

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

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|--|-------|
| 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 | |
| BOUILLABaisse 🌊🍷 | \$210 |
| Mussels, Fish, Shrimps, Clam | |



ENTREES

| | | | |
|--|-------|---|-------|
| 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.

BOCADOS

STEAK HOUSE

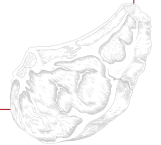
SPECIALTIES

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

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 |
| 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 |
| CORN ON THE COB | \$160 |
| LOBSTER MACARONI | \$1,200 |

SAUCES

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



CHEF ALFREDO BAZÁN



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