

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	SHRIMP COCKTAIL 5 oz   Horseradish Cocktail Sauce	\$290
VARIETY OF EMPANADAS 1.5 oz (Per Piece) Beef Vegetables and Cheese	\$150	SALMON TARTARE 4.5oz Fresh Salmon and Creamy Avocado, Red onion and Jalapeño mixed with a Worcestershire Vinaigrette	\$320
STEAK TARTARE 6 oz   Chilli Oil, Capers, Lemon, Mustard House Dressing	\$260	CRAB CAKE 6 oz   Mixed Greens, Horseradish Thousand Island Dressing, Olive Oil	\$340

SALADS

CAESAR   Romaine, Garlic Crouton, Parmesan	\$220	ROMAINE LETTUCE HEART  Crispy Bacon, Blue Cheese, Blue Cheese Dressing	\$260
BOCADOS  Mixed Greens, Baby Spinach, Arugula, Cherry Tomato, Pear, Caramelized Nuts, Crispy Bacon, Balsamic & Vanilla Dressing	\$280	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 Sauteed 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, Sauteed Vegetables	\$520	TRUFFLED RISOTTO  Portobello Confit With Truffle Oil	\$350
PASTA OF YOUR CHOICE Spaghetti Penne Fettuccini Linguine Rigatoni SAUCES: Alfredo Pomodoro Arrabiata	\$350	GRILLED OCTOPUS 8 oz   Roasted Octopus with Fine Herbs, Mix Lettus, Roasted Sweet Potato	\$560



FISH



SEAFOOD



VEGAN



VEGATARIAN



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.

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STEAK HOUSE

SPECIALTIES

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

DRY AGED

35 TO 50 DAYS

RIB EYE 14 oz	\$1950	NEW YORK 14 oz	\$1800
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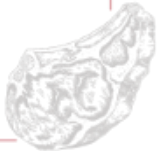
BOCADOS STEAK HOUSE Proudly serves High Chioce Angus

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
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PORTERHOUSE (TO SHARE) 30oz  **\$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

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

SAUCES

BÉARNAISE 
PINK PEPPER
BOCADOS   
HORSERADISH  
CHIMICHURRI  
CABERNET DEMI



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