs with Dill, Mint, Parsley, Cherry Tomatoes, Avocado, Citrus Vinaigrette, Black Beans, Cotija Cheese, & Rustic Potatoes

SIDES

Chorizo 4 oz P

Smoked Salmon 4 oz F 

Smoked Trout 2 oz F

Canadian Bacon 2 oz P

Smoked Bacon 2 oz P

Turkey Bacon 1.5 oz

Pork Sausage 3 oz P

Refried Beans 4 oz P

Hash Browns 5 oz D E G

Mixed Salad 2 oz

Seasonal Fruit 5 oz

Avocado 2 oz

Mixed Berries 4 oz

Sweet Indulgences

BREEZE FRENCH TOAST D E G
Brioche Bread Infused with Vanilla, Orange Zest, Cinnamon, Berries, Maple Syrup, Whipped Cream, & Vanilla Ice Cream

VANILLA PANCAKES D E G
Berries, Maple Syrup, Whipped Cream, Mint, & Orange Zest

WAFFLE D E G
Whipped Cream, Berries, & Maple Syrup

OATMEAL N VT
Seasonal Fruit, Brown Sugar, Maple Syrup, & Almonds

D Dairy | E Egg | F Fish | G Gluten | N Nuts | P Pork | SP Spicy | VG Vegan
VT Vegetarian |  Local |  Sustainable

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BREAKFAST

Kids Menu

CEREAL SELECTION G N V T

House-Made Granola, Cheerios, Corn Flakes, Special K, Rice Krispies, All-Bran, Frosted Flakes, Raisin Bran

STEEL-CUT OATMEAL G

Brown Sugar, Golden Raisins, Berries, Organic Santiago Honey

ARTISANAL BRIOCHE FRENCH TOAST D E G

Berries, Whipped Cream

PANCAKES D E G

Berries, Canadian Maple Syrup, Whipped Cream, Powdered Sugar

WAFFLES D E G

Seasonal Fruit, Whipped Cream, Powdered Sugar

BURRITO D E G P

Flour Tortilla, Two Scrambled Eggs, Guacamole

ORGANIC EGGS ANY STYLE 2 pcs E

Poached, Boiled or Scrambled, Served with Seasonal Fruit

D Dairy | E Egg | G Gluten | P Pork

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LATE BREAKFAST

11:00 A.M. - 12:00 P.M.

Late Breakfast

SEASONAL FRUIT PLATE **D N VT**

Selection of Seasonal Organic Fruit, Candied Nuts, Vanilla Yogurt

GRANOLA PARFAIT **D N**

House-Made Granola, Vanilla Yogurt, Strawberries, Berries, Grapes

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

Early Lunch

GUACAMOLE **D VT**

Cotija Cheese, Pico de Gallo, Tortilla Chips

GREEN CEVICHE 4 OZ **F N R**

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

O&O QUESADILLAS **D G P**

Flour Tortilla, Mozzarella Cheese, Bell Peppers, Onion

Add:

Chicken 4 oz

• Beef 4 oz

• Shrimp 4 oz **S**

SIDES

FRENCH FRIES

SWEET POTATO FRIES **G**

D Dairy | **E** Egg | **F** Fish | **G** Gluten | **N** Nuts | **P** Pork | **R** Raw

S Seafood | **SP** Spicy | **VG** Vegan | **VT** Vegetarian |  Local |  Sustainable

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Breeze

LUNCH

Starters

GUACAMOLE **D VT**
Cotija Cheese, Pico de Gallo, Tortilla Chips
Add:
Chicken 4 oz • Beef 4 oz • Shrimp 4 oz **S**

SUPERFOOD SALAD **D VT**
Red Quinoa, White Beans, Lentils, Tomatoes, Avocado, Sesame Seeds, Hibiscus Vinaigrette, Chile de Árbol
Add:
Chicken 4 oz • Beef 4 oz • Shrimp 4 oz **S**

NIÇOISE TUNA SALAD 4 OZ* **VEFR**
Yellowfin Tuna, Green Beans, Kalamata Olives, Mixed Lettuces, Lemon Vinaigrette, Hard-Boiled Egg

O&O CAESAR SALAD* **VEDEFGP**
Romaine Lettuce, Bacon, Sourdough Croutons, Parmesan Cheese, Extra Virgin Olive Oil
Add:
Chicken 4 oz • Beef 4 oz • Shrimp 4 oz **S**

Cevichería

TUNA CEVICHE 4 OZ **VEFRSPSY**
Red Onion, Cilantro, Ponzu Sauce, Serrano Peppers, Avocado

GREEN CEVICHE 4 OZ* **FNRL**
Catch of the Day, Mint, Basil, Cilantro, Avocado, Onions, Cucumber

CEVICHE TRIO 4 OZ* **VEFGNRSSPSY**
Tuna Ceviche, Shrimp & Octopus Ceviche, Sea Bass Green Ceviche

SHRIMP COCKTAIL 4 OZ **SSP**
Palmilla Signature Cocktail Sauce

La Taquería

ENSENADA FISH TACOS 4 OZ **VEAEFGPSP**
Beer-Battered or Grilled Fish, Corn or Flour Tortilla, Fennel Salad, Chipotle Mayonnaise

BAJA-STYLE SHRIMP TACOS 4 OZ **VEAEGPSSP**
Beer-Battered or Grilled Shrimp, Corn or Flour Tortilla, Fresh Coleslaw, Chipotle Mayonnaise

VEGETARIAN TACOS 4 OZ **DSPVT**
Corn Tortilla, Mushrooms, Corn, Huitlacoche, Jalapeños, Cotija Cheese

RIB EYE TACOS 4 OZ* **VEG**
Corn Tortilla, Nopal Salad, Crispy Fried Onions, Molcajete Sauce

CHICKEN TINGA TACOS 4 OZ **DSP**
Shredded Chicken, Corn Tortilla, Black Beans, Cotija Cheese

Burgers & Quesadillas

CHEESEBURGER 8 OZ **VEDEGPSP**
Prime Beef, Crispy Bacon, Avocado, Cheddar Cheese, Tomato, Onion, Chipotle Mayonnaise
Served with French Fries or Sweet Potato Fries

VEGETARIAN BURGER 7 OZ **VEGVT**
Burger Patty, Arugula, Beet, Avocado, Sun-Dried Tomatoes, Vegan Cheese
Served with French Fries or Sweet Potato Fries

O&O QUESADILLAS **VEDGP**
Flour Tortilla, Mozzarella Cheese, Bell Peppers, Onion

Add:
Chicken 4 oz • Beef 4 oz • Shrimp 4 oz **S**

Mains

JUMBO SHRIMP AL AJILLO 8 OZ* **ADGSSP**
Ajillo, Lime, Tequila, Coconut Rice

CATCH OF THE DAY 6 OZ **VEF**
Mixed Salad, Tomatoes, Cucumber, Avocado, Lemon Vinaigrette

SIDES

Truffle Fries **D**
French Fries **VG**
Sweet Potato Fries **VG**
Sautéed Vegetables **VG**
Mixed Salad **VG**

O&O Late Breakfast

SEASONAL FRUIT PLATE **DNVT**
Selection of Seasonal Organic Fruits, Candied Nuts, Vanilla Yogurt

GRANOLA PARFAIT **DGN**
House-Made Granola, Vanilla Yogurt, Strawberries, Grapes

EGG TACOS **VEDEGPSP**
Flour Tortillas with Local Chorizo 1.5 oz, Bacon 1.5 oz, Tomato, Onion, Jalapeño, Guacamole, Habanero & Molcajete Sauces

Sweet Indulgences

HOUSE-MADE POPSICLES
Mango **D** | Mint Chocolate **DG**
Hazelnut Vanilla **DGN**

PIÑA COLADA CHEESECAKE **DE**
Whipped Cheesecake, Mango Gel, Coconut Sorbet, Braised Pineapple, Fresh Coconut

*Dishes not included in the Meal Plans.

VE Favorites | **A** Alcohol | **D** Dairy | **E** Egg | **F** Fish | **G** Gluten
N Nuts | **P** Pork | **R** Raw | **S** Seafood | **SP** Spicy | **SY** Soy | **VG** Vegan | **VT** Vegetarian | Local | Sustainable

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LUNCH

Kids Menu

CRUDITÉS **D VT**

Vegetable Sticks, Ranch Dressing

MINI QUESADILLAS **D G P**

Flour Tortilla, Mozzarella Cheese, French Fries

CHICKEN FINGERS 5 OZ **D E G**

Fried Chicken Fingers, Steamed Broccoli, French Fries

GRILLED FISH 4.5 OZ **D F G**

Grilled Fish, Steamed Broccoli, Mashed Potatoes

MOO BURGER 4 OZ **D E G**

Beef Patty, Brioche Bun, Cheddar Cheese, French Fries

PINOCCHIO PASTA **D E G VT**

Penne Pasta, Butter or Tomato Sauce, Parmesan Cheese

DESSERTS

FRUIT PLATE **VG**

D Dairy | **E** Egg | **F** Fish | **G** Gluten | **P** Pork | **VG** Vegan | **VT** Vegetarian

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Breeze

VISTA POOL

5:00 P.M. - 7:00 P.M.

GUACAMOLE **D VT**

770

Cotija Cheese, Pico de Gallo, Tortilla Chips

CHEESEBURGER 7 OZ **D E G P SP**

965

Prime Beef, Crispy Bacon, Avocado, Cheddar Cheese, Tomato, Onion, Chipotle Mayonnaise
Served with French Fries or Sweet Potato Fries

O&O QUESADILLAS **D G P**

490

Flour Tortilla, Mozzarella Cheese, Bell Peppers, Onion

Add:

Chicken 4 oz 300

Beef 4 oz 380

Shrimp 4 oz **S** 410

RIB EYE TACOS 4 OZ **G P**

1,010

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

ENSENADA FISH TACOS 4 OZ **A E F G P SP**

910

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

 Favorites | **A** Alcohol | **D** Dairy | **E** Egg | **F** Fish | **G** Gluten | **P** Pork |
S Seafood | **SP** Spicy | **VT** Vegetarian |  Local |  Sustainable

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Breeze

VISTA POOL

5:00 P.M. - 7:00 P.M.

GUACAMOLE L VT

Queso Cotija, Pico de Gallo, Totopos

HAMBURGUESA CON QUESO 200 G V C G H L PC

Carne Prime, Tocino Crujiente, Aguacate, Queso Cheddar, Tomate, Cebolla, Mayonesa de Chipotle
Servida con Papas Fritas o Papas de Camote

QUESADILLAS O&O V C G L

Tortilla de Harina, Queso Mozzarella, Pimientos, Cebolla

Agregue:

Pollo 110 g

Res 110 g

Camarones 110 g M

TACOS DE RIB EYE 110 G V C G

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

TACOS DE PESCADO

ESTILO ENSENADA 110 G A C G H P PC

Pescado Rebozado con Cerveza o a la Parrilla, Tortilla de Maíz o Harina, Ensalada de Hinojo, Mayonesa de Chipotle

V Favoritos | A Alcohol | C Cerdo | G Gluten | H Huevo | L Lácteos

M Mariscos | P Pescado | PC Picante | VT Vegetariano | Local | Sustentable

Por favor, informe a nuestro equipo si presenta alguna alergia o intolerancia alimentaria. Nuestros alimentos se preparan en un entorno donde se manipulan cacahuates, frutos secos y otros alérgenos. No contamos con un área de preparación libre de alérgenos y, aunque tomamos las máximas precauciones, no asumimos responsabilidad por reacciones alérgicas o condiciones similares. El consumo de alimentos crudos o poco cocidos de origen animal o marino puede representar un riesgo para la salud. Algunos platillos están sujetos a disponibilidad estacional. Los precios se expresan en pesos mexicanos e incluyen 16% de IVA y 15% de cargo por servicio. El pago se acepta únicamente mediante tarjeta de crédito o cargo a la habitación. Los consumos superiores a 469.24 MXN de visitantes no hospedados en el resort estarán sujetos al impuesto ambiental local correspondiente.

Breeze

BEVERAGES

Signature Breeze Margaritas

PASTOR MARGARITA 4 OZ

Smoky & Spicy

Volcán Blanco Tequila 2 oz, Ancho Chile Liqueur 1 oz, Guajillo Chile with Pineapple, Lime Juice, Cilantro Salt

GOLDEN SEA MARGARITA 4 OZ

Elegant & Citrusy

Santanera Blanco Tequila 2 oz, Clarified Lime Juice, Golden Agave Syrup, Black Hawaiian Salt, Gold Flakes

PINK MARGARITA 5 OZ

Fruity & Vibrant

El Jimador Cristalino Tequila 2 oz, Cointreau 1 oz, Lime Juice, Red Bell Pepper, Strawberry Syrup, Pink Pepper Salt

YUZU MARGARITA 5 OZ

Bright & Aromatic

El Jimador Cristalino Tequila 2 oz, St. Germain 1 oz, Lime Juice, Yuzu Juice, Simple Syrup

TROPICAL MARGARITA 5 OZ

Exotic & Smooth

Patrón Tequila 2 oz, Soursop, Cointreau 1 oz, Lime Juice, Cinnamon

Mocktails

VERY BERRY MOJITO 7 OZ

Fruity & Refreshing

Seasonal Berries, Mint, Sparkling Water, Lime Juice

JARDÍN SPRITZ 8.5 OZ

Floral & Effervescent

Non-Alcoholic Prosecco, Elderflower, Mint Hydrosol

One&Only Palmilla Cocktails

PALMILLA MARGARITA 5 OZ

Zesty & Spicy

Volcán Blanco Organic Tequila 2 oz, Cointreau 1 oz, Grapefruit Shrub, Ginger Syrup, Lime Juice

RED SUNSET 7 OZ

Refreshing & Fiery

Jimador Cristalino Tequila Infused with Jalapeño, Watermelon and Cucumber 2 oz, Cointreau 1 oz, Watermelon Juice, Lime Juice

SPICY MARTINI 6 OZ

Crisp & Spicy

Beefeater Gin 2 oz, St. Germain 1 oz, Jalapeño, Cucumber Juice

WHITE SAND 5 OZ

Silky & Elegant

Absolut Raspberry Vodka 2 oz, St. Germain 1 oz, Lime Juice

GARRAFITA 6 OZ

Tangy & Smoky

Espina Negra Espadín Mezcal 2 oz, Cointreau 1 oz, Agave Syrup, Tamarind Purée, Lime Juice

Healthy Balance

VANILLA BALANCE 3 OZ

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

CACAO GLOW 3 OZ

Chocolate Protein 20 g, Almond Milk, Avocado, Banana

ORANGE REFRESHER 6.5 OZ

Carrot Juice, Orange Juice, Geranium Hydrosol

Sommelier Bottle Selection 25 oz

Craggy Range, Sauvignon Blanc, “Te Muna”, Marlborough, New Zealand, 2022

Maldonado, Chardonnay, “Farm Worker”, Napa Valley, California, 2018

Chalk Hill, Chardonnay, Sonoma Coast, California, 2023

Duckhorn, Sauvignon Blanc, North Coast, California, 2022

Domaine Passy Le Clou, Chablis, Burgundy, France, 2022

La Trinidad, Rosé, “Circe”, Valle de San Vicente, Baja, Mexico, 2023

Miraval, Côtes de Provence, Rosé, France, 2023

All spirits served by the glass are poured at 2 fl oz. Wine by the glass is served at 5 fl oz. Prices are quoted in Mexican pesos and include 16% VAT and a 15% service charge. Payment is accepted by credit card or room charge only. Charges exceeding MXN 469.24 for non-resort guests are subject to an additional local environmental tax.

Champagne & Sparkling Wine

Adami, Prosecco di Treviso,
Brut “Garbèl”, Veneto, Italy, N.V.
5 oz | 25 oz

Dos Búhos, Syrah/Tempranillo/
Cabernet Franc, Sparkling Rosé “1524”,
San Miguel de Allende, Mexico, 2022
5 oz | 25 oz

Veuve Clicquot, Champagne Brut
“Yellow Label”, France, N.V.
5 oz | 25 oz

Red Wine

DeLoach, Pinot Noir, Russian River
Valley, California, 2021
5 fl oz | 25 fl oz

Solar Fortún, “Baya Baya”,
Valle de Guadalupe, Mexico, 2023
5 fl oz | 25 fl oz

E. Guigal, Côtes du Rhône,
Rhône, France, 2021
5 fl oz | 25 fl oz

White Wine

Bouza do Rei, Albariño, Rías Baixas,
Galicia, Spain, 2024
5 fl oz | 25 fl oz

Bodegas Henri Lurton, “Le Sauvignon”,
Valle de San Vicente, Baja, Mexico, 2022
5 fl oz | 25 fl oz

Rodney Strong, Chardonnay,
Chalk Hill, California, 2020
5 fl oz | 25 fl oz

Terra Alpina by Alois Lageder, Pinot Grigio,
Vigneti delle Dolomiti, made with organic grapes,
Trentino, Italy, 2024
5 fl oz | 25 fl oz

Rosé

Maison Sainte Marguerite, Côtes de Provence,
Rosé, “Symphonie”, Provence, France
5 fl oz | 25 fl oz

Château d’Esclans, Côtes de Provence, Rosé,
“Whispering Angel”, Provence, France, 2023
5 fl oz | 25 fl oz

Orígenes y Terruños, Grenache, Rosé, “Alma
de Sirena”, Valle de Guadalupe, Mexico, 2023
5 fl oz | 25 fl oz

Beers

Pacífico, Pilsner, Mexico 12 fl oz
Pacífico Light, Lager, Mexico 11 fl oz
Corona, Pilsner, Mexico 12 fl oz
Corona Light, Lager, Mexico 11 fl oz
Negra Modelo, Munich Dunkel, Mexico 12 fl oz
Modelo Especial, Pilsner, Mexico 12 fl oz

NON-ALCOHOLIC BEER 12 FL OZ

Craft Beers

ONE&ONLY EDITION 12 FL OZ
Blonde Ale, Baja California

PUNTA BAJA 12 FL OZ
Light Lager, Baja California

CARRETERA 3 12 FL OZ
IPA, Baja California