



WELCOME

MENU
DINNER

Restaurant
& Grill



Steakhouse

OPEN 7 DAYS WEEK

TEL 638 388 8854

7 AM - 11 PM

BLVD BENITO JUÁREZ Y
CALLE
NO REELECCIÓN

CATERING AVAILABLE



APPETIZERS

PORK BELLY CHICHARRON \$240
Guacamole and salsa.

OCTOPUS CHICHARRON \$260
Crispy octopus with guacamole

TUNA TIRADITO \$260
Ginger, soy sauce, olive oil and chile

SEAFOOD TOWER \$370
Cooked shrimp, marinated shrimp on lime juice, tuna, octopus, scallop, avocado, red onion & cucumbers.

TUNA CHICHARRON \$260
Tuna bites with a honey/spicy sauce, avocado, fried and fresh chile with sesame seeds

SUPREME NACHOS \$290
250 gr of arrachera, cheese, beans, pico de gallo, guacamole & sour cream.

GUACAMOLE DIP \$130

POPPERS \$290
4 shrimp with raspberry sauce.

CHARCUTERIE \$430
Fresh meats, Cheeses, Prosciutto, Fresh Fruit, Crackets, Jam, and pecan nuts (Serves 4)

SHRIMP IN AGUACHILE \$260
Cucumber and red onions.

RIB EYE AGUACHILE \$450
350 gr of Rib eye with black homemade spicy salsa, cucumber and red onions.

CHEF'S RECOMMENDATIONS

RIB EYE BURGER \$380
250 gr Rib Eye with Gorgonzola Cheese, Arugula, and Caramelized Onions on an Artisan Brioche Bun, Served with French Fries or Sweet Potato Fries.

CHICKEN BREAST BURGER \$240
Breaded chicken breast, arugula, avocado and a home made honey dressing, & choice of French fries or sweet potatoes fries.

ROASTED BONE MARROW \$210

PORK RIBS \$350
Served with sweet potatoes, sweet corn and a dinner roll.

HOUSE GRILL PARRILLADA

700 GR DE RIB EYE
8 BBQ PORK RIBS
SPANISH CHORIZO
4 CHISTORRA SAUSAGE
500 GR OF CHUCK STEAK
500 GR OF CHICKEN BREAST

Served with:
Pico de gallo, guacamole, beans, grilled onions, chiles toreados, lemons, and tortillas. **\$2480**
SERVES 4 PEOPLE

SURF AND TURF

FILET MIGNÓN WITH GARLIC SHRIMP \$790

RIB EYE WITH SALMON \$840

T BONE WITH GRILLED FISH \$690

NEW YORK STEAK WITH OCTOPUS \$840



SALADS

SPINACH SALAD

\$190

Strawberry, goat cheese, red onions, pecan nuts, dried cranberries with a strawberry vinaigrette.

PEAR SALAD

\$190

Mix greens, with dried cranberries, pecan nuts, goat cheese, red onions and a homemade balsamic.

WEDGE SALAD

\$190

Bacon crumbs, red onion, cherry tomatoes, and blue cheese dressing.

CESAR SALAD

Prepared on your table.

CHICKEN	SHRIMP	SALMON
\$195	\$290	\$290

PASTAS

PROTEIN OPTIONS:

CHICKEN	\$80
SHRIMP	\$120
FISH	\$95
OCTOPUS	\$120
SALMÓN	\$180

ALFREDO PASTA

CHICKEN	SHRIMP	SALMON
\$280	\$310	\$310

MARINARA PASTA

CHICKEN	SHRIMP
\$260	\$290

BOLOGNESE PASTA

Spague with our classic tomatoe spiced sauce.

\$250

PASTA PRIMAVERA

Fetuccini with seasonal vegetables.

\$240

BUTTERY PASTA

Fettuccine in a creamy wine garlic sauce & parmcheese.

\$200

MEAT LASAGNE

\$320

Home made tomatoes sauce & garlic bread.

FINE CUTS

PICCANA GRILLED (350gr) \$560

RIB EYE GRILLED (400gr) \$690

RIB EYE BLACKENED (400gr) \$690

T BONE GRILLED (400gr) \$560

Covered in our house buttery sauce.

FILETE MIGNON GRILLED \$480

FILETE MIGNON \$490
250gr. with mushroom sauce.

New York Grilled (400gr) \$595

Buttery garlic and rosemary sauce.

SONORAN ARRACHERA \$390

250 gr of arrachera, one chile relleño, beans and rice.

POULTRY AND FINE FISH

GRILLED OCTOPUS \$680

Octopus with spices and garlic sauce.

LEMON CHICKEN \$290

In a lemon and capers sauce.

SALMON GRILLED \$380

Smothered in spinach with tomatoes sauce.

HEALTHY SALMON \$380

Grilled salmon on a bed of mango, cucumber, celery, and house sauce.

BREADED SHRIMP \$395

5 jumbo shrimps breaded with crispy panko.

SHRIMP A LA CARLOS V \$395

5 shrimps filled with Philadelphia chees, wrapped in bacon.

CAJUN TEMPURA \$395

SHRIMP

5 jumbo shrimps breaded with crispy panko.

GRILLED FISH FILET \$350

Flounder fish grilled.

*ALL DISHES INCLUDE BAKED
POTATO, OR MASHED POTATOES,
VEGETABLES, SOUP OR SALAD

MEXICAN FOOD

MOLCAJETE MEXICANO \$420

Chicken, arrachera, shrimp, chorizo, salsa, cactus, cheese, served with beans, rice & tortillas.

SUPREME FAJITAS \$320

Arrachera, chicken, shrimp, on a bed of grilled vegetables Accompanied with rice, beans & tortillas.

CHILES RELLENOS \$280

Two poblano peppers stuffed with Shrimp, chicken, or ground beef. Served with beans and rice.

TAMPIQUEÑA \$390

300 gr of arrachera, 2 cheese enchiladas, covered in green sauce, served with beans, rice, pico de gallo, guacamole & tortillas.

3 STEAK TACOS \$290

Choice of Rib-eye , filet mignon, or arrachera, pico de gallo and guacamole. Marrow up on your request.

ENCHILADAS SUIZAS \$260

3 chicken enchiladas with rice and beans.

CALIFORNIA BURRITO \$210

A giant flour tortilla stuffed with arrachera, beans, rice, guacamole, lettuce & sour cream

KIDS MENU

3 BURGER SLIDERS \$160

French fries.

CHICKEN FINGERS \$160

French fries

NUGGETS DE POLLO \$160

French fries

MAC AND CHEESE \$120

Garlic bread

SPAGUETTI PASTA MARINARA \$120

Garlic bread

QUESADILLAS

Served french fries.

CHICKEN	HAM	BEEF	CHEESE
\$90	\$70	\$90	\$60

DRINKS

Lemonade	\$50
Jamaica	\$50
Horchata	\$65
Mineral Lemonade	\$65
Strawberry Lemonade	\$65
Berries Lemonade	\$65
Passion fruit lemonade	\$65
Coca Cola	\$35
Coca Cola Light	\$35
Fresca	\$35
Fanta de Naranja	\$35
Manzanita	\$35

BEER / MICHELADA

Espresso Martini	\$140
Mimosa	\$95
Michelada	\$120
Michelada Premium	\$140
Bloody Mary	\$140
House Margarita	\$140
Heineken	\$65
Corona / Light	\$60
Modelo Especial	\$60
Negra Modelo	\$65
Victoria	\$65
Michelob Ultra	\$65
Bohemia	\$65
Ultra/amstel	\$65
Miller Lite	\$65
Miller High Life	\$65
XX Lager	\$60
Indio	\$60
Tecate / Light	\$60

DESSERTS

PEAR IN A SWEET RED WINE SAUCE	\$200
CHEESECAKE	\$120
CREEME BRULÉE	\$160
FRIED ICE CREAM	\$120
TIRAMISU	\$160
FLAN	\$150

****IS IT YOUR BIRTHDAY? TELL YOUR WAITER AND YOUR DESSERT IS FREE****