

BOCADOS

STEAK HOUSE

APPETIZERS

GRILLED BEEF TACO 4.5 oz   \$340
Prepared In The Northern Style Of Our Country, is a Classic of Mexican Street Food

VARIETY OF EMPANADAS 1.5 oz (Per Piece) \$150
Beef | Vegetables and Cheese

STEAK TARTARE 6 oz   \$260
Chilli Oil, Capers, Lemon, Mustard House Dressing

SHRIMP COCKTAIL 5 oz   \$300
Horseradish Cocktail Sauce

SALMON TARTARE 4.5oz \$320
Fresh Salmon and Creamy Avocado, Red onion and Jalapeño mixed with a Worcestershire Vinaigrette

CRAB CAKE 6 oz   \$350
Mixed Greens, Horseradish Thousand Island Dressing, Olive Oil

SALADS

CAESAR   \$230
Romaine, Garlic Crouton, Parmesan

BOCADOS  \$280
Mixed Greens, Baby Spinach, Arugula, Cherry Tomato, Pear, Caramelized Nuts, Crispy Bacon, Balsamic & Vanilla Dressing

ROMAINE LETTUCE HEART  \$260
Crispy Bacon, Blue Cheese, Blue Cheese Dressing

BEEF AND TZATZIKI   \$360
Baked beef, Tzatziki Dressing, Lettuce Mix, Honey Mustard Dressing, and Pistachio

DRESSING OF YOUR CHOICE

Balsamic Vinegar | Ranch | Blue Cheese | Italian | Caesar

SOUP

WILD MUSHROOM SOUP   \$220
Champignon, Cremini and Setas

ONION \$220
Yellow Onion, Beef Consome, Swiss Cheese, Crostini

CLAM CHOWDER  \$270
Ginger, Onion, Garlic, Cream, Celery, White Wine and Chopped Clam

ENTRÉES

SHORT RIB 14 oz \$850
Roasted Beets, Spring Onion

CARIBBEAN SALMON 6 oz   \$700
Roasted Salmon, Lemon Foam
Sautéed Vegetables

CATCH OF THE DAY AND ALIOLI 6 oz   \$540
Catch of the Day, Pepperleaf Alioli, Sautéed Vegetables

PASTA OF YOUR CHOICE \$350
Spaghetti | Penne | Fettuccini | Linguine | Rigatoni
SAUCES: Alfredo | Pomodoro | Arrabiata

SIRLOIN VELVET FILET \$850
Sautéed Mushrooms, Shoestring Fries, Balsamic Glaze and Cabernet Sauvignon Demi-Glace

BBQ RIB 14 oz   \$550
San Lius Type Rib, Morita Pepper BBQ Sauce, French Fries

SINALOA STYLE ROAST CHICKEN 14 oz \$450
Half Chicken in Guajillo Chile Sauce, Roasted Vegetables

TRUFFLED RISOTTO  \$350
Portobello Confit With Truffle Oil

GRILLED OCTOPUS 8 oz   \$560
Roasted Octopus with Fine Herbs, Mix Lettuce, Roasted Sweet Potato



FISH



SEAFOOD



VEGETARIAN



VEGAN



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 \$1,500 10 oz \$1,750	SURF AND TURF	\$2,000
		Tenderloin 6 oz and Shrimps 4 pcs	
RIB EYE 14 oz	\$1,750	LOBSTER TAIL Per Ounce 	Market Price
NEW YORK 14 oz	\$1,350	WAGYU RIB EYE Per Ounce 	Market Price
TOMAHAWK Per ounce 	Market Price		

DRY AGED

35 TO 50 DAYS

RIB EYE 14 oz	\$2,050	NEW YORK 14 oz	\$1,900
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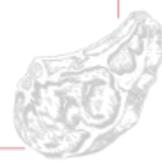
BOCADOS STEAK HOUSE Proudly serves High Choice Angus

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

COWBOY 20 oz 	\$2,685	BONE-IN RIB EYE 20 oz 	\$2,585
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PORTERHOUSE (TO SHARE) 30oz  **\$3,100**

T - BONE (TO SHARE) 30 oz  **\$3,100**



MEAT TEMPERATURES

RARE Red Cold Center	MEDIUM RARE Red Warm 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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