

SEAFOOD



FRESH AND NATURAL

Cocktails and Cebiches	290
Shrimp • Octopus • Striped Bass • Mixed	
Oysters on the half-shell	300
Alaskan King Crab Legs	1040
Served with tartar sauce and melted butter	
Tuna Carpaccio (Baja California)	280
Veal Carpaccio alla Parmesana	290
Salmon Sashimi (Norway)	290
Hamachi Sashimi (Hawaii)	410
Tuna Tartare (Baja California)	300
With citrus-soy sauce, shallot and capers	
Salmon Tartare (Norway)	310
Mustard & lime soy sauce, capers and... our secret	

HOT APPETIZERS

Empanadas (Argentine Turnovers)	each 65
Meat • Spiced Meat • Tuna	
Ham & Cheese with tomato & basil	
Garlic Shrimp	360
Seasoned with guajillo pepper, olive oil & garlic	
Provoleta Cheese	180
Aged charcoal-grilled Provolone with olive oil & oregano	

SOUPS

Seasoned tableside with your choice of seasonings	
Beef or Tuna Boullion	105
Clam Chowder	150

PASTA

Eggplant Lasagna	260
With fresh tomato, covered with a 3-cheese gratin	
Crab Tortelloni	325
With Alaskan King crabmeat, white Parmesan sauce	

SALADS

Puerto	435
Lobster and Shrimp on a bed of lettuce, avocado, olive oil, mayo, mustard, salt & pepper	
Madero	205
Lettuce, spinach, avocado, tomato, hearts of palm, mushrooms & goat cheese. Special French dressing	

MEATS PRIME QUALITY

Tenderloin Steak , the tenderest cut 14oz	740
Rib Eye Steak , tender with intense flavor 14oz	630
New York Steak , great texture and flavor 14oz	630
Inside Skirt Steak , tender and juicy 14oz	480
Lamb Chops , juicy, mounted on mashed potatoes	620
American Wagyu Tenderloin 13oz	1,670
American Wagyu Rib Eye 13oz	1,790
Surf and Turf Puerto Madero	1,070
Maine Lobster & Prime Tenderloin	
Surf & Turf Brochettes	600
Jumbo Shrimp & Prime Tenderloin	

FISH & SEAFOOD GRILLED

Tuna Steak (Baja California)	500
Accompanied by soy sauce	
Black Cod (Alaska)	600
Perfumed naturally with hazelnut butter and capers	
Halibut Steak (Norway)	590
With a white wine, shallot & fresh pepper reduction	
Sea Bass (Chile)	600
In soy sauce with shitake mushrooms & asparagus	
Shrimp Puerto (order of 5)	545
Jumbo size, with butter & Cayenne pepper	
Mixed Grill Puerto (For 2)	1,920
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)	820
Jumbo Lobster Tail	950

THE CHEF'S WHIMS

Crab Salad	510
Alaskan King Crabmeat with creamy mayonnaise, capers, parsley & avocado	
Butter-Soy Tuna	490
Medallions, mounted on a bed of diced potatoes	
King Crab Tacos (order of 4)	545
Alaskan King Crab with tempura onions and capers in mayonnaise and arrabiata 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.