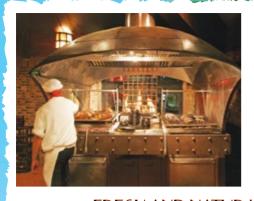
SEAFOOD







FRESH AND NATURAL			
Cocktails and Cebiches	290	MEATS PRIME QUALITY	
Shrimp • Octopus • Striped Bass • Mixed		Tenderloin Steak, the tenderest cut 14oz	740
Oysters on the half-shell	300	Rib Eye Steak, tender with intense flavor 14oz	630
Alaskan King Crab Legs	1040	New York Steak, great texture and flavor 14oz	630
Served with tartar sauce and melted butter		Inside Skirt Steak, tender and juicy 14oz	480
Tuna Carpaccio (Baja California)	280	Lamb Chops, juicy, mounted on mashed potatoes	620
Veal Carpaccio alla Parmesana	290	American Wagyu Tenderloin 13oz	1,670
Salmon Sashimi (Norway)	290	American Wagyu Rib Eye 13oz	1,790
Hamachi Sashimi (Hawaii)	410	Surf and Turf Puerto Madero	1,070
Tuna Tartare (Baja California)	300	Maine Lobster & Prime Tenderloin	
With citrus-soy sauce, shallot and capers		Surf & Turf Brochettes	600
Salmon Tartare (Norway)	310	Jumbo Shrimp & Prime Tenderloin	
Mustard & lime soy sauce, capers and our secret		FIGURE CEAECOOD	
LIOT ADDETIZEDO		FISH & SEAFOOD GRILLED	
HOT APPETIZERS		Tuna Steak (Baja California)	500
1	ıch 65	Accompanied by soy sauce	
Meat • Spiced Meat • Tuna		Black Cod (Alaska)	600
Ham & Cheese with tomato & basil	0.00	Perfumed naturally with hazelnut butter and capers	=00
Garlic Shrimp	360	Halibut Steak (Norway)	590
Seasoned with guajillo pepper, olive oil & garlic	100	With a white wine, shallot & fresh pepper reduction	000
Provoleta Cheese	180	Sea Bass (Chile)	600
Aged charcoal-grilled Provolone with olive oil & orega	ПО	In soy sauce with shitake mushrooms & asparagus Shrimp Puerto (order of 5)	545
SOUPS		Jumbo size, with butter & Cayenne pepper	343
Seasoned tableside with your choice of seasoning	ae	Mixed Grill Puerto (For 2)	1,920
Beef or Tuna Boullion	105	Baby Lobster tail, Alaskan King Crab legs, Tuna filet,	1,320
Clam Chowder	150	White Fish and Giant Shrimp brochette	
	100	·	
PASTA		FRESH MAINE LOBSTER USA	
Eggplant Lasagna	260	Baby Lobster Tail (order of three)	820
With fresh tomato, covered with a 3-cheese gratin		Jumbo Lobster Tail	950
Crab Tortelloni	325	THE OHEER WILLIAM	
With Alaskan King crabmeat, white Parmesan sauce		THE CHEF'S WHIMS	
CALADO		Crab Salad	510
SALADS		Alaskan King Crabmeat with creamy mayonnaise,	
Puerto	435	capers, parsley & avocado	
Lobster and Shrimp on a bed of lettuce, avocado,		Butter-Soy Tuna	490
olive oil, mayo, mustard, salt & pepper		Medallions, mounted on a bed of diced potatoes	
Madero	205	King Crab Tacos (order of 4)	545
Lettuce, spinach, avocado, tomato, hearts of palm,		Alaskan King Crab with tempura onions and capers	
mushrooms & goat cheese. Special French dressing		in mayonnaise and arrabbiata sauce	

HOTEL ZONE, BLVD. KUKULCAN KM. 14.1

Reservations Recommended

TEL. 885-2827, 885-2829 - 31 OPEN DAILY 1PM - 1AM www.puertomaderorestaurantes.com

Igniting passion among patrons, it's no wonder locals and tourists both flock here. The water-side building is a tribute to the restored Puerto Madero of Buenos Aires, Argentina, and perfectly balances the use of dark woods, brick & glass. The charcoal grill enhances the unique flavor of Prime meats and a variety of seafood. Classy ambience with a yacht club atmosphere. Super service & lovely views from the terrace make for a fine dining experience.