




BOCADOS


STEAK HOUSE

Chef José Bazán



APPETIZERS

 Street Taco Short Rib and Rib Eye	\$250	Chicharron Guacamole	\$200
 Tuna Dices Ponzu, Coriander, Serrano Chili, Onion	\$250	 Mussels Alla Sorrentina Pomodoro Sauce, White Wine, Garlic, Shallots	\$230
 Grilled Provolone  Roasted Bell Peppers, Rosemary Oil	\$210	 Crab Cake  Ginger, Spicy Béarnaise Sauce	\$270

SALADS

 Caesar Romaine, Garlic Crouton, Parmesan	\$280	 Iceberg Pancetta, Iceberg, Goat Cheese, Italian Dressing	\$240
 Bocados  Arugula, Baby Spinach, Kale, Radicchio, Cherry Tomato, Pear, Dressing of Your Choice	\$240	 Caribbean  Spring Lettuce, Baby Arugula, Beet, Bell Peppers, Panela Cheese, Mustard Balsamic Vinaigrette	\$200

SOUPS

 Oxtail Onion, Garlic, Laurel, Clove	\$180	 Clam Chowder Ginger, Onion, Garlic	\$210
Onion Aged Cheese Crostini	\$180	Lentil Chorizo, Poached Egg	\$180

ENTREES

 New Orleans Shrimp Mardi Gras Style	\$510	Braised Brisket Caramelized Onions, Vegetables	\$440
 Pacific Salmon  Soy Butter, Sauteed Vegetables	\$410	Roasted Chicken Mixed Salad, Balsamic Dressing	\$420
 Catch of the Day Grilled Vegetables	\$470	Risotto Mushrooms or Asparagus	\$330
 Pasta of Your Choice Spaghetti, Penne, Tagliatelle, Linguine, Rigatoni or Mini Tortellini Sauces: Pomodoro, Ragu or Arrabiata	\$270	Pork Loin Marinated in Adobo, Carrot Puree Roasted with Garlic Flakes, Honey Reduction	\$380

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SPECIALTIES

Tenderloin	8 oz \$1,400 10 oz \$1,600	Surf and Turf 🍷	\$2,400
		Tenderloin and Lobster 8 oz each	
Rib Eye 14 oz	\$1,350	Rib Eye Wagyu Per Ounce 🍷	Market Price
New York 14 oz	\$950	Lobster Tail Per Ounce 🍷	Market Price

DRY AGED CHOPS

35 to 50 Days

Cowboy 20 oz 🍷	\$2,200	Rib Eye 14 oz	\$1,750
Bone-In Rib Eye 20 oz 🍷	\$2,200	New York 14 oz	\$1,200
Porterhouse 30 oz 🍷 (To share)		\$2,600	

SIDES

🌿 Baked Potato	\$160	🌿 Grilled Asparagus	\$200
🌿 Garlic Mashed Potato	\$160	🌿 Sauteed Spinach	\$160
🌿 French Fries	\$160	🌿 Vegetables Gratin	\$160
🌿 Sauteed Mushrooms	\$160	🌿 Corn on the Cob	\$160
🌿 Grilled Vegetables	\$160	🦞 Lobster Macaroni 🍷	\$420

All options are 🍷 with the exception of Lobster Macaroni

SAUCES

Béarnaise	Horseradish
Hollandaise	Chimichurri
🦞 Bocados	Cabernet Demi

 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.