

*A bold culinary vision elevates the woodfire grill into an art form.
Where every ingredient is transformed by flame, and expertly crafted techniques
draw out its fullest intensity, texture, and depth.*

CAVIAR KAVIARI


* OSETRA PRESTIGE 1 oz /28 g
G, D, E, R
paillasson potato, farm cream
sourdough blinis


* BELUGA IMPERIAL 1 oz /28
g G, D, E, R
paillasson potato, farm cream
sourdough blinis


COLD STARTERS & SALADS

EXTRA FINE WAGYU FILET
CARPACCIO 2 oz /75 g G, E, F, R
Argentinian tonata sauce, black garlic
arugula, focaccia.

FOIE GRAS AU TORCHON 1.5 oz /50 g
G, E, D
hibiscus sauce, paradise mango brioche

 TUNA TARTARE 4 oz /115 g
S, G, E, R
osetra caviar, wasabi-cilantro mayo
shiso leaves.

 WOOD-FIRED LEEKS
G, E, N, D
romesco sauce, whole-grain mustard croutons

 BAJA KUMAMOTO OYSTERS 4 pieces
SH, S, G, R, N, D
green gazpacho, finger lime

CREAMY BURRATTA
D, G, N
heirloom tomato, basil, balsamic
reduction, pine nuts, pesto.


 COAST & SUN CARPACCIO 2 oz /70 g
R, S
totoaba, Santo Tomás extra virgin
olive oil, lemon, espelette chili.

GRILLED AVOCADO SALAD
D, S, A, N, G
arugula, strawberries, poblano chili dressing
candied sunflower seeds.

HOT STARTERS

MINI ROSSINI BURGERS
G, A, D, E
2.5 oz /76 g foie gras
3.5 oz /100 g beef
wagyu beef and seared foie gras
red wine caramelized onions
potato brioche bun

ARGENTINIAN EMPANADAS 2 pieces
G, E, S, D
beef filling with olives and egg, corn humita
homemade chimichurri, tomaka sauce.


 GRILLED OCTOPUS 4 oz /120 g S,
D, M, G
ember-roasted vegetable purée
piquillo coulis.

PASTAS

 SWEET CORN RAVIOLI S, D, G
tomato-chipotle sauce
Papantla vanilla and epazote cream

CAVIAR FETTUCCINE
G, S, D, R
eureka lemon, chicken demi-glace
fresh chives

MAINS

 SEA BASS FILET 6 oz /170 g
S, D
yuzu kosho, zucchini, green citrus oil

CONFIT SUCKLING PIG 5 oz /150 g
P, S, A
rustic-style stewed beans wild mushroom
reduction

ROASTED POUSSIN CHICKEN 5.5 oz /160 g
D, A
mushroom duxelles, albufera sauce

VEGETARIAN LASAGNA
D, G

MILANESA 20 oz /570 g G, E, N
sauteed mushrooms, sunny-side egg
crispy fries, fresh greens salad
to share

green cabbage, zucchini, eggplant
tomatoes

 LOCALLY SOURCED

R RAW G GLUTEN E EGG D DAIRY GF GLUTEN FREE

 SUSTAINABLY SOURCED

M MOLLUSC S SPICY P PORK A ALCOHOL VT VEGETARIAN

* ITEMS NOT INCLUDED IN MEAL PLANS

N NUTS V VEGAN F FISH SH SHELLFISH

FROM THE JOSPER GRILL

Our proteins are carefully grilled using local mezquite wood, giving them a distinctive and delicate aroma.

SEA

ATLANTIC SALMON 6 oz/170 g GF

 CABRILLA 6 oz/170 g GF S

 TUNA 6 oz/170 g GF

RED SNAPPER 6 oz/170 g GF

 TOTOABA 6 oz/170 g GF

SHRIMP U/10 5 pieces GF

SCALLOPS U/8 3 pieces GF

LAND

* FUEGO & SABOR ARGENTINIAN BBQ
Available every Thursday
Discover today's protein selection
with your server.

WAGYU FLANK STEAK 7 oz/ 220 g GF

PORK TOMAHAWK 14 oz/ 400 g GF

VEAL SWEETBREADS 9 oz/ 250 g GF

Includes Sides: Cambray Onions,
Baby Bell Peppers, Corn on the Cob
Sauces: Criolla, Mint Chimichurri, Veal Demi-glace

RACK OF LAMB 14 oz/ 390 g GF

 CHICKEN POUSSIN 14 oz/ 390 g GF

* PRIME BONE IN RIB EYE 20 oz/ 570 g GF

CHOICE OF SAUCES

* WAGYU RIB EYE GOLD 16 oz/ 460 g GF
snake river farm

Chimichurri A, S

Criolla S

PRIME BEEF TENDERLOIN 9 oz/ 250 g GF

Béarnaise A, E, D

* WAGYU TENDERLOIN 6 oz/ 180 g GF
snake river farm

Wine Sauce A, D

Malabar Pepper Sauce A, D, S

* PRIME NEW YORK 12 oz/ 340 g GF

SIDES

BLACK TRUFFLE POTATO "ANNA" D, E

MASHED POTATOES D

SEARED FRIES D, E, S, N, G
brava sauce, smoked eggplant aioli
coriander mayo.

BAKED SWEET POTATOES
D, S
thyme honey, fresh ricotta

GRILLED BABY CARROTS D

SAUTEED MUSHROOMS D
garlic, parsley

SIGNATURE MAC & CHEESE G, D
aged cheeses, artisanal bread crumble

CHARRED ASPARAGUS E, P, D
cured egg yolk, crispy bacon

DESSERTS

STICKY TOFFEE PUDDING
D, G, N
butterscotch sauce, marscapone
caramelized hazelnuts.

APPLE TART
D, G, E
slow-cooked apple, cinnamon and
cassonade crust, crème anglaise.

CHOCOLATE "MILLE-FEUILLE" D
chocolate ganache, salted caramel
coconut ice cream.

STRAWBERRY CHEESECAKE
D, G, N, E
white chocolate cream, caramelized
pistachio, strawberry sorbet.

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 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.

Signature Cocktails

COCONUT BRASA

A twist on the classic negroni with notes of smoked coconut and peanut

Rum, Coconut-Infused Campari, Peanut Vermouth

PETRICHOR RUBY

Earthy aromas and flavors with a delicate floral touch

Tequila, Beetroot & Rose, Mole With Chocolate

HUMO & GRAPEFRUIT

Dry, citrusy, and mysterious. A reimagined paloma with mezcal grapefruit, and a gentle kiss of smoke

Mezcal, Grapefruit Super Juice, Rosemary

MIEL DEL DESIERTO

An aromatic cocktail that evokes the warm breezes of baja and the botanical soul of the desert

Damiana, Raicilla, Smoked Thyme Honey, Carrot

Non-Alcoholic Cocktails

SMOKED PINEAPPLE

Roasted Pineapple, Mint Hydrosol

BOUGAINVILLEA ASH

Geranium Hydrosol, Bougainvillea Soda

THYME FIZZ

Thyme Honey, Lemon, Soy, Jasmine

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

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Wine by Glass

Sparkling / Espumoso 150ml

Adami, Prosecco, Brut, "Garbèl", Italy
Dos Búhos, Espumoso Rosé, "1524", Mexico, 2022
Veuve Clicquot, Champagne, Brut, France, NV

White / Blanco 150ml

Henri Lurton, "Le Sauvignon", Mexico, 2022
Bouza do Rei, Albariño, Spain, 2024
Casa Ariza, Chenin Blanc, Mexico, 2023
Invivo, Sauvignon Blanc, New Zealand, 2023
Chapoutier, Riesling, Trocken-Sec, Germany, 2023
Rodney Strong, Chardonnay, Chalk Hill, California, 2020
Terra Alpina, Pinot Grigio, Italy, 2024

Rosé / Rosado 150ml

"Whispering Angel" Rosé, France, 2023
"Alma de Sirena" Rosé, Mexico, 2023

Red / Tinto 150ml

Josh Cellars, Cabernet Sauvignon, California 2022
Bodegas F. Rubio, Malbec, Mexico, 2021
Chateau Peymouton, Bordeaux, France, 2018
DeLoach, Pinot Noir, USA, 2021
Gérard Bertrand, Pinot Noir, "An 940" France, 2023
La Spinetta, Nebbiolo, Piedmont, Italy, 2023
E. Guigal, Côtes du Rhône, France, 2021
Solar Fortún, "Baya Baya", Mexico, 2023

Dessert / Postre 90ml

Château Doisy-Védrines, Sauternes, France, 2015
Donnafugata, Moscato di Pantelleria, "Kabir", Italy, 2022
Taylor Fladgate, Porto, Tawny Port, "10 Year Old"

Every wine glass is 5 oz/150 ml serving format.
Every dessert wine glass is 3 oz/ 90 ml serving format.

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Dessert

Sticky Toffee Pudding D, G, N
Butterscotch sauce, marscapone
caramelized hazelnuts

Chocolate “Mille-Feuille” D
Chocolate ganache, salted caramel
coconut ice cream

Apple Tart D, G, E
Slow-cooked apple, cinnamon
and cassonade crust, crème anglaise

Strawberry Cheesecake D, G, N, E
White chocolate cream, caramelized pistachio
strawberry sorbet

Coffee

Black Coffee
Espresso
Cappuccino
Latte

Tea

English Breakfast
Green Jasmine
Earl Grey
Mint
Chamomile
One & Only Blend
Sencha
Herbal Chai
Tropical Mango

D DAIRY E EGG G GLUTEN V VEGAN N NUTS

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After Dinner Cocktails

Carajillo Mexicano

Liquor 43, Espresso

Espresso Martini

Kahlúa, Absolut Vodka, Espresso

Fine Tequilas, Mezcal & Digestifs

Tequila Extra Añejo

Herradura, Selección Suprema

Clase Azul Ultra

Jose Cuervo, Reserva De La Familia

Maestro Dobel Atelier

Artisanal & rare

THE LOST EXPLORER ESPADIN

CLASE AZUL CENIZO

Iconic Houses

HENNESY XO

LOUIS XIII

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Una audaz visión culinaria eleva la parrilla de leña a la categoría de arte.
Cada elemento se transforma al contacto con la llama, mediante técnicas que extraen la intensidad, textura y profundidad de cada ingrediente.

CAVIAR KAVIARI


* OSETRA PRESTIGE 1 oz /128 g
L, H, G, C
papa paillasson, crema de granja
blinis de masa madre


* BELUGA IMPERIAL 1 oz /128 g
L, H, G, C
papa paillasson, crema de granja
blinis de masa madre


ENTRADAS FRÍAS & ENSALADAS

CARPACCIO EXTRA FINO DE
WAGYU 2 oz /75 g G, H, F, C
salsa tonata argentina, ajo negro
arúgula, focaccia


TORCHON DE FOIE GRAS DE PATO
1.5 oz /50 g G, H, L
salsa de jamaica, mango paraíso, pan brioche

 TARTAR DE ATUN 4 oz /115 g
S, H, G, C
caviar osetra, mayo de wasabi y cilantro,
hojas de shiso

 CORAZÓN DE PUERRO A LA LEÑA
H, G, N, L
salsa romesco, mostaza antigua, crotones

 OSTIONES KUMAMOTO DE LA BAJA 4 piezas
S, G, SH, C, N, L
gazpacho verde, caviar de limon

ENSALADA DE AGUACATE CRIOLLO
S, L, A, N, G
arúgula, fresas, aderezo de chile poblano
semillas de girasol garapiñado


 CARPACCIO DE COSTA Y SOL 2 oz /70 g
S, C
totoaba, aceite de olivo extra virgen de
Santo Tomás, limón, chile espelette

BURRATA CREMOSA
L, G, N
tomate heirloom, albahaca, reducción de
balsámico, pesto, piñones


ENTRADAS CALIENTES

MINI HAMBURGUESAS ROSSINI
G, A, L, H
2.5 oz /76 g foie gras
3.5 oz /100 g beef
carne wagyu, foie gras sellado
cebolla al vino tinto, pan brioche de papa.

EMPANADAS ARGENTINAS 2 piezas
G, H, S, L
ternera con aceituna y huevo, humita de maíz
chimichurri casero, salsa tomaka.


 PULPO A LA BRASA 4 oz /120 g
L, M, G, S
puré de verduras al rescoldo, coulis de
piquillos.

PASTAS

 RAVIOLI DE MAÍZ DULCE
G, L, S
salsa de tomate y chipotle, crema de
epazote y vainilla de Papantla.

FETUCCINI CON CAVIAR
G, S, L, C
limón eureka, demi-glace de pollo
cebollín fresco.

PLATOS FUERTES

 FILETE DE CABRILLA 6 oz /170 g S, L
yuzu kosho, zuquini
aceite cítrico verde.

LECHON CONFITADO 5 oz /150 g P, S, A
alubias estofadas al estilo rústico
reducción de hongos.

MILANESA 20 oz /570 g
G, H, N
hongos salteados con huevo estrellado
papas fritas doradas, ensalada de hojas frescas.
para compartir

LASAGNA VEGETARIANA L, G
repollo verde, zuquini, berenjena, tomate

POLLITO DE LECHE ROSTIZADO
5.5 oz /160 g L, A
duxelle de hongos, salsa albufera

P PUERCO A ALCOHOL

 PRODUCTO LOCAL

N NUECES

S PICANTE

G GLUTEN

V VEGANO

 PRODUCTO SUSTENTABLE

C CRUDO

VT VEGETARIANO

H HUEVO

L LACTEOS

* PLATILLOS NO INCLUIDOS EN EL MEAL PLAN

F PESCADO

M MARISCO

SH CRUSTÁCEO

LG LIBRE DE GLUTEN

DE NUESTRA PARRILLA DE MEZQUITE

Cocinamos a la parrilla utilizando madera de mezquite local para crear una experiencia culinaria única. Su aroma distintivo y delicado que aporta para realzar el sabor de los platillos de una manera especial.

DEL MAR

SALMÓN ATLÁNTICO 6 oz/170 g
L, G

 ATÚN ALETA AMARILLA 6 oz/170 g
L, G

 TOTOABA 6 oz/170g
LG

CALLO DE HACHA U/8 3 piezas
L, G

 CABRILLA 6 oz/170 g
L, G, S

HUACHINANGO 6 oz/170 g
L, G

CAMARONES U/10 5 piezas
L, G

DE LA TIERRA

* FUEGO & SABOR, BBQ ESTILO ARGENTINA
Jueves – Pregunte por la proteína del día.

Acompañamientos: Cebolla cambray, pimientos baby, elote a la parrilla

Salsas: Criolla, chimichurri de menta fresca demi-glace de ternera

* PRIME BONE IN RIB EYE 20 oz/ 570g LG

* WAGYU RIB EYE GOLD 16 oz/460g LG
snake river farm

PRIME BEEF TENDERLOIN 9 oz/250g LG

* WAGYU TENDERLOIN 6 oz/180g LG
snake river farm

* PRIME NEW YORK 12 oz/ 340g LG

VACIO DE WAGYU 7 oz/ 220g LG

TOMAHAWK DE CERDO 14 oz/ 400g LG

MOLLEJAS DE TERNERA 9 oz/ 250g LG

RACK DE CORDERO 14 oz/ 390g LG

 POLLITO DE LECHE 14oz/390g LG

SALSAS

Chimichurri s, A

Criolla s

Bearnesa A, H, L

Salsa de Vino A

Pimienta Malabar A, L, S

ACOMPÑAMIENTOS

MIL HOJAS DE PAPA Y TRUFA NEGRA
L, H

LAS PAPAS FRITAS DE SEARED
H, S, N, G, L

salsa brava, aioli de berenjena ahumada
mayonesa de cilantro.

 ZANAHORIAS BABY A LA PARRILLA L

MAC & CHEESE DE LA CASA
G, L
quesos maduros, crumble de pan artesanal

PURÉ DE PAPA SUAVE L

CAMOTE AL HORNO L, S
miel de tomillo, ricotta fresca

HONGOS SALTEADOS L
ajo, perejil

ESPÁRRAGOS TATEMADOS
H, P, L
yema curada, tocino crocante

POSTRES

BIZCOCHO BAÑADO EN SALSA TOFFEE
G, L, N
salsa butterscotch, chantilly de mascarpone
avellana caramelizada

CHOCOLATE Y CARAMELO L
ganache de chocolate de leche
láminas de chocolate oscuro mexicano
caramelo salado, helado de coco.

TARTA DE MANZANA CRUJIENTE
G, L, H
canela, crème anglaise

PAY DE QUESO DE FRUTOS ROJOS
G, L, N, H
crema de chocolate blanco, pistache
caramelizado sorbete de fresa.

Por favor, notifique a nuestros colegas de servicio si tiene alguna alergia o intolerancia alimentaria conocida. Nuestra comida se prepara en un entorno donde se manipulan cacahuetes/nueces y otros alérgenos. Existe un riesgo al consumir alimentos crudos o poco cocidos de origen animal o marino, incluyendo huevos, y es una política de One&Only informar a nuestros huéspedes. Aunque no hay un área de preparación separada sin alérgenos, One&Only Palmilla tomará las máximas precauciones para prevenir reacciones alérgicas, pero no asume ninguna responsabilidad. *Para preservar la calidad de nuestros productos frescos, servimos los artículos de forma estacional, según disponibilidad. Los precios indicados están en moneda mexicana, e incluyen un 16% de impuesto y un 15% de cargo por servicio. El pago se acepta solo por tarjeta de crédito o cargo a la habitación. Los consumos superiores a \$469.24 pesos de visitantes no alojados en el resort incluirán un impuesto ambiental local adicional.

Signature Cocktails

COCONUT BRASA

A twist on the classic negroni with notes of smoked coconut and peanut

Rum, Coconut-Infused Campari, Peanut Vermouth

PETRICHOR RUBY

Earthy aromas and flavors with a delicate floral touch

Tequila, Beetroot & Rose, Mole With Chocolate

HUMO & GRAPEFRUIT

Dry, citrusy, and mysterious. A reimagined paloma with mezcal grapefruit, and a gentle kiss of smoke

Mezcal, Grapefruit Super Juice, Rosemary

MIEL DEL DESIERTO

An aromatic cocktail that evokes the warm breezes of baja and the botanical soul of the desert

Damiana, Raicilla, Smoked Thyme Honey, Carrot

Non-Alcoholic Cocktails

SMOKED PINEAPPLE

Roasted Pineapple, Mint Hydrosol

BOUGAINVILLEA ASH

Geranium Hydrosol, Bougainvillea Soda

THYME FIZZ

Thyme Honey, Lemon, Soy, Jasmine

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Wine by Glass

Sparkling / Espumoso 150ml

Adami, Prosecco, Brut, "Garbèl", Italy
Dos Búhos, Espumoso Rosé, "1524", Mexico, 2022
Veuve Clicquot, Champagne, Brut, France, NV

White / Blanco 150ml

Henri Lurton, "Le Sauvignon", Mexico, 2022
Bouza do Rei, Albariño, Spain, 2024
Casa Ariza, Chenin Blanc, Mexico, 2023
Invivo, Sauvignon Blanc, New Zealand, 2023
Chapoutier, Riesling, Trocken-Sec, Germany, 2023
Rodney Strong, Chardonnay, Chalk Hill, California, 2020
Terra Alpina, Pinot Grigio, Italy, 2024

Rosé / Rosado 150ml

"Whispering Angel" Rosé, France, 2023
"Alma de Sirena" Rosé, Mexico, 2023

Red / Tinto 150ml

Josh Cellars, Cabernet Sauvignon, California 2022
Bodegas F. Rubio, Malbec, Mexico, 2021
Chateau Peymouton, Bordeaux, France, 2018
DeLoach, Pinot Noir, USA, 2021
Gérard Bertrand, Pinot Noir, "An 940" France, 2023
La Spinetta, Nebbiolo, Piedmont, Italy, 2023
E. Guigal, Côtes du Rhône, France, 2021
Solar Fortún, "Baya Baya", Mexico, 2023

Dessert / Postre 90ml

Château Doisy-Védrines, Sauternes, France, 2015
Donnafugata, Moscato di Pantelleria, "Kabir", Italy, 2022
Taylor Fladgate, Porto, Tawny Port, "10 Year Old"

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Every dessert wine glass is 3 oz/ 90 ml serving format.

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Postre

Biscocho bañado en salsa Toffee G, I, N
salsa butterscotch, chantilly de mascarpone
avellana caramelizada

Chocolate Y Caramelo L
Ganache de chocolate de leche
láminas de chocolate oscuro mexicano
caramelo salado, helado de coco

Tarta De Manzana Crujiente L, G, H
canela, crème anglaise

Pay De Queso De Frutos Rojos L, G, N, H
Crema de chocolate blanco
pistache caramelizado, sorbete de fresa

L LACTEO H HUEVO G GLUTEN V VEGANO N NUECES

Los precios indicados están en moneda mexicana, e incluyen un 16% de impuesto y un 15% de cargo por servicio. El pago se acepta solo por tarjeta de crédito o cargo a la habitación.

Los consumos superiores a \$469.24 pesos de visitantes no alojados en el resort incluirán un impuesto ambiental local adicional.

Cocteles Digestivos

Carajillo Mexicano

Liquor 43, Espresso, Licor de Chile Ancho

Espresso Martini

Patrón Reposado Tequila, Patrón Café, Frangelico, Espresso

Café

Café Negro

Espresso

Cappuccino

Latte

Té

English Breakfast

Green Jasmine

Earl Grey

Menta

Manzanilla

One & Only Blend

Sencha

Herbal Chai

Tropical Mango

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