

# BOCADOS

## STEAK HOUSE

### APPETIZERS

<b>STREET TACO 5 oz</b> 🌮	\$320	<b>SHRIMP COCKTAIL 5 oz</b> 🍤	\$250
Short Rib and Rib Eye		Horseradish Cocktail Sauce	
<b>VARIETY OF EMPANADAS 4 oz (2 Pcs)</b>	\$290	<b>OCTOPUS TENTACLE 5 oz</b> 🐙	\$450
Meat, Spinach with Corn		Cherry Tomato, Capers Vinaigrette, Watermelon	
<b>MUSSELS ALLA SORRENTINA 6 oz</b> 🍷	\$230	<b>CRAB CAKE 6 oz</b> 🦀	\$490
Pomodoro Sauce, White Wine, Garlic, Shallots		Mixed Greens, Thousand Island Sauce	
		<b>SRF 極 WAGYU CARPACCIO 4 oz</b> 🍷🌿	\$1,100
		High quality, Above, USDA Prime	

### SALADS

<b>CAESAR</b> 🌿	\$310	<b>ICEBERG</b>	\$240
Romaine, Garlic Crouton, Parmesan		Bacon, Cherry Tomato, Blue Cheese Dressing	
<b>BOCADOS</b> 🌮	\$360	<b>CAPRESSE</b>	\$390
Pear, Caramelized Pecans, Serrano Ham, Arugula, Cherry Tomatoes		Burrata, Tomato, Basil, Pesto, Balsamic Dressing	

### DRESSING OF YOUR CHOICE

Balsamic Vinegar | Ranch | Blue Cheese | Italian | Caesar

### SOUP

<b>BOUILLABAISSSE</b> 🍷🌊	\$210	<b>CLAM CHOWDER CREAM</b> 🍷	\$210
Mussels, Fish, Shrimps, Clam		Ginger, Onion, Garlic	
<b>ONION</b>	\$180		
Aged Cheese Crostini			



### ENTRÉES

<b>SCAMPY SHRIMP 9 oz</b> 🍷	\$450	<b>BBQ BURGER 7 oz</b>	\$420
Sauteed in White Wine, Garlic, Butter, Parsley, Tagliatelle, Parmesan		Beef Meat, BBQ Brisket, Goat Cheese, Caramelized Onion, Dark Rye Bread	
<b>PACIFIC SALMON 7 oz</b> 🌊🌮	\$410	<b>CHICKEN CHIMICHURRI 14 oz</b>	\$280
Dubary puree, Carrot Tagliatelle, Spinach		Mixed Salad	
<b>CATCH OF THE DAY 6 oz</b> 🌊	\$400	<b>RISOTTO</b>	\$280
Wild Rice, Squid Ink Sauce, Glazed Vegetables		With Mushrooms	
<b>PASTA OF YOUR CHOICE</b>	\$270	<b>PORK SCHNITZEL 11 oz</b>	\$390
Spaghetti 🌮   Penne   Tagliatelle   Linguine   Rigatoni		<b>Side at your Choice:</b> Mashed Potatoes   French Fries   Mixed Greens	
<b>SAUCES:</b> Alfredo   Pomodoro			



FISH
 SEAFOOD
 VEGAN
 VEGETARIAN
 GLUTEN FREE
 SPICY

Premium Culinary 🌿 20% Discount applies for All-Inclusive and Meal Plan.  
Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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## STEAK HOUSE

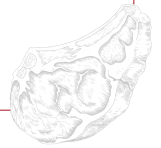
### SPECIALTIES

TENDERLOIN	8 oz   \$1,250 10 oz   \$1,350	SURF AND TURF	\$1,350
		Tenderloin 8 oz and Shrimps 4 pcs	
RIB EYE 14 oz	\$1,250	TOMAHAWK Per Ounce	Market Price
NEW YORK 14 oz	\$1,100	LOBSTER TAIL Per Ounce	Market Price
RACK OF LAMB 8 oz	\$950	RIB EYE WAGYU Per Ounce	Market Price
Mashed Potato, Grilled Vegetables, Rosemary Sauce			

### DRY AGED CHOPS

35 TO 50 DAYS

COWBOY 20 oz	\$1,650	RIB EYE 14 oz	\$1,450
BONE-IN RIB EYE 21 oz	\$1,900	NEW YORK 14 oz	\$1,300
PORTERHOUSE (TO SHARE) Per Ounce		\$2,400	



### MEAT COOKING

**RARE**  
Red | Cold Center

**MEDIUM RARE**  
Red | Hot Center

**MEDIUM**  
Pink Center

**MEDIUM WELL**  
Slight hint of pink

**WELL DONE**  
No red | No pink

### SIDES

BAKED POTATO	\$125
GARLIC MASHED POTATO	\$125
FRENCH FRIES	\$125
SAUTEED MUSHROOMS	\$180
GRILLED VEGETABLES	\$180
CREAMED SPINACH	\$160
CORN IN LIME & CORIANDER BUTTER	\$180
LOBSTER MACARONI 9 oz	\$1,600



### SAUCES

BÉARNAISE
HOLLANDAISE
BOCADOS
HORSERADISH
CHIMICHURRI
CABERNET DEMI
BLUE CHEESE



CHEF ALFREDO BAZÁN



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