

BOCADOS

STEAK HOUSE

APPETIZERS

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

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



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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STEAK HOUSE

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 *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 exceptional 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

SAUCES

BAKED POTATO 🥔	\$170	BÉARNAISE 🥢	
GARLIC MASHED POTATO 🥔🥔	\$170	BOCADOS 🥢	
FRENCH FRIES 🥔	\$170	HORSERADISH	
SAUTEED MUSHROOMS 🥔🍄	\$170	CHIMICHURRI 🥢	
GRILLED VEGETABLES 🥔🍄	\$170	CABERNET DEMI	
CREAMED SPINACH 🥔🍄	\$170		
GRILLED CORN ON THE COB 🥔🌽	\$170		
MAC & CHEESE 🥔	\$170		



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