

Casa Escobar

STEAK HOUSE

MENU

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

COCKTAILS

Aperol Spritz	65	Gin Tonic	65	Negroni	70
Mojito	55	Moscow Mule	60	Carajillo Escobar	65
Daiquiri	55	Piña Colada	55	Sangria	55

MOCKTAILS

(Delicious, natural and refreshing without liquor)

Pineapple Ginger 45
Pineapple, ginger and cardamom.

Mango Passion Fruit 45
Passion Fruit, mango and basil.

Coco Colada 45
Pineapple, orange, coconut milk,
and almond essence.

Pink Lemonade 45
Wild fruit lemonade,
San Pellegrino and cardamom.

SIGNATURE SOFT DRINKS

Orange Pepitorty 35

Frozen Lemonade 35

Artisan Horchata 35

BEERS

El Principe Gris (1/2 Lt) 69^{.95}
India Pale Lager, Pilsner and
Dunkel Lager.

Nationals 28^{.95}
Gallo, Moza, Montecarlo and
Dorada Draft.

Imported 32^{.95}
Stella Artois, Corona and Modelo.

Michelob Ultra 28^{.95}
Low in calories and carbohydrates.

*Ask about our selection of natural drinks and sodas.



COLD STARTERS

Three Cheese Carpaccio 89.⁹⁵

Imported Tenderloin Carpaccio, drizzled with Pecorino, Manchego and Parmesan cheese.

Salmon Carpaccio 94.⁹⁵

Norwegian Salmon, onion crumble, and crispy roasted garlic, bathed in sesame and pistachio sauce.

★★★★★

WAGYU CARPACCIO

Fine slices of American Wagyu, bathed in sweet and sour orange and soy sauce, accompanied by Parmesan cheese and corn tortilla crumble.. 129.⁹⁵

SRF 極
SNAKE RIVER FARMS.

Shrimp Ceviche 119.⁹⁵

Accompanied by cherry tomatoes, jicama, avocado, and crispy corn, bathed in tiger's milk.

Tuna Tiradito 129.⁹⁵

Fine imported tuna slices (YELLOWFIN) bathed in tamarind sauce and chipotle honey.



Tuna Tiradito

HOT STARTERS

Brisket Barbecue

Slow-roasted in a spice crust for 18 hours, bathed in orange sauce, accompanied by corn tortillas.

For two 129^{.95}

For Four 229^{.95}

* Subject to availability

Short Rib Croquettes 79^{.95}

Exquisite imported beef rib croquettes slow baked in Alioli sauce.

Argentine Chorizo 84^{.95}

Grilled chorizo with guacamole, refried beans and grilled onions.

Bowl de Chicharrón de Puyazo 99^{.95}

Crispy Sirloin, accompanied with guacamole, fried beans, pickled radish, roasted pepitoria and house made tortillas.

Chancol Tortillas 69^{.95}

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

Melted Cheese 79^{.95}

Mix of fine melted cheeses.

Portobello and Rum 89^{.95}

Tenderloin 94^{.95}

Shrimp 99^{.95}

Brisket Barbecue



Roasted
Cauliflower



STARTERS FROM THE JOSPER

Josper
CHARCOAL EQUIPMENT

Octopus tacos

139.⁹⁵

Roasted octopus with Josper, on a bed of potato soufflé, avocado, coriander sprouts and passion fruit sauce.

Shrimp Tacos

139.⁹⁵

Grilled jumbo shrimp on the **JOSPER**, topped with homemade chimichurri, avocado, radish and crispy garlic.

Roasted Cauliflower

89.⁹⁵

Crispy roasted Cauliflower in sesame sauce and crispy proscuitto.

Rib Eye Tacos

139.⁹⁵

Prime Rib Eye grilled on the **JOSPER**, with, sautéed onions, avocado, meat sauce, and dehydrated jalapeños.



Octopus Tacos

SOUPS

Roasted Tomato soup 52^{.95}

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

Antigueña Soup 59^{.95}

Chicken breast broth, rice, avocado, tortilla chips, onion, cilantro and lime.

SALADS

Escobar salad 79^{.95}

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

Cesar salad 77^{.95}

Romaine lettuce in Caesar dressing, croutons, parmesan cheese and roasted pepitoria. **With Chicken +Q20**

SALADS *with Protein*

Nordic salad 129^{.95}

Grilled salmon, bathed in orange and ginger sauce, on a bed of lettuce, pineapple, feta cheese and walnut.

Steak salad 149^{.95}

USDA Prime tenderloin over lettuce, avocado, cherry tomatoes, feta cheese and proscuitto crisps, drizzled with cilantro dressing.

Chicken breast salad 89^{.95}

Grilled chicken breast, on a bed of arugula and spinach, with goat cheese, strawberries and figs, drizzled with pepitoria dressing.



Nordic Salad

CERTIFIED PREMIUM STEAKS

Exclusive selection of Black Angus USDA Prime

PUYAZO/ SIRLOIN

6 oz	129 ^{.95}	8 oz	149 ^{.95}	12 oz	179 ^{.95}
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LOMITO/ TENDERLOIN

6 oz	159 ^{.95}	8 oz	189 ^{.95}	12 oz	229 ^{.95}
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ENTRAÑA / SKIRT STEAK

6 oz	169 ^{.95}	8 oz	229 ^{.95}	12 oz	299 ^{.95}
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ASADO DE TIRA/ SHORT RIB

8 oz	169 ^{.95}	16 oz	269 ^{.95}
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RIB EYE STEAK 16 oz 289^{.95}

USDA Prime Black Angus Rib Eye

JALAPEÑO STEAK 10 oz 219^{.95}

USDA sirloin piece in jalapeño cream sauce.



DRY AGED PRIME TENDERLOIN

Tenderloin  Premium Angus

8 oz 289^{.95}

AMERICAN WAGYU STEAK

American Wagyu Sirloin (Gold Certification)

10 oz 299^{.95}

*Subject to availability

SRF 極
SNAKE RIVER FARMS.

American Wagyu

CHARCOAL-GRILLED

Asado Antigüeno

Tenderloin or Sirloin, chorizo, refried beans, guacamole, fried plantains and cheese.

6 oz 169.95 8 oz 189.95

Pechuga a la parrilla 89.95

8 oz of charcoal-grilled chicken breast fillet.

Lomito Nacional

Carefully selected and aged at home.

6 oz 129.95 8 oz 149.95

Mixto 189.95

12 oz combo of Tenderloin and Sirloin.



HAMBURGERS

Hamburguesa Escobar 99.95

/Escobar Burger

1/2 lb. USDA Prime Sirloin steak sandwich, topped with cheese, bacon and caramelized onions.

Hamburguesa Noruega 129.95

/Norwegian Burger

Grilled salmon fillet on Brioche bread and arugula, drizzled with orange sauce.

Hamburguesa Wagyu

139.95

/ Wagyu Burger

Charcoal-grilled American Wagyu steak sandwich, topped with three cheeses, onions, arugula, and pickles, drizzled with orange sauce.



Asado Antigüeno

SURF AND TURF

Camarones Jumbo 229.⁹⁵

12 oz of Shrimp grilled or garlic.

Mar y Tierra 239.⁹⁵

1/2 lb. of USDA Prime Tenderloin or Sirloin steak and 1/2 lb. of Jumbo Shrimp.

Salmón al Jospé

Porción 199.⁹⁵
1/2 Porción 139.⁹⁵

Entraña Mar y Tierra 299.⁹⁵

1/2 lb. of USDA Prime Skirt Steak and 1/2 lb. of Jumbo shrimp.

TO SHARE

FESTIVALS FOR TWO

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

1 lb Tenderloin 278

1 lb. Mixto (*Sirloin and Tenderloin*) 288

1 lb. Sirloin 288

Surf and Turf 388

MIXED GRILLS

Sirloin or tenderloin, strip loin, artisanal chorizo and chicken breast filet.

Mixed for two

Lomito Nacional 299.⁹⁵

Puyazo Importado Prime 319.⁹⁵

Mixed for four

Lomito Nacional 499.⁹⁵

Puyazo Importado Prime 549.⁹⁵

FOUR KINGS GRILL

USDA Prime Tenderloin, Prime Sirloin, Imported Skirt Steak and prime Short Ribs.

For two 459.⁹⁵

For four 859.⁹⁵



Sirloin Festival

Josper

SPECIALTIES



A combination of flavor and the highest technology in artisanal grills worldwide.



BLACK ANGUS USDA PRIME

PUYAZO REY (40 oz) **USDA** Prime Sirloin Steak 499^{.95}

Slow-cooked and tenderized for 12 hours . Serves 3-4 people.

* Subject to availability

GRAN LOMO ESCOBAR Center Cut **USDA** Prime Tenderloin.

GRAN LOMO (36 oz) 599^{.95}

1/2 GRAN LOMO (18 oz) 349^{.95}

TOMAHAWK **USDA** Prime Black Angus long bone Rib Eye Steak.

40 oz Serves 2-3 people 699^{.95}

TOMAHAWK MAR Y TIERRA Serves 2-3 people 899^{.95}

40 oz of USDA Prime Tomahawk steak and 1 lb. of Jumbo Shrimp.

GRAN MAR Y TIERRA 999^{.95}

32 oz USDA Prime Tenderloin and a dozen Jumbo Shrimp.



Puyazo Rey

SIDES

All our cuts come with two side dishes of your choice

Arroz Panza Verde (<i>Green Belly Rice</i>)	Ensalada Escobar (<i>Escobar Salad</i>)
Soufflé de Papa (<i>Potato Soufflé</i>)	Papas fritas (<i>French Fries</i>)
Elotes al carbón (<i>Grilled Corn</i>)	Vegetales (<i>Sesame Vegetables</i>)
Papa a la parrilla (<i>Grilled potato</i>)	Frijoles volteados (<i>Refried beans</i>)

Garlic bread or herb butter for Q18

KIDS MENU

Accompanied by french fries, a natural drink and ice cream.

Derretido 49.⁹⁵ **Hamburguesa** 69.⁹⁵ **Churrasquito** 79.⁹⁵

DESSERTS

Bocado del Cardenal 52. ⁹⁵	Fusión Mestiza 49. ⁹⁵
Coffee and chocolate three milk cake with rum	Delicious Crème brûlée with our special recipe filled with Chilacayote.
Panna Cotta de Frutos Rojos 47. ⁹⁵	Dulce Tradición 42. ⁹⁵
Cream and almond pudding, drizzled with red berry sauce.	Plantains in homemade mole sauce.

Dark Chocolate Brownie 52.⁹⁵

Dark chocolate, flambeed meringue, and cinnamon cookie crumble, served with vanilla ice cream.

★
CHEF'S
SPECIAL



Bocado del Cardenal



/casaescobargt

