

SEARED

Petrossian Daurenki Caviar

In a lake that borders both Russia and China, two sturgeon species met, mated and produced a wonderful new caviar, daurenki; as a result, a medium- to large-sized beads produce a rich, buttery and nutty flavor. This is why, Petrossian is Jean-George's favorite caviar by excellence.

* EGG CAVIAR ½Oz/14g 2,485 * CLASSIC CAVIAR 1oz/28g 4,615
Vodka Cream Crème Fraiche and Warm Blinis

raw

6 OYSTERS ON THE HALF SHELL R 495
Laguna San Ignacio, La Paz

CRISPY HAMACHI SUSHI 1.5oz/43g GR 780
Chipotle Mayonnaise, Soy Glaze

TUNA TARTARE 3oz/85g GR 765
Avocado, Spicy Radish, Ginger Marinade

BEEF CARPACCIO 1.5oz/43g GR 960
Parmesan Cheese, Black Truffle Fritters

salad

CAESAR VT GF 580
Parmesan Cheese, Prosciutto

* BURRATA WITH POMEGRANATE VT 860
AND HIBISCUS
Ancho Chili, Arugula and Basil

CARROT SALAD WITH AVOCADO VT 390
Toasted Seeds, Homemade Sour Cream
Orange-Lemon Dressing

KALE SALAD VT 390
Roasted Pumpkin, Red Apple
Grainy Mustard Vinaigrette

Pizza

MOZZARELLA VT 510
Tomato, Basil

* BLACK TRUFFLE VT 740
Fontina Cheese

appetizer

JUMBO SHRIMP COCKTAIL 7oz/198g 860

* IBERIC HAM, "PATA NEGRA" 57g/2oz R 980

BUTTERNUT SQUASH RAVIOLI 695
Parmesan and Crushed Amaretti

SPICED THAI BROCCOLI SOUP VGF 475
Coconut, Lime

* SEARED FOIE GRAS 4oz/113g 920
Spiced Infused Apples, Lime

CHAR-GRILLED OCTOPUS 5oz/142gr S 890
Smoked Paprika, Crème Fraiche
Guajillo Vinaigrette

entree

FRIED CHICKEN 340g/12oz S 995
Spinach, Habanero Sauce
Basil Oil

CRISPY BEEF SHORT RIB 992g/35oz SA 1,600
Fried Polenta, Smoked Chili Glaze

SEARED KING SALMON 1,900
Chili-Pumpkin Seed Broth
Roasted Squash

Choice of Sauce

SEARED Steak Sauce, Bearnaise, Black Pepper, Chipotle Glaze, Chimichurri

Chef Jean-Georges Vongerichten
Chef De Cuisine Stuart Roger

 Jean-Georges Signature

* Items not included in 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.

From the Mezquite Grill

At SEARED we take extra care in sourcing the best products. We partner with small farms who focus on quality and care of the animals such as Rangers Valley in Australia and Creekstone Farms in Kansas among others. Our meat is carefully grilled using local mezquite wood, giving the meat a distinctive and delicate aroma.

<i>prime</i>		<i>sea</i>	
FILET MIGNON 227g/8oz	1,800	ORA KING SALMON STEAK 198g/7oz s	1,600
NY STRIP 340g/12oz	1,625	New Zealand	
BONE-IN RIB EYE 670g/20oz	1,990		
DRY AGED NY STRIP 340g/12oz	1,800	*GRILLED MAINE LOBSTER 482g/17oz sGF	3,500
* TOMAHAWK 55oz / 1'559g	4,600	Smoked Chili Butter	
<i>wagyu</i>		<i>side dish</i>	
* INFINITY TOMAHAWK 1,700g/60oz	6,600	ROASTED BRUSSELS SPROUTS P	360
Rangers Valley, AU Full Blood, 7+		Prosciutto, Pear Mustard	
* TENDERLOIN 1oz	905	ROASTED ASPARAGUS	325
Miyazaki, JPN A5 Certified		EVOO, Lime	
* ENTRECOTE 556.9g/20oz	2,600	BROCCOLI RABE	360
Rangers Valley, AU Crossbred, 5+		Lemon, Garlic and Chili	
		FRIZZLED SPICY ONIONS s	195
		Herb Remoulade	
<i>kobe</i>		MASHED POTATOES v	390
* RIBEYE 1oz	920	BELUGA LENTILS	320
Kobe, JPN A5 Certified		Chili Oil and Black Vinegar, Sweet Potato	
* NY STRIP 1oz	920	Broccoli, Cilantro Stems	
Kobe, JPN A5 Certified		FRENCH FRIES v	265
		Parsley, Thyme, Rosemary	
		MAC AND CHEESE gv	230
<i>Organic - Grass Fed</i>			
FILET MIGNON 227g/8oz	2,300	<i>dessert</i>	
Grass Run Farm, Colorado		CORN SOUFFLEE	380
<i>Lamb</i>		WARM CHOCO-CAKE	380
LAMB CHOPS 200g/14oz	1,900	Vanilla Ice Cream	
		COCONUT CUSTARD	380
		BROWN BUTTER CARROT CAKE	380
		Cream Cheese Frosting, Braised Carrots	
		Sour Cream Sorbet	

Choice of Sauce

SEARED Steak Sauce, Bearnaise, Black Pepper, Chipotle Glaze, Chimichurri

Chef Jean-Georges Vongerichten
Chef De Cuisine Stuart Roger

 Jean-Georges Signature

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