



*Dinner Menu
Sunday*

Appetizers

FINE GREENS SALAD
With Tomato and Olives

GRILLED EGGPLANT AND MUSHROOM SALAD
With Camembert Cheese Dressing

MEXICAN VEGETABLES SALAD
With Zucchini, Corn and Carrots

Soups and Creams

CUCUMBER COLD CREAM

CRAB SOUP

Main Dishes

GRILLED RIB EYE
With Baked Potato and Vegetables

GRILLED FISH FILLET
Accompanied with Vegetables

STUFFED CRABS SAN BLAS STYLE
Served in Chipotle Chile Sauce

CHICKEN DIÁVOLA STYLE
Accompanied with Rice and Potato

FETTUCINI ALFREDO

Desserts

PINEAPPLE STRUDELL

CHEESE CAKE

DESSERT OF THE DAY



BY PALLADIUM



Dinner Menu Monday

Appetizers

TRIFOLATI SALAD

With Grilled Mushroom in Roquefort Sauce Dressing

TOMATO CONFIT SALAD

With Goat Cheese and Chipotle Chile Vinaigrette

CACTUS SALAD

With Tomato Onion and Coriander Vinaigrette

Soups and Creams

SPINACH COLD CREAM

MINISTRONE SOUP

Main Dishes

FRESH SALMON FILLET

With Achiote Butter, served with Spinach and Steamed Vegetables

BBQ RIBS

Served with French Fries and Vegetables

GRILL T BONE

Served with Baked Potato and Vegetables

CHICKEN IN POBLANO MOLE SAUCE

Served with Rice and Zucchini Julienne

PENNE IN ARRABIATA SAUCE

Desserts

FRUITCAKE

THOUSAND LEAVES CAKE

DESSERT OF THE DAY



BY PALLADIUM



Dinner Menu Tuesday

Appetizers

GARLIC MUSHROOMS
Sautéed in Garlic and Guajillo Chile

ONION FLOWER TEMPURA
With House Dressing

TÍO JUAN SALAD
With Tomato, Tuna and Mayonaisse

Soups and Creams

PALM HEARTS COLD CREAM

WON-TON SOUP

Main Dishes

TÚNA FILLET
With Sesame Seed Crust and Soy Sauce served with Vegetables

STUFFED CHICKEN
Stuffed with Shrimp and Peppers in a Cheese Sauce

BEER MARINATED PORK MEDALLIONS
Accompanied with Grilled Vegetables

MIXED FAJITAS
Served with Flour Tortillas, Guacamole, Refried Beans and Mexican Sauce

SPAGUETTI IN PUTANESCA SAUCE

Desserts

WALNUT CAKE

FRUIT ASPIC

DESSERT OF THE DAY



BY PALLADIUM



Dinner Menu
Wednesday

Appetizers

SERRANO HAM SALAD
Served with Melon Pearls

CAESAR SALAD
Served in a Parmesan Cheese Basket

FRESH SALAD
With mixed Greens and Tequila Vinaigrette

Soups and Creams

CORN CREAM

ONION SOUP

Main Dishes

SURF AND TURF
Beef and Prawns served with Buttered Vegetables

FISH FILLET
In Banana Papillot served with Rice and Vegetables

CHICKEN PIBIL
Served with Steamed Vegetables

MEXICAN STYLE BEEF TIPS
With Flour Tortillas, Guacamole and Mexican Sauce

SPAGUETTI BOLOÑESA

Desserts

CHOCOLATE TART

FRUIT TARTLET

DESSERT OF THE DAY



BY PALLADIUM



Dinner Menu
Thursday

Appetizers

ASIATIC SALAD

With Pear, Shrimp and Balsamic Vinaigrette

CAPRESE SALAD

With Tomato and Mozzarella

RANCH SALAD

With Lettuce and Grilled Panela Cheese

Soups and Creams

COLD GALICIAN SOUP

LOBSTER SOUP

Main Dishes

GRILLED RIB EYE

In a Pepper Sauce with Baked Potato and Vegetables

VERACRUZ STYLE FISH FILLET

With Rice and Vegetables

MIXED BROCHETTES

Served with Vegetables Julienne

BAKED CHICKEN

With a Honey Mustard Glazed served with Mashed Potatoes

SPAGUETTI CARBONARA

Desserts

APPLE TORRIJOS

NAPOLITAN CUSTARD

DESSERT OF THE DAY



BY PALLADIUM



Dinner Menu
Friday

Appetizers

ARTICHOKE SALAD
In a Bell Pepper Vinaigrette

GARLIC MUSHROOMS
Sautéed with Garlic and Guajillo Chile

PLAYA DEL CARMEN SALAD
With Lettuce, Panela Cheese and Fruit Dressing

Soups and Creams

ASPARAGUS CREAM

TORTILLA SOUP

Main Dishes

BEEF PETALS
In Three Pepper Sauce served with Buttered Vegetables

MUSTARD PORK MEDALLIONS
Served with Grilled Vegetables

CHIHUAHUA STYLE STUFFED CHILES
In a Tomato Sauce served with Rice

CHICKEN MILANESE
Served with Rice and Steamed Vegetables

TRADITIONAL LASAGNA

Desserts

BANANA TART

LEMON PIE

DESSERT OF THE DAY



BY PALLADIUM



Dinner Menu Saturday

Appetizers

CITRUS SALAD

With Lettuce, Grapefruit, Orange and Beetroot Dressing

VEGETABLES TEMPURA

In a Teriyaki Sauce

TABASCO SALAD

With Tomato, Mint, Cucumber and Chickpeas

Soups and Creams

COLD CREAM OF AVOCADO

SEAFOOD SOUP

Main Dishes

BEEF TOURNEOS

With a Cabernet Sauce served with Vegetables Julienne

GARLIC FISH FILLET

Accompanied with Rice and Vegetables

JALISCO STYLE FLAUTAS

Accompanied with Guacamole and Mexican Sauce

CHICKEN CACCIATORE

Served with Rice and Vegetables

NOODLES WITH LEEKS AND MUSSELS

Desserts

OPERA CAKE

STRAWBERRY MOUSSE

DESSERT OF THE DAY



BY PALLADIUM