

# BOCADOS

STEAK HOUSE

## APPETIZERS

### GRILLED BEEF TACO 4.5 oz

Prepared In The Northern Style Of Our Country, is a Classic of Mexican Street Food



\$340

### VARIETY OF EMPANADAS 1.5 oz (Per Piece)

Beef | Vegetables and Cheese



\$150

### STEAK TARTARE 6 oz

Chilli Oil, Capers, Lemon, Mustard House Dressing



\$260

### SHRIMP COCKTAIL 5 oz

Horseradish Cocktail Sauce



\$290

### SALMON TARTARE 4.5oz

Fresh Salmon and Creamy Avocado, Red onion and Jalapeño mixed with a Worcestershire Vinaigrette



\$320

### CRAB CAKE 6 oz

Mixed Greens, Horseradish Thousand Island Dressing, Olive Oil



\$340

## SALADS

### CAESAR

Romaine, Garlic Crouton, Parmesan



\$220

### BOCADOS

Mixed Greens, Baby Spinach, Arugula, Cherry Tomato, Pear, Caramelized Nuts, Crispy Bacon, Balsamic & Vanilla Dressing



\$280

### ROMAINE LETTUCE HEART

Crispy Bacon, Blue Cheese, Blue Cheese Dressing



\$260

### BEET AND TZATZIKI

Baked beet, Tzatziki Dressing, lettuce mix, Honey Mustard Dressing, and Pistachio



\$360

## DRESSING OF YOUR CHOICE

Balsamic Vinegar | Ranch | Blue Cheese | Italian | Caesar

## SOUP

### WILD MUSHROOM SOUP

Champignon, Cremini and Setas



\$220

### CLAM CHOWDER

Ginger, Onion, Garlic, Cream, Celery, White Wine and Chopped Clam



\$270

### ONION

Yellow Onion, Beef Consome, Swiss Cheese, Crostini

\$220



## ENTRÉES

### SHORT RIB

14 oz  
Roasted Beets and Baby Onion



\$420

### BBQ RIB

14 oz  
San Lius Type Rib, Morita Pepper BBQ Sauce, French Fries



\$420

### CARIBBEAN SALMON

6 oz  
Roasted Salmon, Lemon Foam  
Sautéed Vegetables



\$700

### SINALOA STYLE ROAST CHICKEN

14 oz  
Half Chicken in Guajillo Chile Sauce, Roasted Vegetable



\$450

### CATCH OF THE DAY AND ALIOLI

6 oz  
Catch of the Day, Pepperleaf Alioli, Sautéed Vegetables



\$520

### TRUFFLED RISOTTO

Portobello Confit With Truffle Oil



\$350

### PASTA OF YOUR CHOICE

Spaghetti | Penne | Fettuccini | Linguine | Rigatoni

\$350

**SAUCES:** Alfredo | Pomodoro | Arrabiata



\$350

### GRILLED OCTOPUS

8 oz  
Roasted Octopus with Fine Herbs, Mix Lettuce, Roasted Sweet Potato



\$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.

# BOCADOS

STEAK HOUSE

## SPECIALTIES

<b>TENDERLOIN</b> 8 oz	8 oz   \$1500 10 oz   \$1750	<b>SURF AND TURF</b> Tenderloin 6 oz and Shrimps 4 pcs	\$2000
<b>RIB EYE</b> 14 oz	\$1750	<b>LOBSTER TAIL</b> Per Ounce 	Market Price
<b>NEW YORK</b> 14 oz	\$1350	<b>WAGYU RIB EYE</b> Per Ounce 	Market Price
<b>TOMAHAWK</b> Per ounce 	Market Price		

## DRY AGED

35 TO 50 DAYS

<b>RIB EYE</b> 14 oz	\$1950	<b>NEW YORK</b> 14 oz	\$1800
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BOCADOS

Proudly serves High Choice 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 Chairman's Reserve Platinum label. The selection ensures meat with optimal marbling, rich flavor and perfect tenderness.

**COWBOY** 20 oz 

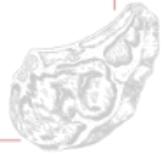
\$2585

**BONE-IN RIB EYE** 20 oz 

\$2585

**PORTERHOUSE** (TO SHARE) 30 oz  \$2860

**T - BONE** (TO SHARE) 30 oz  \$2860



## 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
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## SIDES

## SAUCES

BAKED POTATO 	\$180
MASHED POTATO WITH GARLIC 	\$180
FRENCH FRIES 	\$180
SAUTEED MUSHROOMS 	\$180
GRILLED VEGETABLES 	\$180
CREAMED SPINACH 5 oz 	\$180
ROASTED CORN WITH MORITA ALIOLI 	\$180
MAC & CHEESE	\$220

**BÉARNAISE** 

PINK PEPPER

BOCADOS 

HORSERADISH 

CHIMICHURRI 

CABERNET DEMI



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