

AGUA LUNCH

appetizer

GUACAMOLE & SALSA MEXICANA VT Artisan Cheese, Corn Tortilla, Tlayuda Chips	320
HEIRLOOM TOMATO GAZPACHO & BURRATA VT GF Cucumber, Red Bell Pepper, Vinegar Extra Virgin Olive Oil	420
FRIED CALAMARI 200g/7oz GF Chipotle Mayonnaise, Ranch Dressing	420
*TUNA TIRADITO 150g/5oz S GF R Pomegranate, Radish, Serrano Pepper Tlayuda Chips, Passion Fruit Emulsion	880
CATCH OF THE DAY CEVICHE 150g/5oz S GF R Red Onion, Cucumber, Serrano Pepper Habanero Oil, "Leche De Tigre" Emulsion	480
PRAWN COCKTAIL 200g/7oz S Delicious Sauce With a Touch of Chipotle Chili Oyster Juice, Avocado, Lemon Caviar	690
DIP DUO N Beetroot and Macadamia, Crudit�e White Beans Humus, Tlayuda Chips	450

salad

CAESAR SALAD P Bacon, Chicharron, Boiled Egg White Anchovies, Parmesan Cheese Corn Tortilla Chips	280
CITRUS SALAD V Orange and Grapefruit Supreme Grilled Papaya, Baby Beets, Toasted Pumpkin Seeds Hibiscus Vinaigrette	320
Upgrade Your Salad Experience:	
*Lobster 120g/4oz	990
Chicken 120g/4oz	280
*Shrimp 120g/4oz	890
Grilled Vegetables	180

late breakfast

FLUFFY PANCAKES Fresh Berries, Canadian Maple Syrup Whipped Cream	490	SELECTED SEASONAL FRUIT VT Served with Low-Fat Greek Yoghurt	400
AVOCADO TOAST VT Arugula, Cherry Tomato, Cucumber Pumpkin Seeds, Goat Cheese Cold Pressed Extra Virgin Olive Oil	360	THE CLASSIC BENEDICT P Two Poached Eggs Homemade English Muffin Asparagus, Hollandaise, Canadian Ham	460
ACAI BOWL NVT Granola, Fresh Coconut Milk, Banana, Berries Organic Agave Syrup	425		

* 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.

thin crust pizza

BUFFALINA VT Mozzarella, Basil	380
FRUTTI DI MARE Sautéed Octopus, Calamari, Prawns	490
SEASONAL VEGGIES VT Organic Miraflores Vegetables	380
BLACK TRUFFLE VT Fontina Cheese	740

perfect lunch in baja

SEARED CATCH OF THE DAY 200g/7oz GF Plantain Puree, Sautéed Vegetables Baby Bell Peppers	620
STEAK & FRIES 340g/12oz Grilled Prime New York, Truffle Fries Chimichurri Sauce	1,625
* LOBSTER ROLL 180g/6oz Butter Poached Lobster, Brioche Bun Lemon Mayonnaise, Chives French Fries	1,190
QUESA BURGER 220g/8oz Prime Beef Patty, Guacamole Salsa Mexicana, Flour Tortilla, Cheddar Cheese French Fries	680
FAJITAS s Bell Peppers, Onions, "Xcatic" Chilli Corn or Flour Tortilla	
Your Selection of:	
Vegetarian	380
Chicken 120g/4oz	280
Beef 120g/4oz	580
* Shrimp 120g/4oz	890
PULLED SHORT RIB NACHOS 50g/1.7oz Truffle Paste, Black Beans, Avocado Melted Cheese	650
CHILI HOT DOG 50g/1.7oz Onion Jam, Tomatoes Melted Cheese French Fries	520

mexican specialty

* LOBSTER TLAYUDA "OAXAQUEÑA" STYLE 180g/6oz Sautéed Lobster, Refried Beans, Oaxaca Cheese Avocado, Red Onion, Sour Cream	1,190
BAJA FISH TACOS 180g/6oz s Fresh Vegetables, Coleslaw Salad Corn or Flour Tortilla, Habanero, Molcajete Sauce	580
ZUCCHINI BLOSSOM TACOS VT Vegan Cheese, Coleslaw Salad	580

favorite

TEMPURA FISH & CHIPS 200g/7oz Mixed Greens Salad, Chipotle Mayonnaise French Fries	420
CHEESEBURGER 200g/8oz P Prime Beef Patty, Crispy Bacon, Avocado Cheddar Cheese, Sautéed Onion French Fries	520
CIABATTA CLUB 100g/3.5oz P Chicken Fried Egg, Crispy Bacon Avocado, Romaine Lettuce, Tomato French Fries	450
* AHI TUNA POKE BOWL 180g/6oz R Avocado, Radish, Scallion, Cucumber Sesame Seeds, Seaweed, Pickled Ginger Ponzu Dressing	1,080
VEGAN BURGER Impossible Burger Patty Arugula, Beet, Avocado, Dried Tomato Vegan Cheese BBQ Mayonnaise	520

dessert

CHURROS Dulce de Leche, Chocolate Sauce	390
O&O TRES LECHES Genoise Sponge Tres Leches Sliced Pineapple, Dulce de Leche Ice Cream	
KEY LIME PIE Lime Sorbet, Vanilla Chantilly French Crispy Meringue, Key Lime Pie Bites	

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