

BOCADOS

STEAK HOUSE

APPETIZERS

STREET TACO 4.5 oz 🌮	\$250	SHRIMP COCKTAIL 5 oz 🍤🔥	\$280
Short Rib and Rib Eye		Horseradish Cocktail Sauce	
VARIETY OF EMPANADAS 1.5 oz (Per Piece)	\$110	SALMON TARTARE 3 oz 🐟	\$310
Beef Corn with Gouda Cheese Mushrooms with Cilantro Argentine Sausage with Cheese		Avocado, Jalapeño, Cilantro, Red Onion, Truffle Oil with Soy Sauce & Red Wine Dressing	
STEAK TARTARE 3 oz	\$410	BOCADOS CRAB CAKE 6 oz 🦀🔥	\$330
Raw Yolk Cured with Soy Sauce, Truffle Oil House Dressing, Chives, Lemon Zest, Capers, Dijon Mustard		Mixed Greens, Tartare Dressing, Olive Oil	

SALADS

CAESAR 🥬	\$280	ICEBERG	\$240
Romaine Lettuce, Crouton, Parmesan		Pancetta, Iceberg, Blue Cheese, Red Onion, Blue Cheese Dressing, Cherry Tomato	
BOCADOS 🥗	\$280		
Lettuce Mix, Baby Spinach, Arugula, Cherry Tomato, Pear, Caramelized Nuts, Crispy Bacon, Balsamic & Vanilla Dressing			

DRESSING OF YOUR CHOICE

Balsamic Vinegar | Ranch | Blue Cheese | Italian | Caesar

SOUP

MUSHROOM SOUP 🍄🌿🌱	\$210	CLAM CHOWDER 🍷	\$210
Champignon, Cremini, Setas, Jalapeño Pepper, Corn		Sourdough bread, Ginger, Onion, Garlic	
ONION	\$210		
Port Wine, Gouda Cheese			



ENTRÉES

PACIFIC SALMON 6 oz 🐟🌱	\$410	GRILLED OCTOPUS WITH CHIMICHURRI 6 oz	\$450
Mushroom, Cherry Tomato, Green Beans, Lemon Sauce		Select Side of your Preference	
FISH FILLET 6 oz 🐟🌱	\$410	ROASTED CHICKEN BREAST 10 oz	\$310
Cauliflower Puree, Brussels Sprouts		Creamy Couscous, Asparagus, Sun Dry Tomatoes	
BBQ PORK RIBS 10 oz	\$410		
BBQ Sauce, French Fries, Corn			



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.

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SPECIALTIES

TENDERLOIN	8 oz \$1,500 10 oz \$1,750	SURF AND TURF 🍷 Tenderloin 8 oz and Shrimps 4 pcs	\$2,000
RIB EYE 14 oz	\$1,750	LOBSTER TAIL Per Ounce 🍷🍤	Market Price
NEW YORK 14 oz	\$1,350		

DRY AGED

35 TO 50 DAYS

RIB EYE 14 oz	\$2,100	NEW YORK 14 oz	\$2,100
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BOCADOS
STEAK HOUSE

proudly serves Prime Black Angus

Prime Black Angus is one of the highest USDA quality grades, representing exceptional standards. Each handcrafted cut is carefully selected to guarantee expceptional marbling, tenderness, and rich flavor delivering a truly premium steak experience.

COWBOY 17.6 oz 🍤	\$2,900	BONE-IN RIB EYE 17.6 oz 🍤	\$2,900
PORTERHOUSE 19.8 oz 🍤 (To Share)	\$3,600	TOMAHAWK 🍤 (Per Ounce)	Market Price



MEAT TEMPERATURES

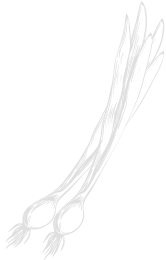
RARE Red Cold Center	MEDIUM RARE Red Hot Center	MEDIUM Pink Center	MEDIUM WELL Slight hint of pink	WELL DONE No red No pink
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SIDES

BAKED POTATO 🍷	\$170
GARLIC MASHED POTATO 🍷🍷	\$170
FRENCH FRIES 🍷	\$170
SAUTEED MUSHROOMS 🍷🍷	\$170
GRILLED VEGETABLES 🍷🍷	\$170
CREAMED SPINACH 🍷🍷	\$170
GRILLED CORN ON THE COB 🍷🍷🍷	\$170
MAC & CHEESE 🍷	\$170

SAUCES

BÉARNAISE 🍷
BOCADOS 🍷
HORSERADISH
CHIMICHURRI 🍷
CABERNET DEMI



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