



TO BEGIN...

Heirloom Burrata 115gr

Fresh Pesto, Kalamata Olives, Toasted Focaccia **D G N VT**

Bluefin Tuna Tartar 115gr

Cucumber, Avocado Mousse, Olives, Lemon, Extra Virgin Olive Oil **GF R SF**

Smoked Marlin 115gr

Niçoise Salad

Lemon, Olive Oil, Cucumber, Cherry Tomatoes, Baby Potatoes, French Green Beans, Egg, Kalamata Olives, Capers, Fresh Herbs **E GF**

Citrus-Marinated Shrimps with Olives 115gr

Orange and Lemon Zest with Extra Virgin Olive Oil **GF R SF**

Traditional Mezze 115gr

Hummus, Tzatziki, Baba Ganoush, Marinated Olives, Pita Bread **D G N VT**

Fried Calamari 115gr

With Mediterranean Herbs **E G SF**

CHEF SPECIALTIES...

Fried octopus with Patatas

Bravas 115gr

Crispy Potatoes, Saffron-infused Aioli **E G**

Greek-Style Seabass 170gr

Cherry Tomatoes, Cucumber, Lettuce, Kalamata Olives, Feta Cheese, Capers, Lemon **D**

Black Shrimp Paella 180gr

Shrimp, Mussels, Octopus, Saffron Rice **SF**

Seafood Linguine 180gr

White Wine Sauce, Fresh Herbs, Shrimp, Mussels, Octopus **D G SF**

Grilled Chicken Souvlaki 200gr

Chicken Marinated with Fresh Herbs and Lemon, Served with Salsa Virgen and Chermoula **GF**

Pelican Burger 170gr

Premium Grilled Beef, Bacon Jam, Grilled Portobello, Fontina Cheese, Tomatoes, Lettuce, Caramelized Onion, House Aioli, French Fries **D E G P**

Seafood Grill 250gr

Grilled Octopus, Marinated Shrimp, Fish with Garlic Sauce **G SF**

THE LAST BITE...

Tiramisu

Mascarpone Cream,
Espresso-soaked Savoiardi
Biscuit, Cocoa Powder
D E G

Traditional Baklava

Honey, Pistachios, Walnuts
D G N

Pistachio Nest

Kataifi Crust, Pistachios
and Chocolate Ice Cream,
Honey Sauce, Maldon Salt
D G N

 Local |  Sustainable

Allergen Legend: **D**: Dairy | **E**: Egg | **G**: Gluten | **GF**: Gluten Free | **N**: Nuts | **P**: Pork | **R**: Raw | **SF**: Seafood | **VT**: Vegetarian

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 animals or sefood origin, including eggs, and it is policy of the One&Only to inform our guests. While there is not a separate allergen-free preparation area, however 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 for visitors not staying at the resort will include an additional local environmental tax of \$11.73 pesos.



KIDS PELICAN

Chicken Fingers

French Fries **G L**

Mini Quesadillas

Flour Tortilla, French Fries **G L P**

Moo Burger

Brioche Bun, Cheddar Cheese, French Fries, Ketchup

G L H

Hot Dog

Traditional Bun, Beef Sausage, French Fries, Ketchup

G L H

DESSERTS

Fruit Platter **VT**

Ice Cream

Chocolate, Vainilla **L**

Strawberry Sorbet **VT**

Allergen Legend: D: Dairy | E: Egg | G: Gluten | GF: Gluten Free | N: Nuts | P: Pork | R: Raw | SF: Seafood | VT: 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 in consuming raw or undercooked foods of animal or seafood origin, including eggs, and it is policy of the One&Only to inform our guests. While there is not a separate allergen-free preparation area, however One&Only Palmilla will take maximum precaution to prevent allergic reaction but does not assume any liability.

* To preserve the quality of our products we serve items seasonally, based on availability. Kids menu available for ages 5 to 12 years.

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 of \$11.73 peso

SIGNATURE COCKTAILS

Pelican Coco 150ml

Malibu Rum 60ml, Havana Club 7 Años Rum Floater 15ml, Coconut Syrup, Coconut Water, Lime Juice

Gold Passion 150ml

Havana Club 3 Años Rum 30ml, Passion Fruit Syrup, Passion Fruit Juice, Lime Juice, Prosecco 100ml

La Havana 150ml

Havana Club 3 Años Rum 45ml, Grand Marnier Liqueur 15ml, Pineapple Juice, Lime Juice

Beach Margarita 120ml

Tequila Jimador Cristalino 60ml, St. Germain Liqueur 30ml, Lime Juice

Minty Hour 120ml

Havana Club 3 Años Rum 60ml, Chambord Liqueur 30ml, Lime Juice, Fresh Mint

MOCKTAILS

Long Breeze 150ml

Passion Fruit Syrup, Iced Tea, Lime Juice, Cranberry Juice

Non Mai Tai 150ml

Orange Juice, Pineapple Juice, Lime Juice, Orgeat Syrup

Mockgarita 150ml

Agave Syrup, Lime Juice, Ginger Beer

BEERS

Pacifico Pilsner, México 355ml

Pacifico Light Lager, México 330ml

Corona Pilsner, México 355ml

Corona Light Lager, México 330ml

Negra Modelo Munich Dunkel, México 355ml

Modelo Especial Pilsner, México 355ml

One&Only Edition Blond Ale, Baja CA 355ml

Carretera 3 IPA, Baja CA 355ml

Cerveza sin Alcohol 355ml

SOFT DRINKS

Bonsley Kombucha 300ml

Small Batch Ginger Ale 300ml

Schweppes Tonic Water 296ml

Topo Chico 355ml

Agua de Piedra 750ml

San Pellegrino 750ml

San Pellegrino 250ml

One&Only Fresh Coconut

CABO GLOW

Orange Refresher

Carrot Juice, Orange Juice, Geranium Hydrosol

Beets Punch

Beet Juice, Pineapple Juice, Orange Juice

TEQUILA FLIGHTS

ONE BY ONE

Casa Dragones Joven 30ml
Tequila Ocho Reposado 30ml
Atelier Extra Añejo 30ml

EXTRA AÑEJO ONLY

1800 Milenio 30ml
Jose Cuervo Reserva de la Familia 30ml
Atelier Extra Añejo 30ml

DRAGON FLY

Casa Dragones Blanco 30ml
Casa Dragones Joven 30ml
Casa Dragones Añejo 30ml



WINE LIST

CHAMPAGNE & SPARKLING WINE

Adami. Prosecco di Treviso, Brut, "Garbèl", Veneto, Italia N.V.

Dos Buhos. Syrah/Tempranillo/Cabernet Franc
Espumoso Rosé, "1524", San Miguel de Allende, México, 2022

Veuve Clicquot, Champagne Brut "Yellow Label", Francia, N.V.

WHITES

Bouza do Rei, Albariño, Rías Baixas, Galicia, España, 2024

Bodegas Henri Lurton, "Le Sauvignon", Valle de San Vicente
Baja, México, 2022

Rodney Strong, Chardonnay, Chalk Hill, California, 2020

Terra Alpina by Alois Lageder, Pinot Grigio,
Vigneti delle Dolomiti, Uvas Orgánicas Trentino, Italia, 2024

ROSÉ

Château d'Esclans, Côtes de Provence, Rosé,
"Whispering Angel", Provence, France, 2023

Orígenes y Terruños, Grenache, Rosé, "Alma de Sirena",
Valle de Guadalupe, México, 2023

REDS

DeLoach, Pinot Noir, Russian River Valley, California, 2021

Solar Fortún, "Baya Baya", Valle de Guadalupe, México, 2023

E. Guigal, Côtes du Rhône, Rhône, Francia, 2021

Our house pour for a wine glass is 5oz /150ml and 3oz/90ml pour for dessert wine.

Our house pour for all of our spirits is 2oz/60ml 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 \$469.24 pesos for visitors not staying at the resort will include an additional local environmental tax of \$11.73 pesos.

