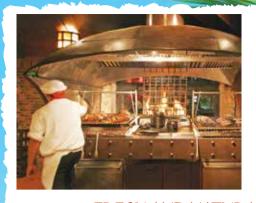
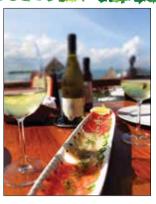
SEAFOOD







	FRESH AND NATURAL				
	Cocktails and Cebiches Shrimp • White Fish	325	PRIME CUTS NATURAL BEEF		
	Octopus • Mixed	350	Tenderloin Steak, the tenderest cut 14oz	875	
	Oysters on the half-shell	325	Rib Eye Steak, tender with intense flavor 14oz	760	
	Alaskan King Crab Legs	1210	New York Steak, great texture and flavor 14oz	760	
	Served with tartar sauce and melted butter	1210	Inside Skirt Steak, tender and juicy 14oz	510	
	Tuna Carpaccio (Baja California)	315	Lamb Chops, juicy, mounted on mashed potatoes		
	Veal Carpaccio alla Parmesana	325	American Wagyu Tenderloin 13oz	1,750	
	Salmon Sashimi (Norway)	325	American Wagyu Rib Eye 13oz	1,860	
	Hamachi Sashimi (Hawaii)	435	Surf and Turf Puerto Madero	1,200	
	Tuna Tartare (Baja California)	325	Maine Lobster & Prime Tenderloin	,	1
	With citrus-soy sauce, shallot and capers		Surf & Turf Brochettes	655	
	Salmon Tartare (Norway)	325	Jumbo Shrimp & Prime Tenderloin		4
	Mustard & lime soy sauce, capers and our secret		•		
	LIOT ADDETIZEDO		FISH & SEAFOOD GRILLED		
	HOT APPETIZERS		Tuna Steak (Baja California)	545	
		ach 85	Accompanied by soy sauce		
	Meat • Spiced Meat • Tuna		Black Cod (Alaska)	750	
	Ham & Cheese with tomato & basil		Perfumed naturally with hazelnut butter and capers		
	Garlic Shrimp	380	Fresh White Fish Steak	495	
	Seasoned with guajillo pepper, olive oil & garlic		With a white wine, shallot & fresh pepper reduction		
	Provoleta Cheese	210	Sea Bass (Chile)	760	
	Aged charcoal-grilled Provolone with olive oil & oregonal and the control of the	ano	In soy sauce with shitake mushrooms & asparagus	505	
	SOUPS		Shrimp Puerto (order of 5)	595	Į
		200	Jumbo size, with butter & Cayenne pepper	0.000	
	Seasoned tableside with your choice of seasoning Beef or Tuna Boullion	115	Mixed Grill Puerto (For 2) Baby Lobster tail, Alaskan King Crab legs, Tuna filet,	2,080	
	Clam Chowder	150	White Fish and Giant Shrimp brochette		
k .	Claim Chowder	150	Write Fish and Glant Shining brochette		
	PASTA		FRESH MAINE LOBSTER USA		
	Eggplant Lasagna	295	Baby Lobster Tail (order of three)	980	
	With fresh tomato, covered with a 3-cheese gratin		Jumbo Lobster Tail	1,090	
	Crab Tortelloni	325	THE OHEER WILLIAM		
	With Alaskan King crabmeat, white Parmesan sauce		THE CHEF'S WHIMS		
	CALADO		Crab Salad	620	
	SALADS		Alaskan King Crabmeat with creamy mayonnaise,		
	Puerto	460	capers, parsley & avocado		
	Lobster and Shrimp on a bed of lettuce, avocado,		Butter-Soy Tuna	595	
	olive oil, mayo, mustard, salt & pepper		Medallions, mounted on a bed of diced potatoes		
	Madero	230	King Crab Tacos (order of 4)	680	
	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

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.