

# Casa Escobar

STEAK HOUSE

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## MENÚ

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*A FAMILY VISION...*  
*A PASSION...*  
*A DREAM COME TRUE...*

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## COCKTAILS

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<b>Aperol Spritz</b>	60	<b>Gin Tonic</b>	65	<b>Special Negroni</b>	65
<b>Mojito</b>	50	<b>Moscow Mule</b>	55	<b>Escobar Carajillo</b>	65
<b>Daiquiri</b>	50	<b>Piña Colada</b>	50	<b>Sangria</b>	50

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## MOCKTAILS

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(Delicious, natural and refreshing without liquor)

**Pineapple Ginger** 42  
Pineapple, ginger and cardamom.

**Mango Passion Fruit** 42  
Passion Fruit, mango and basil.

**Coco Colada** 42  
Pineapple, orange, coconut milk and almond essence.

**Pink Lemonade** 42  
Wild fruit lemonade, Sanpellegrino and cardamom.

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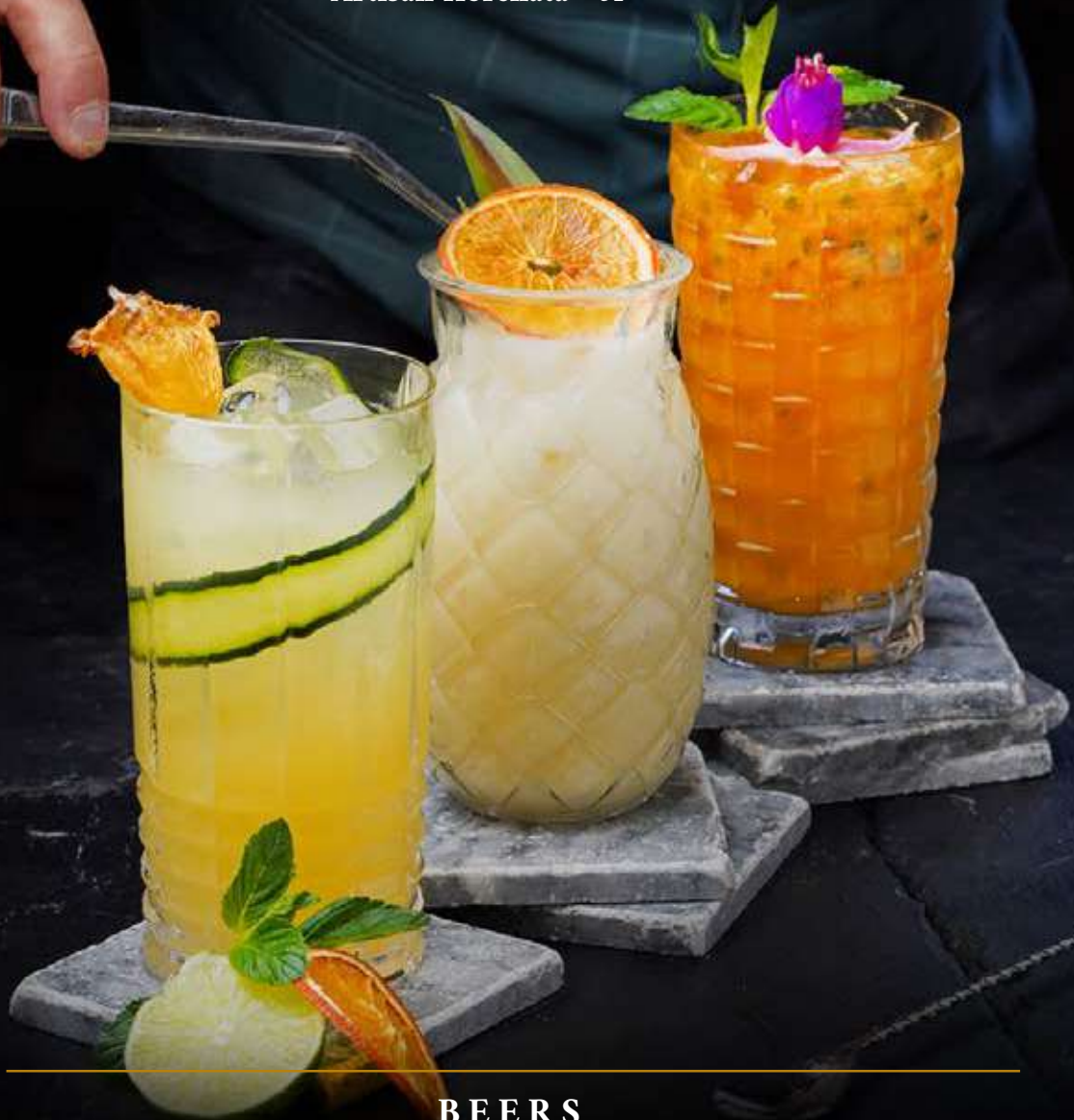
## SIGNATURE SOFT DRINKS

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**Orange Pepitery** 32

**Frozen Lemonade** 32

**Artisan Horchata** 32




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## BEERS

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**El Principe Gris** (1/2 Lt) 69.<sup>95</sup>  
India Pale Lager, Pilsner and Dunkel Lager.

**Nationals** 28.<sup>95</sup>  
Gallo, Moza, Montecarlo and Dorada Draft.

**Imported** 32.<sup>95</sup>  
Stella Artois, Corona and modelo.

**Michelob Ultra** 28.<sup>95</sup>  
Low in calories and carbohydrates.

\*Ask about our selection of natural drinks and sodas.

# TO THE CENTER

## HOT STARTERS

CHEFS  
SPECIAL

**Roasted Cauliflower** 89.<sup>95</sup>  
Crispy Roasted Cauliflower in sesame sauce and crispy prosciutto.

**Sirloin Rinds Tacos** 79.<sup>95</sup>  
Crispy corn tortillas, Sirloin rinds, roasted onions, guacamole and dehydrated jalapeños.

**Grilled Vegetables** 69.<sup>95</sup>  
Grilled vegetables seasoned in olive oil and reduction of balsamic.

CHEFS  
SPECIAL

**Short Rib Croquettes** 79.<sup>95</sup>  
Exquisite imported beef rib croquettes slow baked with Alioli sauce.

**Argentine Chorizo** 82.<sup>95</sup>  
Grilled chorizo with garnish guacamole, refried beans and grilled onions.

**Guatemalan Entree** 52.<sup>95</sup>  
Fried beans, guacamole and roasted onions with tortillas or fried malangas.



**Roasted Cauliflower**

## Brisket Barbacue



CHEFS  
SPECIAL

### Brisket Barbacue

Baked over low heat in a spice crust for 18 hours, bathed in orange sauce, accompanied by corn tortillas.

*For 2 people* 119.<sup>95</sup>

*For 4 people* 209.<sup>95</sup>

### Melted Cheese 79.<sup>95</sup>

Mix of fine melted cheeses.

*With Shrimp* 99.<sup>95</sup>

*Portobello and Rum* 89.<sup>95</sup>

### Chancol Tortillas 69.<sup>95</sup>

Grilled stuffed tortillas with Chancol cheese, tomato sauce and onions.

CHEFS  
SPECIAL

### Roasted Camembert Cheese 92.<sup>95</sup>

Bathed in rum honey and candied orange with walnuts roasted hickory.

## SOUPS & SALADS

### Antigua's Soup 59.<sup>95</sup>

Chicken breast broth, rice, avocado, tortilla chips, onion, coriander and lemon.

### Royal Antigua's Soup 64.<sup>95</sup>

Chicken breast broth, accompanied with egg, avocado, layered cheese, vegetables and cream.

### Roasted Tomato Soup 52.<sup>95</sup>

Roasted tomato cream, goat cheese, crispy bacon, croutons and pesto.

CHEFS  
SPECIAL

### Escobar Salad 79.<sup>95</sup>

Fresh lettuce, green apple, caramelized walnuts, blueberries, goat cheese and citrus dressing.

### Cesar Gardini Salad 77.<sup>95</sup>

Roman lettuce in authentic dressing Caesar, croutons, parmesan cheese and roasted pepitoria. *With chicken* + 20

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## TO THE CENTER

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### COLD STARTERS

**Salmon Carpaccio** 84<sup>95</sup>  
Imported salmon, onion crumble, fried garlic, pistachio, avocado and vinaigrette.

**Three Cheese Carpaccio** 82<sup>95</sup>  
Laminated Tenderloin Carpaccio with Pecorino, Manchego Cheese and Parmesan.



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### ELITE CARPACCIOS

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**Rib Eye Carpaccio** 109<sup>95</sup>  
PRIME Rib Eye Carpaccio truffle bathed in reduction balsamic, caper and roasted garlic sauce. **SRF** 極  
SHAKE RIVER FARM

**Wagyu Carpaccio** 119<sup>95</sup>  
Fine American Wagyu slices bathed in sweet and sour orange sauce and soy accompanied by parmesan and corn tortilla crumble.

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CHEFS  
SPECIAL

**Shrimp Ceviche** 119<sup>95</sup>  
Delicious shrimp ceviche, avocado, jicama and crispy corn, bathed in our special recipe tiger's milk.

**Tuna Tiradito** 129<sup>95</sup>  
Fine imported tuna slices (YELLOWFIN) bathed in tamarind sauce and chipotle honey.

**Tuna Tartare** 89<sup>95</sup>  
Red tuna with pineapple base and avocado, bathed in delicious sesame sauce and cashew seeds.



Tuna Tiradito

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# CERTIFIED PREMIUM STEAKS

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## IMPORTED SIRLOIN

USDA certified Prime Sirloin Steak

6 oz 129.<sup>95</sup> | 8 oz 149.<sup>95</sup> | 12 oz 179.<sup>95</sup>

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## TENDERLOIN

Carefully selected and matured in house.

6 oz 129.<sup>95</sup> | 8 oz 149.<sup>95</sup> | 12 oz 179.<sup>95</sup>

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## IMPORTED TENDERLOIN

USDA PRIME

6 oz 154.<sup>95</sup> | 8 oz 184.<sup>95</sup> | 12 oz 229.<sup>95</sup>

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## IMPORTED SKIRT STEAK

USDA

6 oz 169.<sup>95</sup> | 8 oz 229.<sup>95</sup> | 12 oz 299.<sup>95</sup>

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## SPECIAL CUTS

**Prime Rib Eye** 16 oz 279<sup>.95</sup>  
**USDA Prime Black Angus Rib Eye**

**Escobar Burger** 99<sup>.95</sup>  
 1/2 lb. of grilled Sirloin patty,  
 bathed in cheese, bacon and  
 caramelized onions.

**Mix** 12 oz 189<sup>.95</sup>  
 Combination of Sirloin and  
 Tenderloin

**Short Rib**  
 Imported beef rib  
 8 oz 169<sup>.95</sup>      16 oz 269<sup>.95</sup>

**Antigüeño**  
 Tenderloin, Sirloin or Skirt Steak, chorizo,  
 fried beans, guacamole, fried plantains  
 and cheese.

Tenderloin or Sirloin	Skirt Steak
6 oz 169 <sup>.95</sup>	6 oz 199 <sup>.95</sup>
8 oz 179 <sup>.95</sup>	8 oz 219 <sup>.95</sup>

**Jalapeño Steak** 199<sup>.95</sup>  
 10 oz of imported tenderloin heart  
 bathed in jalapeño cream sauce.

**The Trozo** 239<sup>.95</sup>  
 14 oz juicy tenderloin heart or  
 puyazo Prime USDA slice roasted  
 over low heat.

## FROM THE SEA

**Surf and Turf** 239<sup>.95</sup>  
 1/2 pound of USDA Tenderloin  
 or Prime Sirloin and 1/2 pound  
 jumbo shrimp

**Jumbo Shrimp** 219<sup>.95</sup>  
 12 oz of garlic or grilled  
 jumbo shrimp.

**Skirt Surf and Turf** 299<sup>.95</sup>  
 1/2 pound of USDA Skirt y 1/2  
 pound of jumbo shrimp.

**Grilled Salmon**  
 Portion 199<sup>.95</sup>  
 1/2 Portion 139<sup>.95</sup>



Prime Rib eye

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## FOR SHARING

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### FESTIVALS FOR 2

Selection of Tenderloin or PRIME Sirloin, accompanied by two side dishes of your choice.

1 pound Mix (Sirloin and Tenderloin)	268
1 pound Sirloin	268
1 pound Tenderloin	268
Surf and Turf	368
1 pound <b>USDA</b> Tenderloin	368

### FROM THE GRILL

#### Mix for 2

National Tenderloin	299 <sup>.95</sup>
Prime Imported Sirloin	319 <sup>.95</sup>

#### Mix for 4

National Tenderloin	499 <sup>.95</sup>
Prime Imported Sirloin	549 <sup>.95</sup>

Sirloin or Tenderloin, marinated tenderloin, chorizo and chicken breast fillet.

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### Parrillada 4 Reyes

**USDA** Tenderloin, Prime Sirloin, Imported Skirt and Prime Strip Roast.

**For 2** 459<sup>.95</sup>

**For 4** 859<sup>.95</sup>

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### Great Surf and Turf For 4 899<sup>.95</sup>

2 pounds of Prime tenderloin or sirloin and 2 pounds of Jumbo shrimp.







★★★★★

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# PREMIUM CUTS

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ANOTHER LEVEL STEAKS...

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# AMERICAN WAGYU

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American Wagyu Beef (GOLD GRADE)



\*Subject to availability

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## Wagyu Burger

139.<sup>95</sup>

Delicious Wagyu Beef Patty bathed in Mozzarella cheese, Monterrey and Pecorino, onion, arugula and pickles, bathed in orange sauce.

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## Wagyu Sirloin

299.<sup>95</sup>

10 oz from Sirloin American Wagyu Steak and roasted garlic.

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## Wagyu Surf and Turf

399.<sup>95</sup>

10 oz of exquisite Sirloin American Wagyu and 1/2 pound of jumbo shrimp.

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**Suggested maximum cooking term: Medium rare**

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Wagyu sirloin

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## PREMIUM CUTS

**KING SIRLOIN** (2.5 pounds) **USDA** Prime Sirloin Steak 499.<sup>95</sup>

Tenderized for 12 hours over low heat.

\*Subject to availability

**GRAND ESCOBAR TENDERLOIN**  
Center Cut **USDA** Prime Tenderloin Filet

GRAND TENDERLOIN (36 oz) 3-4 people 599.<sup>95</sup>

1/2 GRAND TENDERLOIN (18 oz) 2 people 349.<sup>95</sup>

**TOMAHAWK** *A cut of another level!* 2-3 people 699.<sup>95</sup>

40 oz of **USDA** Prime Black Angus long bone Rib Eye Steak.

**TOMAHAWK SURF AND TURF** 2-3 people 899.<sup>95</sup>

40 oz of **USDA** Prime Tomahawk y 1 pound. of jumbo shrimp.



## SIDE DISHES

*All our cuts are accompanied by two side dishes to choose from.*

Panza Verde Rice

Escobar Salad

Grilled Potato

Potato Soufflé

French Fries

Fried Beans

Roasted Corn

Sesame Vegetables

Guacamole

**Bread with garlic or herb butter** Q18

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## DESSERTS

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**Cardenal Bite** 52.<sup>95</sup>

Three milk coffee cake with chocolate and rum.

**Mestizo Fusion** 49.<sup>95</sup>

Delicious Crème brûlée with our special recipe stuffed with Chilacayote.

**Wild Fruit Panna Cotta** 47.<sup>95</sup>

Milk and almond cream pudding bathed in red fruit sauce.

**Sweet Tradition** 42.<sup>95</sup>

Plantains in home made mole sauce .

**Dark Chocolate Brownie** 52.<sup>95</sup>

Dark chocolate, flamed meringue and cinnamon cookie crumble accompanied of vanilla ice cream.



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## HOT BEVERAGES

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Espresso 16.<sup>95</sup>

Cortado Coffee 18.<sup>95</sup>

Dark Coffee 16.<sup>95</sup>

Latte 22.<sup>95</sup>

Capuchino 22.<sup>95</sup>

Mocachino 22.<sup>95</sup>

Imported Tea variety 14.<sup>95</sup>

**Infusions**

8 Secrets 25.<sup>95</sup>

Red Fruits 25.<sup>95</sup>

Peppermint 25.<sup>95</sup>

Green Tea 25.<sup>95</sup>