

## MENU

### FROM OFFAL AND HEAVENLY SPECIALTIES

#### ROLLED STUFFED PORK

Pork loin roll with egg, spinach, bell pepper, carrot, manchego cheese and bacon, served with a salad mix

#### PARMESAN BEEF CARPACCIO ✨ 🍷 🍴

Grana Padano, olive tapenade, red onion and arugula with extra olive oil dressing and lime juice

#### SWEETBREADS 🍷

Cooked in whey, charbroiled with potatoes and parsley

#### GRILLED CHISTORRA SAUSAGE 🍷

With melted cheese and *chimichurri*

#### NEW YORK STRIP *CHICHARRÓN*

Served with potato purée and gravy sauce

#### *CHORIPÁN*

With white Argentine *chorizo*, served with mixed greens, tomato and *chimichurri*

#### OCTOPUS CASSEROLE 🍷

Cooked in its own juice with garlic, paprika and *chimichurri* sauce

#### GRILLED SAUSAGE 🍷

With red wine reduction, served with lettuce and tomato

#### GRILLED PROVOLONE 🍷 🌿

With tomato and basil

#### ARGENTINEAN *EMPANADAS*

- ◆ With spinach and cheese
- ◆ With *humita*, corn, white sauce, cheese and bell peppers
- ◆ With ground beef, hard-boiled egg and spices

### PASTA

#### SPINACH RAVIOLI 🌿

Topped with cheese sauce

#### FETTUCCHINI ALFREDO 🌿

With Parmesan cheese emulsion and butter

#### PASTA POMODORO 🌿

Topped with tomato sauce and basil

#### NEAPOLITAN LASAGNA

Served with ground meat

🍷 **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.

🌿 **VEGETARIAN**



## MAIN COURSE

### VEGETABLE *MENESTRA* 🍴 🌿

Vegetable stew with thyme, garlic and olive oil

### SMOKED CAULIFLOWER 🍴 🌿

Placed right on the grill

### THE GRILL'S BURGER

Beef burger with melted Provolone, arugula, roasted tomato and caramelized onion

### CAPRESE BREADED BEEF 🍴

With tomato sauce base, mozzarella au gratin, basil pesto and tomato slices

### GRILLED OCTOPUS 🍴

*Chimichurri* marinade with bell peppers and pomodoro sauce

### TUNA STEAK - 7 OZ 🍴

Juicy tuna loin with a deep smoky flavor from the grill

### SALMON FILLET - 7 OZ 🍴

Grilled with a touch of white wine



## FROM THE GRILL

### CHICKEN BREAST 🍴

Grill-roasted

### FLANK STEAK - 7 OZ 🍴 🍴

Handled as little as possible during grilling to maintain juiciness

### RUMP STEAK - 14 OZ 🍴 🍴

Sensational and juicy, cut from the top sirloin

### SHORT RIB - 17 OZ 🍴

Beef ribs cooked low and slow in their own juice

### RIB-EYE STEAK - 10 OZ 🍴 🍴

Grilled rib eye

### STRIP LOIN STEAK - 10 OZ 🍴 🍴

Grilled New York

### PORK LOIN STEAK - 10 OZ 🍴

Luscious pork T-Bone, slow-cooked on charcoal fire

### PIZZA *MATAHAMBRE* 🍴

Flank steak pizza-style, topped with tomato sauce and mozzarella cheese au gratin



## DAZZLING SIDES

### ARGENTINEAN SALAD 🍴 🌿

With radicchio, tomato, Romaine lettuce, red onion, olive oil and oregano

### SAUTÉED MUSHROOMS 🍴 🌿

Served with onion, parsley, olive oil and white wine

### PEPERONATA 🍴 🌿

Roasted red onion and bell peppers with balsamic vinaigrette and olive oil

### FRESH GREEN LEAVES 🍴 🌿

Assorted lettuce, tomato, red onion, arugula, radish and avocado with olive oil dressing and homemade vinaigrette

### POTATO SALAD 🍴

With spring onion, mustard cream, onion, parsley and bacon

### FRENCH FRIES 🍴

With truffle oil, Parmesan cheese and parsley

### POTATO PURÉE 🍴

Rustic garlic mashed potatoes with butter, parsley and pepper



OMAR ÁLVAREZ ORTIZ  
Chef de Cuisine



## DIGESTIVES

### BAILEYS

A blend of fresh cream and real Irish whisky in coffee, on the rocks or in a decadent dessert

### MANHATTAN

Considered one of the most famous spirit forward cocktails: whiskey, Vermouth rosso and cherry

### CARAJILLO

Mighty coffee drink balanced with Licor 43, its bright golden glow and notes of caramel, highlight this amazing drink



## CRAVING SWEETS AFTER A MEAL

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### ALFAJOR

Soft, delicate cookies made with cornstarch, dulce de leche and chocolate

### CARAMEL FLAN

Authentic caramel flan

### CHOCOTORTA

Combination of Argentine dulce de leche, chocolate cookies and cream cheese

### COULANT

Filled with dulce de leche

### PANQUEQUE

Flat cakes filled with dulce de leche and vanilla ice cream



## HOMEMADE ICE CREAM

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### OREO ICE CREAM

Rich chocolate and bits of puffed rice are folded into sweet oreo ice cream to create this playfully indulgent flavor

### CINNAMON ROLL ICE CREAM

The simple flavors of a cinnamon roll ice cream, topped with foamy marshmallows and ground cinnamon

### BAILEYS ICE CREAM

Irish Cream Liqueur is the perfect base for this amazing homemade Baileys ice cream recipe!

### MIXED BERRY SORBET

If you haven't already fallen in love with the gorgeous purple hues of this sorbet, just wait until you taste it!