

# LA CASONA

STEAKHOUSE & SEAFOOD GRILL

## APPETIZERS

<b>CRISPY OCTOPUS</b> 11oz 🍷	590
<i>Cambray Onions, Grilled Serrano Pepper, Lime, Sriracha Dressing</i>	
<b>OYSTER</b> 1/2 Dozen   Per Dozen 🍷🦀	800   1,600
<i>- Natural - Rockefeller - Shaved</i>	

## EMPANADAS

<b>VEGAN PATTY</b> 10oz 🌱🌾	260
<i>Garlic, Mushroom, Dill Bulb, Fennel, Black Olives</i>	
<b>MEAT PATTY</b> 10oz 🌾	290
<i>Beef Stew with Vegetables</i>	

## SALADS

<b>CAESAR SALAD</b> 6oz	260
<i>Anchovies Home Made Dressing, Garlic, Parmesan Croutons</i>	
- Chicken	280
- Shrimp 🍷	340
<b>ORGANIC HEIRLOOM</b> 10oz	350
<i>Onion, Flambé Goat Cheese, Chimichurri with Bell Pepper, Basil Leaves, Nuts</i>	
<b>BERRY SALAD</b> 7oz	310
<i>Gorgonzola Cheese, Balsamic Reduction and Caramelized Nuts</i>	
<b>PALM SALAD</b> 6oz	270
<i>Homemade Dressing, Baby Spinach, Mushroom, Tomato, Sesame Seeds</i>	
<b>WATERMELON SALAD</b> 8oz	290
<i>Orange and Ginger Sauce, Feta Cheese, Walnuts, Cucumber, Purslane</i>	

## FROM THE SEA

<b>CARIBBEAN CEVICHE</b> 9oz 🌊🍷	420
<i>Shrimp, Fish, Red Onion, Cilantro, Lime, Tomatoe, Mango, Garlic Oil, Plantain and Sweet Potatoe Chips</i>	
<b>FISH SASHIMI</b> 8oz 🌊🍷	550
<i>Red Onion, Cilantro, Puffed Corn, Yellow Passion Fruit Aguachile, Sweet Potato Chips, Mix Microgreen</i>	
<b>TUNA TARTARE</b> 9oz 🌊🍷	390
<i>Serrano Wafu, Lemon Zest, Yellow Massago Soy, Onion, Cilantro, Sesame Oil</i>	
<b>SHRIMP COCKTAIL</b> 7oz 🍷	360
<i>Homemade Cocktail Sauce, Shrimp 26/30 Avocado</i>	
<b>BEEF CARPACCIO</b> 5oz	490
<i>Black Aji Sauce, Rice, Mix Microgreen, Turnip, Cilantro Leaves</i>	

## SOUPS

<b>CLAM CHOWDER</b> 7oz 🍷	220	<b>ONION SOUP</b> 9oz	200	<b>MEAT JUICES</b> 5oz	290
<i>Vegetables, Bacon, Butter</i>		<i>Caramelized with Butter, Covered Swiss Cheese</i>		<i>Onion, Cilantro, Serrano Pepper, Lime, Green Sauce, Beans</i>	

## FROM THE GRILL

<b>FRESH SALMON</b> 7oz 🌊	490	<b>SEA BASS</b> 8oz 🌊	520	<b>PICANA</b>   USDA 7oz	950
<i>Grilled Eureka Lime</i>		<i>Grilled Melted Butter or Garlic</i>		<b>TENDERLOIN</b> 7oz 1,150	
<b>CATCH OF THE DAY</b> 🌊	490	<b>SMOKED TROUT</b> 10oz 🌊	520	<b>NEW YORK</b> 13oz 1,150	
<i>Garlic Sauce or Melted Butter, Grilled</i>		<i>Marinated Ponzu, Rosmary, Grilled Lemon</i>		<b>RIB EYE</b> 13oz 1,150	
<b>BLACKENED OCTOPUS</b> 8oz 🍷	850	<b>MUSSELS</b> 10oz 🍷	650	<b>VELVET SIRLOIN STEAK</b> 10oz 850	
<i>Roasted Potato with Paprika Pepper, Olive Oil, Coarse Salt, Garlic Crouton</i>		<i>Onion, Garlic, White Wine, Parsley, Salt, Garlic Bread, Fries</i>		<i>Sautéed Mushrooms, Straw Potatoes, Balsamic Glaze, Cabernet Sauvignon Demi-glaze</i>	

🌊 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 or eggs may increase your risk or foodborne illness.

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STEAKHOUSE & SEAFOOD GRILL

## SPECIALITIES

<b>BEEF RAGU PASTA</b> 12oz <i>Ground Beef with Pomodoro Sauce, Parmesan Cheese</i>	280
<b>ALFREDO PASTA</b> 9oz <i>Homemade Alfredo Sauce, Parmesan Cheese and Parsley</i>	280
<b>SLOWED COOKED SHORT RIB</b> 8oz <i>Plantain Puree, Bordelaise Sauce, Vegetables, Frisse Lettuce</i>	800
<b>BURGER</b> 7oz <i>Rye Bun Bread, Truffle Mayonnaise, Squid Ink, Arugula, Bacon Jam, Cheddar Cheese, Potatoes</i>	350
<b>LAMB SHANK</b> 8oz <i>Carmenere Sauce, Grilled Vegetables</i>	750
<b>GRILLED CAULIFLOWER</b> 12oz <i>Crispy Parsley, Carrot Sauce with Squash Seeds, Coconut Sauce Reduction, Truffle Oil</i>	290
<b>CHEF'S EXPRESSION</b> <i>Fresh Flavours from our Kitchen</i>	700



### DRY AGED

35 to 50 Days



<b>DRY AGED NEW YORK</b> 14oz 	1,350
<b>DRY AGED RIB EYE</b> 14oz 	1,350


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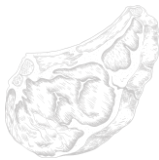
orgullosamente sirve Platinum Angus

Angus high choice is one of the premium USDA grades with A quality tier. All handcrafted cuts must meet an exceptional set of criteria, before being considered for the label.

The selection ensures meat with optimal marbling, rich flavor and perfect tenderness.

## OUR FINEST PRIME CUTS

<b>LOBSTER TAIL</b> 	6 Per/gram
<i>Rosemary, Thyme, White Pepper, Garlic Oil</i>	
<b>SURF AND TURF</b> 6oz 	1,250
<i>Rosemary, Thyme, White Pepper, Garlic Oil</i>	
<b>MACARONI AND LOBSTER</b> 3oz 	700
<i>Cheese</i>	
<b>NEW YORK PRIME</b> 16oz 	1,350
<b>RIB EYE PRIME</b> 16oz 	1,350
<b>SUSTAINABLE FISH FILLET</b> 10oz 	750
<b>TOMAHAWK STEAK</b> 35oz   Per couple 	2,990
<i>Thyme, Salt, Pink Pepper, Himalaya Salt Plank</i>	
<b>PORTER HOUSE</b> 35oz   Per couple 	2,990
<i>Thyme, Salt, Pink Pepper, Himalaya Salt Plank</i>	



## SIDES

Mac and Cheese 5oz	160
Grilled Shishitos 5oz	160
Roasted Potatoes with Fine Herbs 7oz	160
Home Made Mashed Potato Puree 5oz	160
Sauteed Mushrooms 5oz	160
Baked Potato 10oz	160
Grilled Asparragus 7oz	160
Grilled Veggies 7oz	160

## SAUCES

Sauces are included

Horse Radish	Gravy	Roasted Tomatoe
Bordelaise	Blue Cheese	Xcatic with Garlic
Chimichurri	Mustard	



FISH



SEAFOOD



VEGAN



VEGETARIAN



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