

SEAFOOD



FRESH AND NATURAL

Cocktails and Cebiches Shrimp • White Fish 325
 Octopus • Mixed 350
Oysters on the half-shell 325
Alaskan King Crab Legs 1210
 Served with tartar sauce and melted butter
Tuna Carpaccio (Baja California) 315
Veal Carpaccio alla Parmesana 325
Salmon Sashimi (Norway) 325
Hamachi Sashimi (Hawaii) 435
Tuna Tartare (Baja California) 325
 With citrus-soy sauce, shallot and capers
Salmon Tartare (Norway) 325
 Mustard & lime soy sauce, capers and... our secret

HOT APPETIZERS

Empanadas (Argentine Turnovers) each 85
 Meat • Spiced Meat • Tuna
 Ham & Cheese with tomato & basil
Garlic Shrimp 380
 Seasoned with guajillo pepper, olive oil & garlic
Provoleta Cheese 210
 Aged charcoal-grilled Provolone with olive oil & oregano

SOUPS

Seasoned tableside with your choice of seasonings
Beef or Tuna Boullion 115
Clam Chowder 150

PASTA

Eggplant Lasagna 295
 With fresh tomato, covered with a 3-cheese gratin
Crab Tortelloni 325
 With Alaskan King crabmeat, white Parmesan sauce

SALADS

Puerto 460
 Lobster and Shrimp on a bed of lettuce, avocado, olive oil, mayo, mustard, salt & pepper
Madero 230
 Lettuce, spinach, avocado, tomato, hearts of palm, mushrooms & goat cheese. Special French dressing

PRIME CUTS NATURAL BEEF

Tenderloin Steak, the tenderest cut 14oz 875
Rib Eye Steak, tender with intense flavor 14oz 760
New York Steak, great texture and flavor 14oz 760
Inside Skirt Steak, tender and juicy 14oz 510
Lamb Chops, juicy, mounted on mashed potatoes 655
American Wagyu Tenderloin 13oz 1,750
American Wagyu Rib Eye 13oz 1,860
Surf and Turf Puerto Madero 1,200
Maine Lobster & Prime Tenderloin
Surf & Turf Brochettes 655
Jumbo Shrimp & Prime Tenderloin

FISH & SEAFOOD GRILLED

Tuna Steak (Baja California) 545
 Accompanied by soy sauce
Black Cod (Alaska) 750
 Perfumed naturally with hazelnut butter and capers
Fresh White Fish Steak 495
 With a white wine, shallot & fresh pepper reduction
Sea Bass (Chile) 760
 In soy sauce with shitake mushrooms & asparagus
Shrimp Puerto (order of 5) 595
 Jumbo size, with butter & Cayenne pepper
Mixed Grill Puerto (For 2) 2,080
 Baby Lobster tail, Alaskan King Crab legs, Tuna filet, White Fish and Giant Shrimp brochette

FRESH MAINE LOBSTER USA

Baby Lobster Tail (order of three) 980
Jumbo Lobster Tail 1,090

THE CHEF'S WHIMS

Crab Salad 620
 Alaskan King Crabmeat with creamy mayonnaise, capers, parsley & avocado
Butter-Soy Tuna 595
 Medallions, mounted on a bed of diced potatoes
King Crab Tacos (order of 4) 680
 Alaskan King Crab with tempura onions and capers in mayonnaise and arrabbiata sauce

HOTEL ZONE, BLVD. KUKULCAN KM. 14.1

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

Reservations
 Recommended

MAJOR CREDIT CARDS ACCEPTED

Dos Gringo's Comments:

MENU SHOWN IS A SAMPLING

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.