

# BOCADOS

## STEAK HOUSE

### APPETIZERS

<b>STREET TACO</b> 5 oz Short Rib and Rib Eye	\$360	<b>SHRIMP COCKTAIL</b> 5 oz 🍤 Horseradish Cocktail Sauce	\$260
<b>VARIETY OF EMPANADAS</b> 1.5 oz (Per Piece) Beef   Vegetables and Cheese	\$260	<b>TUNA SASHIMI</b> 5 oz 🐟🍷 Soy Sauce, Serrano Chilli, Red Onion, Seaweed Salad, Sesamo Seed.	\$260
<b>MUSSELS ALLA SORRENTINA</b> 6 oz 🍷 Pomodoro Sauce, White Wine, Garlic, Shallots	\$260	<b>CRAB CAKE</b> 6 oz 🍷 Mixed Greens, Tartar Sauce, Olive Oil	\$260
<b>SRF 極 WAGYU CARPACCIO</b> 4 oz 🍷🐮 High Quality, Above, USDA Prime	\$990		


### SALADS

<b>CAESAR</b> 5 oz 🥬 Romaine, Garlic Crouton, Parmesan	\$260	<b>ICEBERG</b> 6 oz 🥬 Bacon, Blue Cheese Dressing	\$260
<b>BOCADOS</b> 8 oz 🥬 Pear, Caramelized Pecans, Crispy Bacon, Cherry Tomatoes	\$260	<b>PROSCIUTO AND BURRATA SALAD</b> 7 oz 🥬 Figs, Cherry tomato, Pesto, Balsamic Dressing	\$290

### DRESSING OF YOUR CHOICE

Balsamic Vinegar | Ranch | Blue Cheese | Italian | Caesar

### SOUP

<b>BOUILLABAISSE</b> 6 oz 🍤🐟 Mussels, Fish, Shrimps, Clam	\$260	<b>ONION</b> 8 oz Yellow Onion, Beef Consome, Swiss Cheese, Crostini	\$260
<b>CLAM CHOWDER</b> 10 oz 🍤 Ginger, Onion, Garlic	\$260		

### ENTRÉES

<b>SCAMPY SHRIMP</b> 4 oz 🍤 Creamy Garlic Sauce, Parsley, Parmesan, Fettuccine	\$480	<b>BB PORK RIBS</b> 11 oz French Fries and Sweet Corn	\$440
<b>SALMON PAVE</b> 6 oz 🐟 Beet Puree, Honey and Squid Ink Sauce	\$520	<b>CHICKEN CHIMICHURRI</b> 11 oz 🍷 Mixed Salad	\$360
<b>CATCH OF THE DAY</b> 6 oz 🐟🥬 Prawn Risotto, Pickled Vegetables	\$520	<b>RISOTTO</b> 4 oz 🥬🥬 With Mushrooms	\$360
<b>NEAPOLITAN LASAGNA</b> 11 oz Sausage, Ricotta and Mozzarella Cheese	\$420	<b>GRILLED OCTOPUS</b> 7 oz 🍷 Garlic Mojo, Chipotle – Potatoe Puree	\$560



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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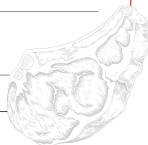
### SPECIALTIES

TENDERLOIN 8 oz	\$1,350	SURF AND TURF	\$1,400
		Tenderloin 6 oz and Shrimps 4 pcs	
RIB EYE 14 oz	\$1,200	TOMAHAWK Per Ounce	Market Price
NEW YORK 14 oz	\$1,000	LOBSTER TAIL Per Ounce	Market Price
RACK OF LAMB 8 oz	\$990	RIB EYE WAGYU Per Ounce	Market Price
Mashed Potato, Grilled Vegetables, Rosemary Sauce			

### DRY AGED CHOPS

35 TO 50 DAYS

COWBOY 20 oz	\$1,800	RIB EYE 14 oz	\$1,350
BONE-IN RIB EYE 20 oz	\$1,900	NEW YORK 14 oz	\$1,100
PORTERHOUSE (TO SHARE) Per Ounce \$2,100			



### MEAT COOKING

RARE	MEDIUM RARE	MEDIUM	MEDIUM WELL	WELL DONE
Red   Cold Center	Red   Hot Center	Pink Center	Slight hint of pink	No red   No pink

### SIDES

GRILLED VEGETABLES 8 oz	\$180
BAKED POTATO 7 oz	\$160
GARLIC MASHED POTATO 4 oz	\$140
FRENCH FRIES 6 oz	\$140
SAUTEED MUSHROOMS 5 oz	\$180
MAC & CHEESE 6 oz	\$180
CREAMED SPINACH 5 oz	\$180
GRILLED CORN WITH CHIPOTLE AIOLI 18 oz	\$140
LOBSTER MACARONI 8 oz	\$1,700

### SAUCES

BÉARNAISE
CREAMY RED PEPPER
BOCADOS
HORSERADISH
CHIMICHURRI
CABERNET DEMI
BLUE CHEESE

CHEF ALFREDO BAZÁN

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