

BREEZE

BREAKFAST



BREEZE BREAKFAST

Beverages

JUICE

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

TEA

Chamomile, Mint, Earl Grey English Breakfast
O&O Vanilla Blend Tropical Mango
O&O Reserve Homemade Iced Tea
Agave and Miraflores 

COFFEE

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

SMOOTHIE

TROPICAL MINT		Coconut Water, Pineapple Banana, Mint
BERRY OATS	N	Almond Milk, Cranberries Banana, Oats
VITAMIN CABO	D	Baja Mango, Banana Greek Yogurt, Chia Seeds Orange Juice, Coconut Milk
MORNING GLOW		Green Tea, Coriander, Ginger Pineapple, Coconut Water

MILK

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

HEALTHY BALANCE (BEVERAGES NOT INCLUDED)

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

Grains, Bowls & More

FRESH BAKED BASKET G E D

(your choice of three)
Chocolate | Vanilla Concha
Croissant, Pain au Chocolat
Cinnamon Roll, Berry Muffin

SEASONAL FRUIT PLATTER GF N D VT

Selection of Seasonal Organic Fruit
Caramelized Nuts Vanilla Yoghurt

PAPAYA WITH COTTAGE CHEESE GF N D

Papaya, Cottage Cheese, Bee Pollen, Pumpkin Seed
Almond, 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
Froot Loops, Rice Krispies

GRANOLA PARFAIT D N

Homemade Granola, Vanilla Yogurt
Strawberry, Berries

ACAI BOWL N V LF

Homemade Granola, Coconut Milk
Banana, Berries, Organic Agave Honey
Shredded Coconut

CITRUS GREEK YOGURT D

Orange Supreme, Grapefruit Supreme
Maple Syrup, Lemon Zest, Orange Zest

CHEF’S CHOICE CHEESE PLATTER N D G

Assorted Cheeses, Sourdough Bread
Nuts, Pineapple Jam, Berries

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

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

Classics & Local Specialties

ORGANIC EGGS AND BEYOND

THE AMERICANO PGE 
Two Eggs: Any Style
Served with Sausage, Crispy Bacon
Sauteed Mushrooms with Garlic, Grilled Tomato
Refried Beans, Cotija Cheese
Hashbrown, Mix Green Salad

AVOCADO TOAST & POACHED EGG EDNSPG 
Mashed Avocado, Persa Cucumber, Cherry Tomato
Roasted Pumpkin Seeds, Avocado, Coriander Sourdough
Bread, Sweet Macha Sauce

THE CLASSIC BENEDICT PEDG
English Muffin,
Canadian Ham 1.4oz or Smoked Salmon 3oz
Hollandaise Sauce, Truffle Sauce
Lettuce Mix, Tomato, Citrus Vinaigrette

BAGEL & SMOKED SALMON 2.8oz SNEPG 
House-Cured and Smoked Salmon
Bagel, Cream Cheese
Caper, Avocado, Tomato
Red Onion, Lettuce Mix

VEGAN EGGS YOUR WAY GFVLF 
Omelette or Scrambled
Vegan Sausage, Vegan Cheese
Vegetables, Lettuce Mix
Carrot, Cucumber, Radish

VEGAN SOY CHORIZO BURRITO VLF
Wrapped in Corn Tortilla, Vegan Chorizo, Potatoes Refried
Beans Habanero Sauce, Guacamole, Pico de Gallo

TASTE OF MEXICO

ENFRIJOLADAS SPPE DGF
Scrambled Eggs, With Chorizo, Corn Tortilla
Chile de Arbol, Hoja Santa Refried Beans
Goat Cheese, Sour Cream, Avocado

DOBLADITA DE MOLE DSPEN 
Mole Negro, Scrambled Eggs with Onion
Sour Cream, Cotija Cheese, Coriander

TORTA DE HUEVO EDPSPG
Ciabatta Bread, Scrambled Eggs with Chilorio
Avocado, Tomato, Spinach, Beans
Onion, Jalapeño, Potato
Bacon with Hollandaise Sauce, Lettuce Mix

HUEVOS RANCHEROS PSPED
Two Fried Eggs on a Crispy Tortilla
Ham 2.6oz and Refried Beans
Traditional Ranchera Sauce, Nopal, Corn
Sour Cream, Coriander

CHILAQUILES VERDES SPDE
Green Sauce, Chicken, Fried Egg, Avocado
Cotija Cheese, Sour Cream, Red Onion, Coriander

BREEZE SPICY CHILAQUILES SPDE 
Two Fried Eggs, Creamy Chipotle Sauce Coriander,
Avocado, Cotija Cheese, Ranchera Sauce

EGG TACOS “A LA MEXICANA” PSPED 
Local Chorizo 1.4oz, Tomato, Onion, Jalapeño, Bacon
1.4oz, Flour Tortilla, Guacamole
Habanero & Molcajete Sauce

BURRITO MACHACA 1oz SPED
Flour Tortilla, Dry Beef, Mixed with Onion
Bell Pepper and Scrambled Eggs
Guacamole, Pico de Gallo

SIDES 2oz
CHORIZO P
SMOKED SALMON S 
SMOKED TROUT S
CANADIAN HAM P
TURKEY BACON
SMOKED BACON P
PORK SAUSAGE P
REFRIED BEANS
HASH BROWN EGD
MIXED SALAD

SWEET TREATS

BREEZE FRENCH TOAST DEG
Brioche Bread Dipped in Vanilla
Orange Zest, Cinnamon Infused Egg
Berries, Maple Syrup, Whipped Cream
Vanilla Ice Cream

BUTTERMILK PANCAKE DEG
Berries, Organic Maple Syrup
Whipped Cream, Powdered Sugar

RICOTTA WAFFLE DE
Whipped Cream, Strawberry Ice Cream Strawberry Jam
Powdered Sugar

OATMEAL VT
Brown Sugar, Golden Raisins
Seasonal Fruit, Santiago’s Organic Honey

WAFFLE DEGN
Whipped Cream, Berries, Maple Syrup Almond

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 452.56 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



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

* NIÇOISE TUNA SALAD (4oz) R E

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

BURRATA SALAD G D

Tomatoes, Basil Evo Oil
Balsamic Reduction, Croutons

O&O CAESAR SALAD P D E S G

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

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

CEVICHERÍA

TUNA CEVICHE (3oz) SP R SY LF G

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 G   
Tuna Ceviche
Shrimp and Octopus Ceviche
Seabass Green Ceviche

* SHRIMP 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 (4oz) VT D SP

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

*RIB EYE TACOS (4oz) G S P

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 D

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

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 P D E SP G

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

VEGAN BURGER 7oz V G

Impossible Burger Patty, Arugula, Beet
Avocado, Dried Tomato, Vegan Cheese
Served with: French or Sweet Potato Fries

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 "A LA MEXICANA" 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

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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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.

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

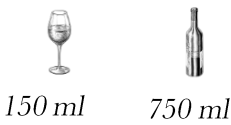
ORANGE REFRESH 190 ml

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	Limón, Agave Semillas de Chía, Pimienta Cayena
SUNRISE AT CORTEZ		Albaca, Zanahoria, Apio, Naranja
DAILY GREEN		Kale, Pepino, Perejíl Lechuga Romana, Pera Manzana, Limón, Jengibre
LOVELY RED		Betabel, Manzana Naranja, Zanahoria
JUICE SHOT		Jengibre, Naranja Miel de Abeja
BONSALY		Aloe Vera, Jengibre
KOMBUCHA		Cúrcuma

TÉ

Manzanilla, Menta, Earl Grey
English Breakfast, Mezcla de Vainilla O&O Mango
Miel de Agave Orgánica

CAFÉ

Cappuccino, Mochaccino, Latte
Café Helado, Affogato, Macchiato

LECHE

Entera, Semi-Descremada, Soya
Almendra, Deslactosada

SMOOTHIE

TROPICAL MINT	Agua de Coco, Piña Plátano, Menta
BERRY OATS N	Leche de Almendra, Arándanos Plátano, Avena, Avellanas
VITAMIN CABO	Mango Regional, Plátano Durazno, Yogurt Griego Semillas de Chía, Jugo de Naranja Leche de Coco
MORNING GLOW	Té Verde, Cilantro, Jengibre Piña, Agua de Coco

BEBIDAS SALUDABLES (BEBIDAS NO INCLUIDAS)

VANILLA BALANCE 90 ml

Proteína de Vainilla 20 g, Leche de Avena

Crema de Cacahuete, Coco Rallado

CACAO GLOW 90 ml

Proteína de Chocolate 20 g, Leche de Almendra

Plátano Aguacate

ORANGE REFRESH 190 ml

Jugo de Zanahoria 120 ml, Jugo de Naranja 60 ml

Hidrosol de Geranio 10 ml

Entradas Frías

3 PIEZAS DE PAN DULCE RECIÉN

HORNEADO A ELEGIR

Concha de Chocolate or Vainilla

Chocolatín, Rol de Canela

Muffin de Frutos Rojos

PLATÓN DE FRUTA DE TEMPORADA

GF N D V FF 

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

PAPAYA CON QUESO COTTAGE

GF D FF N LF 

Papaya, Queso Cottage, Polen, Semilla de Calabaza
Almendra, Menta, Miel de Santiago

SELECCIÓN DE CEREALES

Granola Casera, Cheerios, Corn Flakes, Special K
Choco Krispies, All Bran, Zucaritas, Raisin Bran
Froot Loops, Corn Pops, Rice Krispies

GRANOLA PARFAIT D N FF 

Granola Casera, Yogurt de Vainilla, Frutos Rojos

ACAI BOWL N VT V LF FF 

Granola Casera, Leche de Coco, Plátano
Frutos Rojos, Miel de Agave Orgánica, Coco Rallado

YOGURT GRIEGO D

Suprema de Naranja, Suprema de Toronja
Miel de Maple, Ralladura de Limón
Ralladura de Naranja

SELECCIÓN DE QUESO DEL CHEF N D 

Variedad de Quesos, Pan de Masa Madre
Nueces, Mermelada de Piña, Frutos Rojos

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

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

HUEVOS ORGÁNICOS Y MÁS

AMERICANO P GF E D 
Huevos al Gusto
Servido con Salchicha, Tocino
Champiñones Salteados con Ajo, Jitomate a la parilla
Frijoles Refritos, Queso Cotija,Papa Hashbrown
Ensalda 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 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 D  
Salmón Curado y Ahumado en Casa
Bagel, Queso Crema, Alcaparras
Aguacate, Jitomate, Cebolla Morada, Mix de Lechugas

HUEVO VEGANO AL GUSTO GF V FF
Omelette o Revuelto
Salchicha Vegana, Queso Vegano,Vegetales
Mix de Lechuga, Zanahoria, Pepino, Rabano

BURRITO DE CHORIZO DE SOYA VEGANO V FF
Envuelto en Tortilla de Maíz, Chorizo,
Papa, Frijoles Refritos, Salsa Habanera
Guacamole, Pico de Gallo

DULCE PLACER

PAN FRANCÉS BREEZE D E
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

PANCAKE DE MANTEQUILLA D E
Frutos Rojos, Jarabe de Maple Orgánico
Crema Batida, Azúcar Glass

WAFFLE DE RICOTA D E
Crema Batida, Mermelada de Berries
Helado de Fresa, Azúcar Glass

AVENA DE HOJUELA ENTERA VT
Azúcar Morena, Pasas Golden, Fruta Mixta
Miel Orgánica de Santiago

WAFFLE D E
Crema Batida, Frutos Rojos, Jarabe de Maple,Almendra

SABOR A MÉXICO

ENFRIJOLADAS SP GF P E D
Huevo Revuelto con Chorizo, Tortilla de Maíz
Chile de Árbol, Hoja Santa, Frijoles Refritos
Queso de Cabra, Crema Agria, Aguacate

DOBLADITA DE MOLE D SP E N 
Mole Negro, Huevos Revueltos con Cebolla
Crema, Queso Cotija, Cilantro

TORTA DE HUEVO D SP E N
Pan Ciabatta, Huevos Revueltos con Chilorio
Aguacate, Jitomate, Espinaca, Frijoles
Cebolla y Jalapeño, Aguacate
Papa y Tocino con Salsa Holandesa
Mix de Lechugas

HUEVOS RANCHEROS P SP E D
Dos Huevos Fritos SobreTortilla de Maíz Dorada
Jamón 75g y Frijoles Refritos
Salsa Ranchera Tradicional, Nopal, Elote
Crema, Cilantro

CHILAQUILES VERDES SP D E
Salsa Verde, Pollo, Huevo Frito, Aguacate
Queso Cotija, Crema, Cebolla Morada, Cilantro

CHILAQUILES PICANTES BREEZE SP D E
Dos Huevos Fritos, Salsa de Chipotle, Cilantro
Aguacate, Queso Cotija, Salsa Ranchera

TACOS DE HUEVO “A LA MEXICANA” SP E D 
Chorizo Regional 40g, Tomate, Cebolla
Jalapeño,Tocino 40g, Tortilla de Harina
Guacamole, Salsa de Habanero y Salsa de Molcajete

BURRITOS DE MACHACA 30gr SP EP D 
Tortilla de Harina, Machaca de Res
Mezclado con Cebolla, Pimiento, Huevos Revueltos Guacamole, Pico
de Gallo

EXTRAS 80gr

CHORIZO P 
SALMÓN AHUMADO S 
TRUCHA AHUMADA S
JAMÓN CANADIENSE P
TOCINO DE PAVO
TOCINO AHUMADO P
SALCHICHA DE PUERCO P
FRIJOLES REFRITOS
HASH BROWN E D
ENSALADA MIXTA

PRODUCTO SUSTENTABLE 

PRODUCTO LOCAL 

BAJO EN GRASA FF

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

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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.

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

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BREEZE

ALMUERZO



BREEZE

ENTRADAS

GUACAMOLE VT D GF

Queso Cotija, Pico de Gallo, Totopos

Añade: Camarón (4oz) +410 | Pollo (4oz) +300

HUMMUS DE FRIJOL V G

Comino, Cilantro, Tlayuda, Pan Pita

ENSELADA DE QUESO FETA VT D GF

Mezcla de Lechugas, Queso Feta, Aceitunas de Kalamata
Vinagreta de Mostaza

Añade: Pollo (4oz) +300 | Camarón (4oz) +410

ENSALADA SUPER FOOD VT D GF

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

Añade: Camarón (4oz) +410 | Pollo (4oz) +300

GAZPACHO DE TOMATE VT G DE

Helado de Mostaza, Albahaca, Crotones

FISH & CHIPS (6oz) A D G

Pescado del día Tempura, Papas Fritas,
Mayonesa de Chipotle, Aderezo Ranch

*ENSALADA NIÇOISE CON ATÚN

(4oz) R E

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

ENSALADA BURRATA G D

Tomates, Vinagreta Citrica,
Reduccion de Balsámico. Cruotones

ENSALADA CESAR O&O P D E S G

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

*Añade: Camarón (4oz) +410 | Pollo (4oz) +300

CEVICHERÍA

CEVICHE DE ATÚN (3oz) SP R SY LF

Cebolla Morada, Cilantro, Salsa Ponzu
Chile Serrano, Aguacate

*CEVICHE VERDE (oz) R N S

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

CEVICHE DE CAMARÓN Y PULPO

(3oz) S PS  

Camarón, Pulpo, Cebolla, Pepino
Salsa Coctelera Estilo Acapulco

*CEVICHE TRIO

(4oz) R S SP SY LF N

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

*COCTEL DE CAMARÓN

(4oz) SP LF S 

Salsa Coctelera

LA TAQUERÍA

TACOS DE PESCADO ESTILO ENSENADA

(4oz) P A SP G  

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

*TACOS DE CAMARÓN ESTILO BAJA

(4oz) P A S SP G 

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

TACOS VEGETARIANOS (4oz) VT D SP

Tortilla de Maíz, 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 CANGREJO

(4oz) D S GP 

Tortilla de Harina, Cangrejo de Concha Suave
Guacamole, Queso Cotija, Mayonesa de Chipotle
Salsa de Molcajete

TACOS DE TINGA DE POLLO

(4oz) D SP

Tortilla de Maíz, 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 +180

PRODUCTOS 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 D | Mariscos S | Huevo E | Gluten G

* PLATILLOS NO INCLUIDOS EN EL MEAL PLAN

PLATO FUERTE

*NEW YORK PRIME A LA PARILLA

(10oz) P A SP G 

Chimichurri, Salsa Macha, Ensalada Mixta

*CAMARONES JUMBO AL AJILLO

(8 oz) P SP S G

Camarón, Arroz de Coco, Lima, Tequila, Ajillo

*PESCA DEL DIA (6oz) LF

Ensalada Mixta, Tomate, Pepino, Aguacate
Vinagreta de Limón

PULPO A LA PARILLA (6oz) SP S N

Mole Verde, Salsa Macha

FAJITAS (4.5oz) LF P

Tortillas de Maíz o Harina, Pimientos, Cebolla,
Tomate Cherry, Cilantro

A su Elección: Pollo (4oz)
Carne (4oz)
Camarón (4oz) S

ACOMPANAMIENTOS

LOS ACOMPAÑAMIENTOS PERFECTOS:
Guarniciones artesanales que realzan cada plato:

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

HAMBURGUESAS & QUESADILLAS

HAMBURGUESA CON QUESO

(7oz) P D E SP G

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

A su Elección: Papas Fritas o Papas Camote

HAMBURGUESA VEGANA

(7oz) V LG

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

A su Elección: Papas Fritas o Papas Camote

O&O QUESADILLAS D P G 490

Tortilla de Harina, Queso Mozzarella, Pimientos, Cebolla

Añade: Pollo (4OZ) +300 | Camarón (4oz) +410 | Carne (4oz) +230

DESAYUNO TARDÍO

PLATÓN DE FRUTA DE TEMPORADA

GF N VT D 

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

GRANOLA PARFAIT N VT D G

Granola Casera, Yogurt de Vainilla
Frutos Rojos

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

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

PRODUCTO SUSTENTABLE 

PRODUCTO LOCAL 

FAVORITOS DE BREEZE 

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

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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

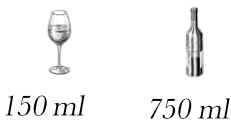
ORANGE REFRESH 190 ml

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
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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

One&Only
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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

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