

■ COCKTAILS

SOCIAL MARTINI

Vodka, Cassis liqueur, cranberry juice

BLOND

Vodka Citron, white wine, mint & sweet and sour

BULLSHOT

Vodka, beef broth, homemade sauce

BOURBON OLD FASHIONED

Bourbon, Maraschino cherry & bitters

PALM BEACH

Vodka, watermelon liqueur & cranberry juice

J.C. BLOODY MARY

Vodka, tomato, grilled shrimp skewer

■ STARTERS

SMOKED BACON SKEWER

With sweet soy sauce reduction, coleslaw salad and fresh leaves

MELTED CHEESE AND SHRIMP

Amazing cheese custard with tomato and fresh leaves, served with flour tortillas so you can build your own quesadillas, it's as easy as it comes!

IBERIAN HAM CROQUETTE

Veritable Spanish Redondo Iglesias ham served with red wine reduction and sweet onion

STEAK TARTAR ✨

Lean cut Certified Angus Beef ® drizzled with creamy caper sauce, parsley and balsamic vinegar

FLAVORFUL GUACAMOLE 🌱 🌿

Guacamole is a whole lot better than good! Served with *codzitos*, pork crackling, grilled cheese and roasted spring onions

*Ask for our vegan option without pork crackling and cheese

SPANISH HAM PLATTER 🍷

Thinly sliced Redondo Iglesias ham and cheese assortment

SOUPS

GAZPACHO 🌿

Rich and refreshing cold tomato soup, the heart of Andalusian cuisine

CHILLI BEANS 🌿 /

Our Texas-style chilli, the most amazing deep and rich flavor: ground beef, bbq sauce, boiled beans and beef jus

CREAMY CORN SOUP WITH CHEESE 🌿

Sweet corn soup with fried bacon and Cheddar cheese au gratin

SALADS

SMOKED BACON CAESAR

Reinventing the classics with Asadero's own twist

GREEN 🌿

Lettuce mix, layered apple, cucumber and goat cheese drizzled with grape vinaigrette

RED BERRIES 🌿

With strawberry, cranberries, lettuce and goat cheese, drizzled with balsamic vinegar reduction and basil pesto

SIDES

MASHED POTATO 🌿

FRENCH FRIES 🌿

SAUTÉED MUSHROOMS 🌿 /

CHARRED CORN CUPS 🌿

CHILES TOREADOS 🌿 //

Blistered *serrano* peppers sautéed in oil

FRIED ONIONS 🌿 /

COLESLAW SALAD 🌿

GRILLED AUBERGINE & BELL PEPPERS 🌿

ROASTED CORN 🌿

MAIN DISH

FISH & CHIPS

Breaded fish strips with a side of French fries

PATATAS BRAVAS & CALAMARI /

Tasty potatoes with crispy calamari in adobo, *guajillo* pepper and a hint of béarnaise sauce

MAC & CHEESE WITH SHRIMP

Cheddar custard-style mac & cheese

*Add lobster tail \$ 86 RC

HANGER STEAK SANDWICH /

This baguette is packed with delicious grilled hanger steak, guacamole and refried beans

SANDO STEAK

Gyukatsu style beef sandwich with coleslaw salad

PULLED PORK SANDWICH /

Brioche with shredded pork stuffing served with our flavoursome adobo, a side of guacamole, French fries and corn

PICANHA GREMOLATA 🌿 //

Olive-cruste roast beef with parsley, garlic and a habanero kick

GRILLED PORK CHOP 🌿 /

With apricot chutney and mashed potato

BABY BACK RIB 🌿 /

Slow cooked pork ribs topped with our secret BBQ glaze

ROASTED CHICKEN 🌿

With sweet onion purée, sauerkraut salad and potato crisps

ASADERO GRILL 🌿 \$ 151 RC

Our top notch dish served with chorizo, giant shrimp and grilled cowboy

STEAKS



FLAT IRON 220 g

SIRLOIN FILET 220 g

HANGER STEAK 200 g

SHORT RIB 220 g

FLANK STEAK 220 g

NEW YORK 300 g

COWBOY 600 g

\$ 97 RC

PORTERHOUSE 900 g

\$ 140 RC

* All our cuts are served with mashed potato and fried potato crisps

SAUCES & DRESSINGS

BÉARNAISE

BLUE CHEESE

MACHA

Dried chili peppers sautéed in oil with garlic, salt and sesame seeds

ROSEMARY MOJO

MUSHROOM DEMI-GLACE

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.

Vegetarian

Vegan

Hot

Very hot

This food contains nuts or seeds that can cause allergies

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

A 16% of service fee will apply over the final price of all meals rendered with Resort Credit and it will be charged to the room bill.