

BOCADOS

STEAK HOUSE

APPETIZERS

STREET TACO 4 oz 🌮	\$250	CHICHARRON & GUACAMOLE	\$220
Short Rib and Rib Eye		Mexican Salsa	
SHRIMP COCKTAIL 4 oz 🍤	\$250	MUSSELS ALLA SORRENTINA 5 oz 🍷	\$230
Brandy, Horseradish, Lemon		Pomodoro Sauce, White Wine, Garlic, Shallots	
OCTOPUS TENTACLE 5 oz 🐙	\$450	CRAB CAKE 3 oz 🍷🍷	\$270
Cherry Tomato, Watermelon, Capers, Thyme		Ginger, Spicy Béarnaise Sauce	

SALADS

CAESAR 🌿	\$280
Romaine, Garlic Crouton, Parmesan	
BOCADOS 🌿🌮	\$240
Arugula, Baby Spinach, Kale, Radicchio, Cherry Tomato, Pear, Dressing of Your Choice	
ICEBERG 🌿	\$240
Pancetta, Iceberg, Goat Cheese, Italian Dressing	
CAPRESSE	\$290
Burrata, Tomato, Basil, Pesto, Balsamic Dressing	

SOUPS

LEEK AND POTATO CREAM	\$180
Green Bell Pepper, Serrano Chilli, Celery, Onion	
ONION	\$180
Aged Cheese Crostini	
CLAM CHOWDER 🍷	\$210
Ginger, Onion, Garlic	
BOUILLABAISSÉ 🌊🍷	\$210
Mussels, Fish, Shrimps, Clam	



ENTREES

SCAMPY SHRIMP 8 oz 🍷	\$510	RACK OF LAMB PROVENCALE 8 oz	\$850
Sauteed in White Wine, Garlic, Butter, Parsley, Tagliatelle and Parmesan		Mashed Potato, Grilled Vegetables, Rosemary Sauce	
PACIFIC SALMON 6 oz 🌊🌮	\$410	CHICKEN CHIMICHURRI 10 oz	\$350
Soy Butter, Sauteed Vegetables		Mixed Salad	
CATCH OF THE DAY 6 oz 🌊	\$350	RISOTTO	\$330
Wild Rice, Butter, White Wine, Squid Ink		Mushrooms or Asparagus	
PASTA OF YOUR CHOICE 🌮	\$270	PORK CHOP 7 oz 🍷🍷	\$550
Spaghetti Penne Tagliatelle Linguine Rigatoni		Mashed Potato, Blue Cheese, Brussel Sprouts, BBQ Chipotle Sauce	
SAUCES: Alfredo Arrabiata 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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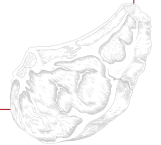
SPECIALTIES

TENDERLOIN	8 oz \$1,500 10 oz \$1,750	SURF AND TURF	\$2,900
RIB EYE 14 oz	\$1,350	Tenderloin 8 oz and Shrimps 4 pc	
NEW YORK 14 oz	\$1,100	TOMAHAWK Per Ounce	Market Price
FLAT IRON 12 oz	\$850	LOBSTER TAIL Per Ounce	Market Price
		RIB EYE WAGYU	Market Price
		Per Ounce	

DRY AGED CHOPS

35 TO 50 DAYS

COWBOY 20 oz	\$2,350	RIB EYE 14 oz	\$1,750
BONE-IN RIB EYE 20 oz	\$2,350	NEW YORK 14 oz	\$1,200
<hr/> PORTERHOUSE (TO SHARE) 30 oz \$2,600			



MEAT



TEMPERATURES

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	\$160
GARLIC MASHED POTATO	\$160
FRENCH FRIES	\$160
SAUTEED MUSHROOMS	\$160
GRILLED VEGETABLES	\$160
GRILLED ASPARAGUS	\$200
CREAMED SPINACH	\$160
SWEET POTATO AND BACON TERRINE	\$160
ROASTED CORN	\$160
LOBSTER MACARONI	\$1,200

SAUCES

BÉARNAISE
HOLLANDAISE
BOCADOS
HORSERADISH
CHIMICHURRI
CABERNET DEMI
BLUE CHEESE



CHEF ALFREDO BAZÁN



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