



Food plays a very important role in the Lebanese culture, everything revolves around it. The Lebanese not only share the food, but the experience of eating it. It is our pleasure to be your hosts. At Habibi all of our dishes were designed to be shared.

If this is the first time you visit us, please allow your host to guide you so you can live the experience as we have prepared it for you.

COLD MEZZE

LABNEH 🍷

Fresh creamy cheese made from strained yoghurt, served plain or with Kalamata olives

HUMMUS 🍷🌿

Chickpea dip combined with ground sesame seeds and lime juice

BABA GANOUSH 🍷🌿🌱

Roasted egg plant purée

SHANKLISH 🍷🌿

Lebanese cheese served with tomato, onion and spearmint

BEEF KIBBEH *

Raw beef tartare with bulgur wheat, served with fresh peppermint leaves and spring onions

FRESH TUNA KIBBEH *

Fresh tuna tartare made with bulgur wheat, served with fresh peppermint leaves and spring onions

TABBOULEH 🌿

Parsley salad combined with tomato, onion and wheat, drizzled with olive oil and lime vinaigrette

FATTOUSH 🌿

Refreshing salad made with tomato and lettuce over crispy croutons tossed with pomegranate vinaigrette

KALAMATA OLIVES 🍷🌿

With garlic oil and lime

LABAN 🍷🌿

With peppermint, cucumber and garlic

COLD GRAPE LEAVES 🍷🌿

Stuffed with rice and chopped peppermint, drizzled with olive oil

ROASTED EGGPLANT 🌿

Made with tomato and onion tossed with lime, served with croutons and za'atar

FALAFEL SALAD 🍷🌿

Flavorful cold salad, made from pureed chickpeas and fava beans, lettuce, peppermint, Kalamata olives and cucumber with sesame dressing

POTATO KIBBEH 🌿

Served cold, made with potato, fresh peppermint leaves, onion and olive oil

HOT MEZZE

FRIED KIBBEH 🌿

Made of ground lamb, wheat and pecans

GRILLED KIBBEH

Filled with lamb confit

GRAPE LEAVES 🍷

Steamed grape leaves, stuffed with rice and ground lamb, served with caramelized onion

CABBAGE LEAVES 🍷

Steamed cabbage leaves, stuffed with rice and ground lamb, served with caramelized onion

PHOENICIAN POTATOES 🍷🌿

Fried potatoes seasoned with sumac, Arabian pepper and parsley, served with garlic mayonnaise

RICE AND CHICKEN 🍷🌿

Fried rice mixed with cooked chicken breast and assorted nuts

M'JADDRA 🍷🌿

Fried rice, lentils and caramelized onion, served with tomato salad, cucumber and peppermint vinaigrette

RICE AND NOODLES 🌿

Fried rice and noodles served with labneh

RICE AND LAMB 🍷🌿

Fried lamb and rice with chickpeas and peppermint

RICE AND SHORT RIB

Fried rice and slow-cooked short rib with fresh peppermint leaves

MAKANEK 🍷

Lamb sausage flambéed with brandy, lime and ginger-garlic oil

KHACHAPURI 🌿

Freshly baked cheese-filled bread with a sunny side up egg on top

FRIED POTATO KIBBEH 🌿

Stuffed with sautéed spinach

FTOYER 🌿🌿

Deep-fried shells: one is filled with spinach and the other with ground beef

HAWAWSHI

Freshly baked bread stuffed with ground beef and spices

MIXED DEEP FRIED PLATTER 🌿

Spinach ftoyer, ground beef sambousek and kibbeh filled with mashed potatoes and ground lamb



SOUPS

IMA 🍷

Beef meatballs and rice in tomato broth

RISHTA 🌿

Lentils and noodles

SHISH BARAK

Beef ravioli in labneh sauce and mint broth

MANOUSHE - LEBANESE PIZZA 🌿

All our Lebanese flatbread is served with za'atar

- ◊ Plain ◊ With cheese ◊ Spiced ground lamb

MAIN COURSE

OKRA STEW ✓ 🌿

Stewed tomatoes and onion in tomato broth and pecans

GRILLED EGGPLANT 🍷 🌿 🌿

With tomato sauce, mozzarella cheese and baked pecans

SAMAK 🍷 🌿

Griddled fish with sesame seed sauce

CHICKEN FATTEH 🌿

Chicken breast cooked with chickpeas, crispy pita croutons, Greek yoghurt dressing, eggplant and garlic

MUSAKHAN 🌿

Baked chicken drumsticks served over bread with sumac, pecan and caramelized onion

FRIED KIBBEH

Stuffed with ground lamb, wheat and pecans, served in labneh-mint broth

LEBANESE MEATBALLS 🍷

Ground lamb meatballs in tomato sauce and potatoes

SHAWARMA

Marinated lamb, lettuce, turnips, red onion, labneh, tomato and druze bread

BRAISED LAMB SHANK 🍷

In paprika adobo sauce, vegetables, rice and roasted tomato

GRILLED LAMB CHOPS 🍷

Served with mint sauce and Phoenician potatoes

KIBBEH RAAS 🌿

Stuffed with pecans, wheat and roasted beef confit

STUFFED ZUCCHINI 🍷

Beef and rice stuffed zucchini, served in tomato broth or labneh

MIXED GRILL 🍷

Great for sharing:
Chicken, lamb, beef and vegetables

FABIOLA NAVA GÓNGORA
Chef de Cuisine

🍷 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.

🌿 Vegetarian ✓ Vegan

🌿 This food contains nuts or seeds that can cause allergies.



SOUPS

IMA ☺

Beef meatballs and rice in tomato broth

RISHTA 🌿

Lentils and noodles

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In paprika adobo sauce, vegetables, rice and roasted tomato

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DESSERTS

KNAFEH

Habibi's signature dessert: crispy kataifi pastry, filled with warm string cheese and then drenched in orange blossom syrup

LABNEH CHEESECAKE

Creamy dessert with a slightly acidic finish, topped with pistachio and vanilla streusel scented with orange blossoms

LUQAIMAT

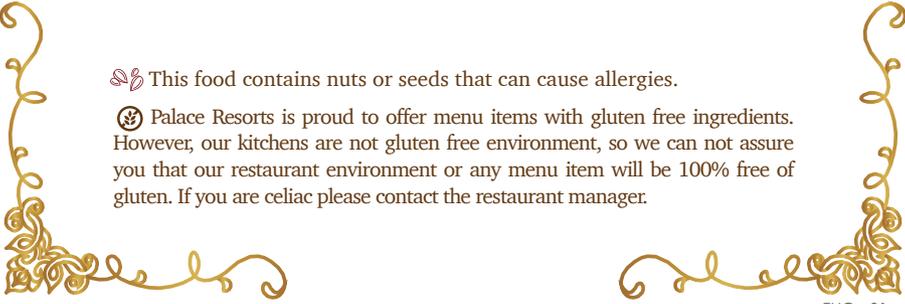
Lebanese donuts with honey ice cream

DATE AND PECAN PIE

Served warm

BAKLAVA SELECTION

Ma'amoul, belewe, ladyfingers, almond graibes, macroum



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HOMEMADE ICE CREAM

ASHTA ICE CREAM

Ashta and pistachios: the sweet clotted Lebanese cream joins forces with one of the world's most beloved nuts

ORANGE BLOSSOM SORBET

A fragrant orange blossom sorbet with a rich-mouth feel

PISTACHIO ICE CREAM

The golden ingredient of the Middle Eastern desserts: pistachio ice cream with flaky phyllo dough

LABNEH SORBET

A true depiction of labneh's beauty, drizzled with honey and fresh mint leaves

COFFEE & TEA

TURKISH COFFEE

WHITE LEBANESE COFFEE

REGULAR

ESPRESSO

CAPPUCCINO

LATTE

PEPPERMINT TEA





DIGESTIVES

ARAK

Arak is a strong liquor of highly potent character. According to the Lebanese tradition, it is usually mixed in portions: one part arak to two parts water, then poured into ice. The first sip harbors medical purposes, the second triggers happiness and the third leads to vivid dreams

PAMA

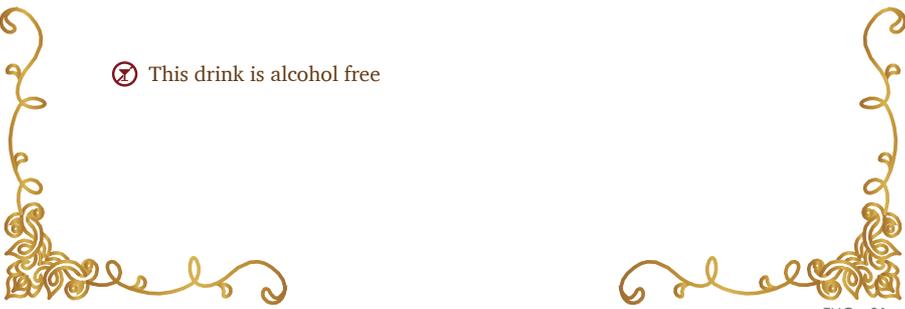
Ruby-red liqueur, delicate and fruity with an intense aroma of pomegranate

ROSE WATER ☒

A delusional dream of roses, chamomile and ice

JALLAB ☒

A Middle-Eastern sweet, delectable blend made of date, grape molasses, subtle undertones of rose water and toasted pumpkin seeds



☒ This drink is alcohol free



HOOKAH

TOBACCO FLAVORS

MINT

WATERMELON

BLUEBERRY

CHERRY

PEACH

DOUBLE APPLE

SPECIAL INSTRUCTIONS

OVER 18 YEARS

- Never touch the bowl
- You must never hold the coal in your hand when ignited
- When smoking, you do not need to move the shisha, just pass the hose from hand to hand
- 200 USD will be charged in case of any damage



The rent of shisha pipes has an additional cost.
The amount of 30 USD or the MXN equivalent will
be charged to the room bill.