

# BOCADOS

## STEAK HOUSE

### APPETIZERS

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

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

# BOCADOS

## STEAK HOUSE

### SPECIALTIES

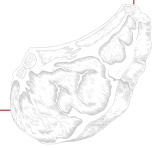
|                   |                                   |  |              |
|-------------------|-----------------------------------|--|--------------|
| TENDERLOIN        | 8 oz   \$1,250<br>10 oz   \$1,350 | SURF AND TURF<br>Tenderloin 8 oz and Shrimps 4 pcs | \$1,350      |
| RIB EYE 14 oz     | \$1,250                           | 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 20 oz            | \$1,650 | NEW YORK 14 oz | \$1,300 |
| PORTERHOUSE (TO SHARE) Per Ounce |         | Market Price   |         |



### 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                    | \$125 |
| GARLIC MASHED POTATO            | \$125 |
| FRENCH FRIES                    | \$125 |
| SAUTEED MUSHROOMS               | \$180 |
| GRILLED VEGETABLES              | \$180 |
| CREAMED SPINACH                 | \$160 |
| CORN IN LIME & CORIANDER BUTTER | \$180 |
| MAC & CHEESE                    | \$220 |

### SAUCES

|               |
|---------------|
| BÉARNAISE     |
| HOLLANDAISE   |
| BOCADOS       |
| HORSERADISH   |
| CHIMICHURRI   |
| CABERNET DEMI |
| BLUE CHEESE   |



CHEF ALFREDO BAZÁN



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