

AGUA DINNER

Chef Bladimir Garcia Degustation Menu

SEA SNEIL AGUACHILE ^S

Slice Conch Marinated in Green Tomato Sauce
Cacahuazintle Corn
Secret Chirimix Sauce

XCATIC CHILI SOUP ^{R SN}

Tuna in Maracuya, Pomegranate, Pecan Nut, Fried Jamaica Flower

BLACK COD ^P

Pumpkin Seed Mole, Leek Mextlapique
Coriander Emulsion

MY VERSION OF "AL PASTOR" ^P

Compressed Slow Cooked Suckling Pig, Al Pastor Garnish, Piloncillo, Onion Marmalade
Axiote Essence

SWEET TACO ^N

Pineapple Tortilla, Milk Chocolate Flexi Ganache, Braised Pineapple, Chili Mix, Lime Pistachio Sponge
Chile Guajillo Ice Cream

Price 3000 MXN

Mexican Beverage Pairing 1500 MXN

salad

TUNA 100g/3.5oz ^N 660
Seared Spiced Crusted Tuna, Green Beans, Quail Eggs
Vine Tomatoes, Xoconostle Jam

BURRATA ^{VTN} 620
Burrata Cheese, Heirloom Tomato, Arugula
Epazote Peanuts Pesto, EVOO

THE SALAD ^{VTN} 480
Vine and Root Charred Vegetables, Grilled Avocado
Salads, Agave Honey Pumpkin Seed
Lemon Dressing

BEET ^{N VT} 580
Black Garlic, Cucumber, Goat Cheese, Toasted Almond
Amaranth Caramel and Guava Vinaigrette

soup

TORTILLA SOUP ^{VT} 560
Avocado, Pasilla Chili
Mediterranean Spices, Sour Cream

BAJA BISQUE 90g/3.1oz ^A 680
Lobster, Grilled Fish, Mussels
Crustacean Creamy Velouté
Flamed Cognac, Saffron Aioli

cold starter

FRESHLY SHUCKED OYSTER 6 pc ^{S R} 390
Local Mignonette

FRESHLY SHUCKED CHOCOLATE CLAM 4 pc ^{S R} 370
Local Mignonette

BEEF TARTARE 80g/2.8oz ^{RP} 580
Cured and Smoked Beef, Dry Shrimps
Spanish Chorizo, Red Bell Pepper
Tomatillo and Mint Sauce

PRAWN COCKTAIL 130g/4.5oz ^S 690
Delicious Sauce With a Touch of Chipotle Chili
Oyster Juice, Avocado, Lemon Caviar

hot starter

OYSTERS GRATIN 4 pc ^S 480
Roasted Habanero Butter
Parmesan Cheese, Avruga Caviar "Agua Specialty"

CHOCOLATE CLAM GRATIN 3 pc ^S 460
Roasted Habanero Butter
Parmesan Cheese, Avruga Caviar "Agua Specialty"

OCTOPUS 100g/3.5oz 585
Black Achiote, San Carlos Octopus
Huitlacoche, Truffle Rice, Sunny Side Quail Egg

* Items not included in All Meal Plans

Nuts ^N Raw ^R Spicy ^S Vegetarian ^{VT} Pork ^P Gluten Free ^{GF} Alcohol ^A Vegan ^V

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.

entrée

*BAJA LOBSTER TAIL 200g/7oz	1,190
Poached in Fine Herbs and "Papantla" Vanilla Butter, Pea Puree Honey Glazed Carrots	
CATCH OF THE DAY 200g/7oz ^A	850
Chipotle, Roasted Garlic, Mashed Potato Mezcal, Beurre Blanc, Avruga Caviar	
ORGANIC CORNISH HEN 200g/7oz	920
Greek Style Marinated Cornish Hen Sautéed Wild Rice	
*PRAWN 130g/4.5oz	1,200
Ricotta, Epazote, Pasta Gnocchi, Esencia de Parmesano Reducción de Vino de Madeira, Aceite de Mariscos	
*FILET MIGNON PRIME 220g/7.7oz	1,800
Bearnaise Sauce	
*WAGYU CHEEK 150g/5.2oz	1,250
Orange Scented, Black Garlic Sauce, Pea Puree Purple Onion Poc-Chuc Style	

vegetarian

GRILLED PALMITO CEVICHE ^{S VT}	380
Pineapple, Mint, Habanero Chili Coconut Milk, Sesame Oil	
PENNE PASTA ^{VT}	720
Broccoli, Asparagus, Zucchini Parmesan Sauce	
ROASTED CAULIFLOWER ^N	980
Turmeric Tahini, Pistachio	

pasta & risotto

*PACCHERI SHORT RIB 100g/3.5oz ^A	1,680
Bolognese Sauce Braised Short Rib, Tomato Sauce Basil, Homemade Ricotta Cheese	
TONNARELLI AL NERO 130g/7oz ^{P A}	1,200
Sautéed Pacific Shrimp, Spanish Chorizo Cherry Tomato, Basil	
*LOBSTER RISOTTO 200g/7oz	1,190
Vialone Nano Rice, Reggiano Parmesan EVOO	

sharing

*SEAFOOD TOWER	2,950
Oyster (4pcs), Shrimp (4pcs), Chocolate Clams (4pcs) Lobster (200g/7oz), Alaska King Crab (50g/1oz), Sashimi Tuna (50g/1oz), Local Seabass Ceviche (50g/1oz) Mignonette, Cocktail Sauce, Ponzu Salsa Mexicana Rasurada	
*SAFFRON SEAFOOD RISOTTO (200g/7oz) ^A	2,580
Saffron, Vialone Nano Rice Roasted Piquillo Pepper, Shrimp Mussels, Clams, Abalone, Lobster	
*WHOLE ROASTED FISH (2kg/70.5oz)	2,500
Mojo de Ajo or Achiote Sauce	
*PRIME NEW YORK STEAK 500gr/18 oz	2,480
Bearnaise Sauce	

side dish

Garlic Broccoli	240
Charred Asparagus	240
Cream Spinach	380
Assorted Sautéed Vegetables	240
Fries	240
Mashed Potato	240
Sautéed Wild Rice	320
Frijoles de la Olla ^P	240

dessert

XOCOLATL	390
Chocolate 70% Cocoa Ice Cream Chocolate Emulsion, Cocoa Crumble	
KEY LIME PIE	390
Lime Sorbet, Vanilla Chantilly French Crispy	
CHURROS	390
Dulce de Leche Chocolate Sauce	
PALMILLA TRES LECHES	390
Genoise Sponge Tres Leches Sliced Pineapple Dulce de Leche Ice Cream	
BERRIES CHEESECAKE IN 2 TEXTURES	390
Linzer crumble, Cheesecake Foam, Raspberry Espuma Cheesecake Sorbet, Strawberry Gel	

*** Items not included in All Meal Plans**

Nuts N Raw R Spicy S Vegetarian VT Pork P Gluten Free GF Alcohol A Vegan V
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.