

The Art of Perfection

APPETIZERS

Harry's Oysters -6 pcs-

East Coast Oysters, spinach, onion and Roquefort dressing, au gratin with comté cheese. With white truffle oil

Red Wine

Camembert Cru Cheese 4.4 oz.

Cooked, with onion on red wine and crispy parsley bread

Cajun Squid Rings 12.3 oz.

Crispy, accompanied by parsley dressing and hot sauce

Empanada -1 pc. to choose-

Stuffed with beef or five cheeses with prosciutto

Roasted Artichoke

Cooked in our Jospier oven

Roca Golden Shrimp 5.3 oz.

Covered with mayonnaise and sriracha dressing, served with arugula and scallions

Burrata 5 oz.

On baby spinach with cured ham and dried tomato, bathed with olive oil and balsamic glaze

Jumbo Crab Cake 6 oz.

Served with warm salad with corn and sautéed asparagus

Supreme Beef Carpaccio 4.2 oz.

Slices of Grana Padano cheese, basil, anchovies, coriander sprouts and olive oil. Served with baguette crostinis

Mini Hamburgers -3 pcs-

Cheddar cheese, lettuce, tomato and pickles

CINCO JOTAS

Iberic Ham

100% Iberian acorn ham from Jabugo, 36 months Cinco Jotas pata negra. Served with toasted ciabatta bread and tomato sauce. Cut table side (3.5 oz.)



Cheese Board

Le Délice de Bourgogne cheese 2.5 oz., semi cured 3 months Iberian cheese 2.5 oz. and French Morbier cheese 2.5 oz. With sweet plum sauce, frosted walnut and baguette crostinis

FROM THE GARDEN

Caesar Salad

Romaine lettuce, with parmesan cheese, brioche bread croutons and Caesar dressing

Iceberg Salad

Romaine lettuce, toasted bacon, cherry tomatoes and chives. With creamy Roquefort dressing

Silk Road Salad

Endive, figs, arugula, spinach, cherry tomatoes, goat cheese, cooked beetroot and toasted walnuts. With honey vinaigrette

Caprese Salad

Mozzarella cheese, tomato, basil and black pepper, with tomato pesto and basil

TACOS

Caribbean Lobster Tacos -3 pcs-

Sauteed with hot sauces. Served with mango cubes, red cabbage and coriander

Beef Steak Tacos -3 pcs-

Avocado, pickled red onion, onion dressing and coriander

SOUPS

Prime Beef Broth

Coriander, onion, serrano chili pepper and lime. With a beer shot

Onion Soup

Served with a cover of brioche bread with comté cheese and baguette crostinis

Lobster Bisque

Lobster tail 1.7 oz., sorrel sprouts, frisée lettuce, watercress and ginger dressing, on a crispy ciabatta

PROUD MEMBER



SEAFOOD

Bar

Kumamoto Oysters* (Small) -6 pcs-

East Coast Oysters* (Large) -6 pcs-

Chocolate Clam* -6 pcs-

Tiger Shrimp Cocktail* -2 pcs-
Cocktail sauce, dill and Chinese parsley

Fish Tartar Sampling 5.3 oz
Tuna with sriracha dressing, fig and mint; salmon with curry dressing, cashew nuts and cherry tomatoes; and hamachi with limonetta, serrano chili pepper and kiwi on straw potatoes. With wonton chips

Stone Crab Claws* 14 oz.

Served with habanero tartar

Octopus Tiradito* 5.3 oz.

Green and red serrano chili pepper and black salt. With beetroot sprouts and peas, served with wonton chips

Hawaiian Poke Tuna Cubes* 5.3 oz.

Avocado, cucumber, soy, sesame seeds, frisée lettuce, watercress, carrot and beetroot sprouts. With wonton chips

Hamachi Sashimi* 3.8 oz.

Thin sliced, with yuzu sauce, mixed flowers, beetroot sprouts and serrano chili pepper

OCEAN*
Platter

Chocolate clam (1pc), alaskan king crab (3.2 oz.), stone crab (3.8 oz.), east coast oysters (2 pcs), lump crab (1 oz.), cooked lobster meat (1 oz.) and shrimp (2 oz.).

Served with watercress and ginger dressing, cocktail sauce, habanero tartar, limonetta and rasurada sauce

EXOTIC PRODUCTS

Across the World

Harry's presents a window to remote corners of the globe. We have hand-picked this collection of dishes that incorporates some of the most craved treasures on the face of the earth and under the depths of the ocean.

Alaskan King Crab* 12.6 oz.

Provenance: **Aleutian Islands**

Pulled from cold waters, less than 1% fall into this category. With melon sprouts and habanero tartar

Wild Salmon Sashimi* 2.8 oz.

Provenance: **Kodiak Island**

Most important salmon species in Alaska, with unbeatable flavor and firm texture. Thick sliced, with black salt, served with yuzu sauce, limonetta, sriracha and wasabi dressing, with radicchio and escarole lettuce

Baked Wild Salmon* 9.8 oz.

Provenance: **Kodiak Island**

World's healthiest salmon stocks located in the Kodiak Island. Jospier braised, served with sautéed chambray potatoes and roasted cherry tomatoes

U2 Jumbo Shrimp 1 lb.

Provenance: **Brahmaputra river, Bangladesh**

Two pieces, served with vegetable tempura sprayed with white truffle oil

Spanish Colossal Octopus 9.2 oz.

Provenance: **Japan**

Fewer than 1% of octopus production falls into this classification. Jospier braised, served with grilled cambray potatoes, arugula salad with grilled onions and dehydrated tomatoes

Lamb Rack 12.7 oz.

Provenance: **New Zealand**

Baked with mustard and toasted pistachio. Served with cherry tomato, spring onion, rosemary sauce and mint jelly

Branzino with Polenta 7 oz.

Provenance: **Mediterranean Sea**

Found on the rocky shores of the warm sands, which make it a fish with smooth flavor and delicate meat. Served on polenta with goat cheese and beetroot

All prices include taxes. Gratuity is optional. Prices in Mexican pesos.
Quantities in protein weights are prior to cooking. *Consumption of raw product is under your responsibility SSA.



FROM OUR *Josper*

Our charcoal Josper oven provides distinctive flavor, texture and juiciness to each dish, maintaining the essence of each ingredient while preserving the aroma of the embers

The Majestic Surf & Turf

Prime Tenderloin 10 oz. and cooked
Caribbean Lobster Tail 5.3 oz. Served with
roasted asparagus and Béarnaise sauce

Organic Chicken 21 oz.

Seasoned with orange juice, shallots and
spices

Caribbean Lobster Tail 10.6 oz.

Chilean Sea Bass 9.8 oz.

Catch of the Day 9.8 oz

*Seasoned with spices, served with chambray
potatoes sautéed with picatta sauce and
roasted cherry tomatoes*

CHEF'S *Creations*

Differentiation, creativity, technique and refinement, those are the base ingredients of our chef's signature recipes

Tuna 8.8 oz.

Sealed, panko-crusted with spices.
Served with couscous, roasted
vegetables and harissa sauce

Harry's Beef Medallions 7.4 oz.

Sealed. With cherry tomatoes, oregano
shiitake mushrooms, baby arugula and
gorgonzola cheese sauce

Caribbean Lobster

Tail Risotto 5.3 oz.

With mushrooms, green asparagus, Grana
Padano cheese and black truffle oil

Prime Hamburger 8.8 oz.

USDA Prime beef, with cheddar
cheese, lettuce, tomatoes and
pickles. Served with fondant potatoes



ACCESSORIES

Sweet Potato Sticks

Potato tower, parmesan cheese
and truffle oil

Spinach with cream

White wine mushrooms

Brussels sprouts with bacon

Roasted baby vegetables

Grilled asparagus

Macaroni with six cheeses

Harry's potatoes

Baked potato 14.5 oz.

Mashed potatoes

Sweet corn with cream and white truffle

All prices include taxes. Gratuity is optional. Prices in Mexican pesos. Quantities in protein weights are prior to cooking. *Consumption of raw product is under your responsibility SSA. **Harry's does not recommend or take responsibility for meats requested at medium well or well done.

WORLD'S FINEST *Meat Cuts*

Cuts with exclusive attributes, impossible to find in other meats. The inexhaustible passion for excellence of all those involved in their meticulous production, import and handling turns them into the some of the most coveted delicacies in the world

Japan
KOBE



Considered the finest beef in the world, from black cattle (tajima-gyu) of Himeji, in the Hyōgo Prefecture. With a distinctive marbling and quality certification A5, never frozen. Harry's is part of the Kobe Beef Marketing & Distribution Promotion Association

Filet Mignon | New York | Rib Eye 3.5 oz.
Served in portions of 100g (3.5 oz.), 200g (7 oz.) and 300g (10.5 oz.)
Accompanied by Sukiyaki soup, Udon noodles, tofu and roasted vegetables

Australia
BLACK ONYX



Never-frozen cuts braised in a Josper charcoal oven. From 100% Black Angus cattle raised in Rangers Valley, Australia. With remarkable characteristics compared to other meat classifications globally. Its exceptional flavor, juiciness, scent and texture is due to its unique marbling

Rib Eye 14 oz. **Porterhouse** 2.2 lb.
New York 12.7 oz. **Tomahawk** 2.2 lb.
Filet Mignon 10.5 oz.

USA
USDA PRIME



Never-frozen cuts braised in a Josper charcoal oven. From cattle born and raised in the Corn Belt region that corresponds to the American Mid-West. Considered the highest quality and known for their smoothness, juiciness and sublime texture

Petit Cut **To Share** (2 Persons)
New York 10.5 oz. **Filet Mignon** 21 oz.
Filet Mignon 10.5 oz. **Porterhouse** 2.2 lb.
New York 12.7 oz. **Bone-in Cowboy**
Rib Eye 14 oz. **Rib Eye** 2.2 lb.
Kansas City 19.7 oz. **Tomahawk** 2.2 lb.
Cowboy 19.4 oz.

DRY AGED
Beef

35-day dry-aged at controlled temperature beef that derive into intensely flavored cuts with an incredibly smooth texture

New York 360 g | **Rib Eye** 400 g

TERMS FOR MEAT CUTS

RARE* · Red and Cold in the Middle
MEDIUM RARE* · Red and Warm in the Middle
MEDIUM · Rose Color in the Middle
MEDIUM WELL** · Light Rose Color in the Middle
WELL DONE** · Completely Cooked

PROUD MEMBER

