

The cuisine native to the Gulf of Mexico is exquisite. Discover our savory combinations surrounded by a family atmosphere that is both

Cocktails

MANDARIN PISCO SOUR

A South American classic balanced with zesty citrus blends of lime and mandarin

PISCO MAR

A reassuringly balanced cocktail combined with peppery notes of ginger and lime

GIN GIN

An invigorating composition made with gin and the addition of sweet lavender

NORTHERN CLAMATO

A yummy Mexican version of the Bloody Mary: dark beer, lime, spicy sauces and a pinch of salt

FRUITY CLERICOT

An elegant expression of red wine mixed with lime and diced fruit

PASSION FRUIT SOUR

Flavorful and uplifting cocktail made with rum and passion fruit topped with sparkling water

MEXICAN CHICHA

Unique and interesting flavor made with sorrel and lively expressions of cinnamon

Cocktail Bar

SEAFOOD COCKTAIL

Mexican-inspired cocktail: the best way to serve this mixed seafood cocktail with a hit of freshness

SHRIMP AGUACHILE * /

Fresh, spicy and light aguachile

FISH TIRADITO * /

Thin sliced catch of the day with Sinaloa-style sauce

MUSHROOM CEVICHE ☺ / ✓

What it lacks in animal products, it makes up for in delicious freshness

Little Cravings

SHRIMP EMPANADA

Mexico City style, with chipotle pepper mayonnaise and avocado

FISHADILLAS ☺

Crispy turnovers filled with shredded fish

OCTOPUS TOSTADA ☺

Fried octopus with pico de gallo, ancho peppers & xcatic dressing

Best Potluck Appetizers

BAJA TACOS /

Discover the tastiest fish treat from Baja: crispy beer battered fish tacos

✓ Try our vegan option: crispy battered cauliflower

MELTED CHEESE

Served with squid chorizo and flour tortillas

SHRIMP GRILLED OVER

HOT EMBERS

Charcoal-grilled and drizzled with cajun adobo

DIABLA STYLE SHRIMP TACOS ☺ /

Lightly spicy with a cheesy gratin finish

Soups

SHRIMP AND FISH BROTH

Served piping hot at your table

SEAFOOD SOUP

Perfect for reviving and comforting the soul

Delights Of The Sea

DRY NOODLES WITH SEAFOOD

Homemade style, served with mayonnaise

SEAFOOD MIXIOTES 🌱

Served with nopalitos

FETTUCCHI ROCKEFELLER

Rockefeller sauce, served with shrimp and extra cheese au gratin

GRILLED GLAZED SALMON 🌱

Grilled salmon fillet with oriental sweet and sour sauce

FISH YOUR WAY

Prepared to your liking – garlic mojo, garlic butter, fried, or a la talla style

GRILLED OCTOPUS

Whole fried octopus served with artichokes, potatoes, and guajillo chiles, prepared in our special style

PIER 8 GRILL

MXN 528 USD 24

Pier 8's favorite, grilled fish and seafood perfect to turn your special occasion into a memorable meal

LIVE LOBSTER

MXN 3.08 per g USD 14¢ per g

Grilled live Caribbean lobster with butter and garlic

Earthly Delicacies

LEMON CHICKEN

Half a chicken served with sautéed mushrooms

NEW YORK 🍷

With Béarnaise sauce and vegetables

🌱 GLUTEN FREE Palace Resorts is proud to offer menu items with gluten free ingredients. However, our kitchens are not gluten free environment, so we can not assure you that our restaurant environment or any menu item will be 100% free of gluten. If you are celiac please contact the restaurant manager.

* Our food is prepared under strict hygienic conditions and norms, however, consuming raw or undercooked products is at your own risk.

🌱 VEGAN / 🔥 HOT 🌱 This food contains nuts or seeds that can cause allergies.

Additional cost applies. The amount will be charged in MXN or the equivalent to USD and it will be charged to the room bill. Please enquire at the front desk about the exchange rate for charges in USD.



Proud of the vegetarian choices we offer, we have plant based substitutes from NotCo and Plant Squad for you to choose.