

Casa Escobar

STEAK HOUSE

MENU

A FAMILY VISION...

A PASSION...

A DREAM COME TRUE...

COCKTAILS

APEROL SPRITZ	65	GIN TONIC	65	NEGRONI ESPECIAL	70
MOJITO	55	MOSCOW MULE	60	CARAJILLO ESCOBAR	65
DAIQUIRI	55	PIÑA COLADA	55	SANGRIA	55

MOCKTAILS

PIÑA JENGIBRE	45	MANGO PASSION FRUIT	45
Pineapple, ginger and cardamom.		Passion fruit, mango and basil.	
COCO COLADA	45	PINK LEMONADE	45
Pineapple, orange, coconut milk and almond syrup.		Wild berry lemonade, sparkling water and cardamom.	

SOFT DRINKS

GUATEMALAN ORANGEADE	35	FROZEN LEMONADE	35	HORCHATA	35
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BEERS

EL PRINCIPE GRIS (1/2 Lt)	69. ⁹⁵	NATIONAL	28. ⁹⁵
India Pale Lager, Pilsner and Dunkel Lager.		Gallo, Moza, Montecarlo and Dorada Draft.	
IMPORTED	32. ⁹⁵	MICHELOB ULTRA	32. ⁹⁵
Stella Artois, Corona and Modelo.		Low in calories and carbohydrates.	

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



GIN TONIC

COLD APPETIZERS

THREE CHEESE CARPACCIO 89.⁹⁵

Thin slices of imported tenderloin, topped with Pecorino, Manchego, and Parmesan cheese, lemon, and extra virgin olive oil.

SALMON CARPACCIO 94.⁹⁵

Norwegian salmon, onion crumble, and roasted garlic crisps, topped with a sesame, lemon, and pistachio.

SHRIMP CEVICHE 119.⁹⁵

Accompanied by cherry tomatoes, jicama, avocado, and crispy corn, topped with leche de tigre.

YELLOWFIN TUNA TIRADITO 129.⁹⁵

Fresh slices of imported Yellowfin tuna, drizzled with a delicious tamarind and chipotle honey sauce.

WAGYU CARPACCIO 139.⁹⁵



American Wagyu Gold Grade drizzled with a sweet and sour orange and soy sauce, accompanied by Parmesan and crispy corn tortilla.

———— *An exquisite flavor experience...* ————



YELLOWFIN TUNA TIRADITO

APPETIZERS

MELTED CHEESE 84^{.95}

Select combination of Monterrey, Pecorino, and Mozzarella cheeses melted over charcoal.

With Chorizo 89^{.95} **Tenderloin** 94^{.95} **Shrimp** 99^{.95}

★★★★★

TORTILLAS CHANCOL 79^{.95}

Freshly made tortillas straight from the comal, grilled over charcoal and filled with authentic Chancol cheese, originating from Nebaj Quiché, handcrafted in limited production.

**Subject to availability*

SHORT RIB CROQUETTES 79^{.95}

Crispy on the outside and tender on the inside, filled with USDA Short Rib, accompanied by alioli sauce.

ARGENTINIAN CHORIZO 89^{.95}

Grilled artisanal chorizo, served with guacamole, refried beans, and grilled green onions.

BRISKET BARBECUE

Cooked for 18 hours, covered in aromatic spices and cocoa, drizzled with our secret candied orange sauce. Served with freshly made corn tortillas.

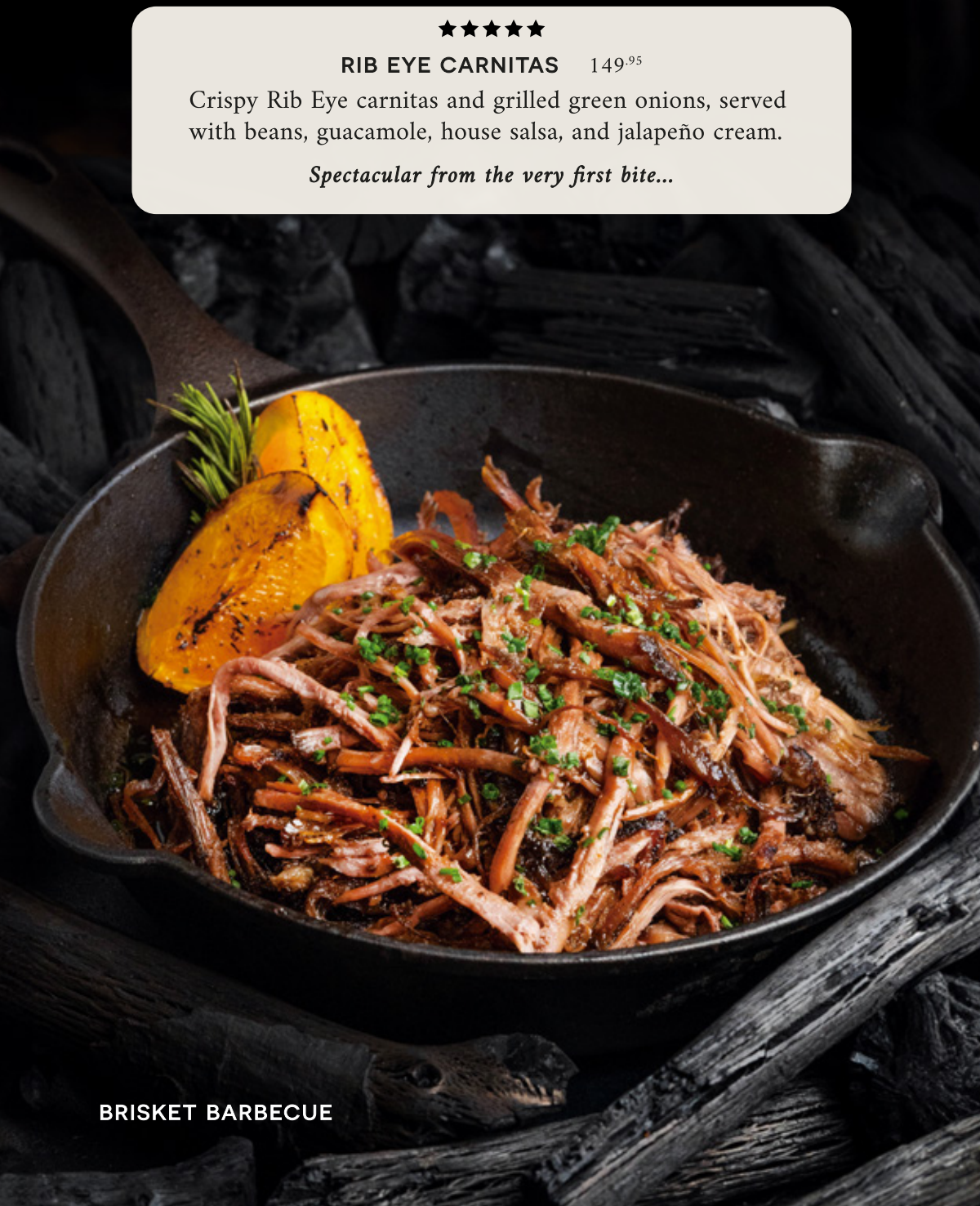
For two 139^{.95} **For four** 239^{.95}

★★★★★

RIB EYE CARNITAS 149^{.95}

Crispy Rib Eye carnitas and grilled green onions, served with beans, guacamole, house salsa, and jalapeño cream.

Spectacular from the very first bite...



BRISKET BARBECUE



JOSPER SPECIALTIES

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

Josper
CHARCOAL EQUIPMENT



ROASTED CAULIFLOWER

Grilled in the Josper with sesame sauce and prosciutto crisps.

Entera 99.⁹⁵ **1/2 coliflor** 69.⁹⁵

OCTOPUS TACOS 139.⁹⁵

Marinated in our secret sauce, served on potato soufflé, with garlic crisps, avocado, and passion fruit sauce.

SIRLOIN TACOS 119.⁹⁵

Prime Puyazo in the Josper, grilled green onions, guacamole, dehydrated jalapeños, and drizzled with special chimichurri.

SHRIMP TACOS 139.⁹⁵

Grilled shrimp in the Josper, drizzled with a melted cheese blend, avocado, bacon crisps, and chipotle sauce.



OCTOPUS TACOS

SOUPS

TOMATO CREAM 59^{.95}

Cream of roasted tomatoes, goat cheese, bacon crisp, croutons, and pesto.

ANTIGUEÑA SOUP 64^{.95}

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

SALADS

ESCOBAR SALAD 89^{.95}

Fresh lettuces with crunchy green apple, caramelized walnuts, blueberries, and goat cheese.

CAESAR SALAD 79^{.95}

Fresh romaine lettuce in creamy anchovy dressing, bacon crisps, Parmesan cheese, and croutons. **Add chicken +Q22.**

NORDIC SALAD 139^{.95}

Grilled Norwegian salmon on a bed of fresh lettuces, pineapple, and cucumber, drizzled with orange sauce, Greek cheese, and walnut.

STEAK SALAD 149^{.95}

Prime tenderloin over fresh lettuces, avocado, cherry tomatoes, feta cheese, and a cilantro dressing.



NORDIC SALAD

NEXT LEVEL STEAKS

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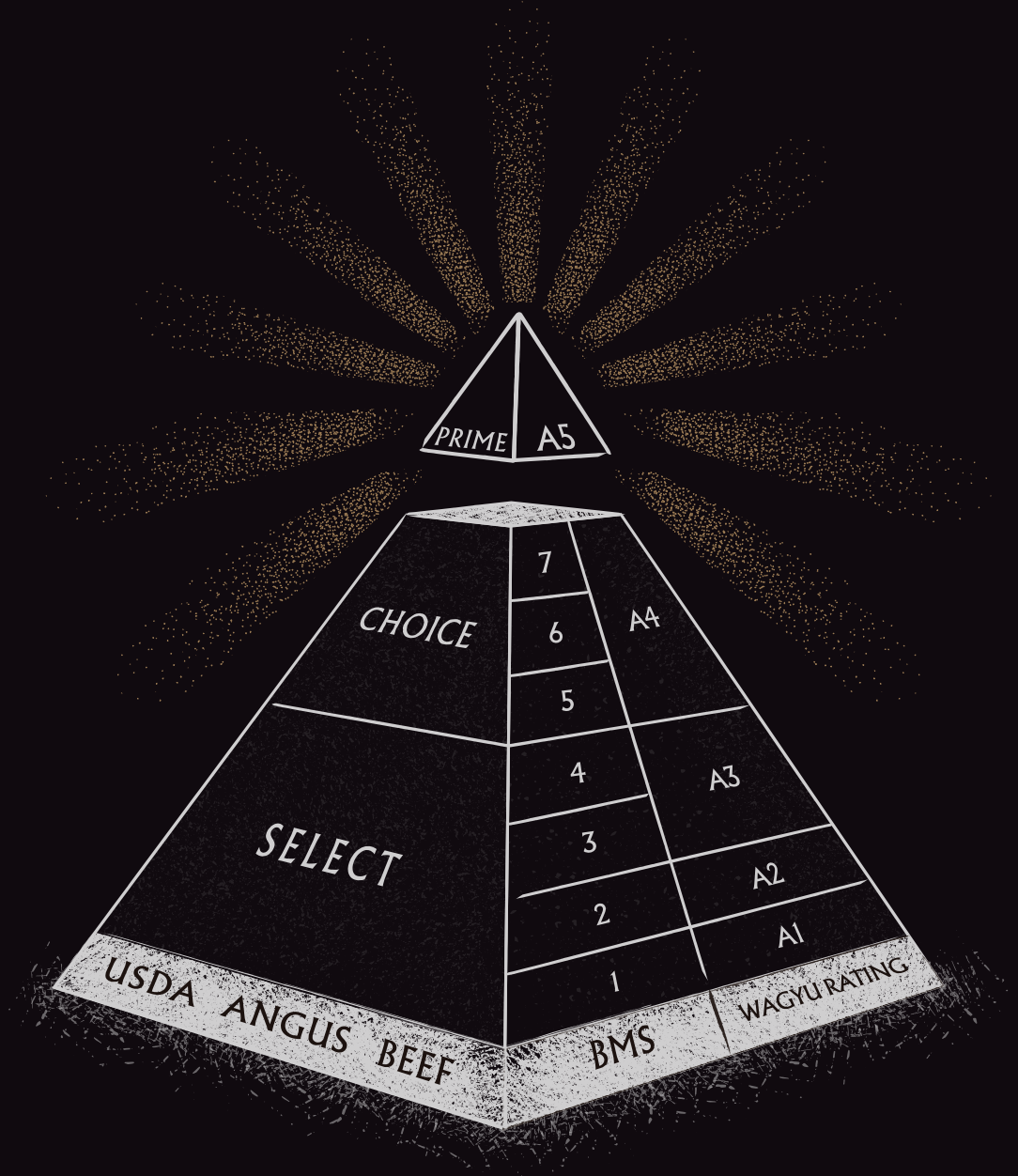
Casa-Ea

CERTIFIED QUALITY

At Casa Escobar, we take pride in serving you only the best of the best; the highest quality Black Angus USDA Prime beef.

Prime grade beef represents only 5% of the beef production in the U.S., certified by the Department of Agriculture as the highest standard of quality.

Prime grade comes from young cattle with abundant intramuscular fat infiltration, known as marbling, resulting in exquisite flavor and superior tenderness.



All our Prime grade cuts are cooked over oak charcoal by highly experienced grillers and on our top-quality Josper grills, recognized worldwide.



OUR QUALITY PROMISE

If any of our cuts do not meet your expectations, we are committed to making it right.

CERTIFIED PREMIUM STEAKS

All our meats are selected and hand-cut daily, grilled on our artisanal oak charcoal grill, and drizzled with spiced butter.
Served with our iconic roasted garlic.

SIRLOIN

USDA Prime sirloin with high marbling and juiciness.

6 oz 139.⁹⁵ 8 oz 159.⁹⁵ 12 oz 189.⁹⁵

TENDERLOIN

Lean cut of USDA Prime with distinctive tenderness.

6 oz 169.⁹⁵ 8 oz 189.⁹⁵ 12 oz 229.⁹⁵

SKIRT STEAK

Thin-cut USDA with great flavor and abundant marbling.

6 oz 169.⁹⁵ 8 oz 239.⁹⁵ 12 oz 309.⁹⁵

SHORT RIB

USDA Prime rib with high marbling, tenderness,
and exceptional flavor.

8 oz 179.⁹⁵ 16 oz 299.⁹⁵



DRY AGED PREMIUM STEAKS

Carefully dry-aged at a controlled temperature
of 1°C - 3°C for 21 days, highlighting
the best of the meat's quality.



BLACK ANGUS DRY AGED CUTS

TENDERLOIN / Dry Aged

10 oz 299.⁹⁵

BLACK ANGUS PRIME RIB EYE

16 oz 369.⁹⁵

*Subject to availability



AMERICAN WAGYU SIRLOIN

SIRLOIN / American Wagyu Gold Grade

10 oz 339.⁹⁵

*Subject to availability

★★★★★

HOUSE SPECIALTIES

Josper

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

Josper®
CHARCOAL EQUIPMENT

BLACK ANGUS USDA PRIME

PUYAZO REY *The original...*

Juicy Black Angus Puyazo, **USDA** Prime, slow-cooked for 12 hours.
A next-level experience..

For 2-3 people **40 oz** 549^{.95}

GRAN LOMO ESCOBAR

Spectacular lean cut of Black Angus center loin, **USDA** Prime quality.

36 oz 649^{.95} **18 oz** 379^{.95}

TOMAHAWK

Amazing long-bone Rib Eye steak, **USDA** Prime quality with high marbling. *A delight for food lovers...*

For 3 people 799^{.95}

TOMAHAWK MAR Y TIERRA

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

For 2-3 people 999^{.95}

GRAN MAR Y TIERRA

36 oz of **USDA** Prime Tenderloin or Puyazo and 12 jumbo shrimp.

For 4 people 999^{.95}



PUYAZO REY

OUR CHARCOAL GRILL

Grilled on our artisanal oak charcoal grill,
accompanied by two sides of your choice.

GRILLED CHICKEN BREAST 89.95
8 oz charcoal grilled chicken breast fillet.

ASADO ANTIGUEÑO
Tenderloin or sirloin, guatemalan sausage, refried beans,
guacamole, fried plantains and cheese.

6 oz 179.95 8 oz 189.95

GUATEMALAN TENDERLOIN
Carefully selected and aged in house.

6 oz 139.95 8 oz 159.95

MIXED 189.95
12 oz Tenderloin and Sirloin combination.

JALAPEÑO STEAK 10 oz 229.95
Center cut USDA Prime tenderloin, topped
with our delicious jalapeño cream.

FROM THE SEA

GRILLED SALMON
Norwegian salmon grilled on the Jospir.
1/2 Portion 139.95 Portion 199.95

SHRIMP 229.95
12 oz of shrimp sautéed in garlic.



SURF AND TURF

SIRLOIN SURF AND TURF 239.95
1/2 lb. of USDA Prime Sirloin and 3 jumbo shrimp.

TENDERLOIN SURF AND TURF 269.95
1/2 lb. of USDA Prime Tenderloin and 3 jumbo shrimp.

SKIRT STEAK SURF AND TURF 299.95
1/2 lb. of juicy USDA Prime Skirt Steak and 3 jumbo shrimp.

HAMBURGERS

Our burgers are 100% homemade with USDA Prime Puyazo or Wagyu Gold grade Puyazo, served with crispy potatoes, jalapeño sauce, and tomato sauce.

ESCOBAR BURGER 109.⁹⁵

1/2 pound of USDA Prime Sirloin burger on a brioche bun, topped with a cheese blend, bacon, and caramelized onions. Served with crispy French fries and jalapeño cream sauce.

GUATEMALAN BURGER 119.⁹⁵

1/2 pound of USDA Prime Sirloin burger on a brioche bun, with melted cheese, guacamole, lettuce, tomato, onion, and pickles.

WAGYU BURGER 139.⁹⁵

Superior quality, Wagyu Gold Grade. ★★★★★

Charcoal-grilled American Wagyu burger, topped with melted cheese, onions, lettuce, and pickles, drizzled with orange sauce.

SRF 極
SNAKE RIVER FARMS



WAGYU BURGER

PARA COMPARTIR

FESTIVALS FOR TWO

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

1 POUND OF PREMIUM TENDERLOIN	298
1 POUND OF IMPORTED SIRLOIN	298
1 POUND OF MIXED (<i>Sirloin and Tenderloin</i>)	298
1 POUND OF IMPORTED SKIRT STEAK	398
SURF AND TURF (<i>Tenderloin or Sirloin with shrimp</i>)	448

MIXED GRILLS TO SHARE

Puyazo or Tenderloin, marinated flank steak, artisanal chorizo, and chicken breast fillet, accompanied by two side dishes to share.

MIXED GRILL FOR TWO 349.⁹⁵

MIXED GRILL FOR FOUR 599.⁹⁵

★★★★★

4 KINGS GRILL TO SHARE

USDA Tenderloin, Prime Sirloin, imported Skirt Steak and Short Ribs.

The four kings of our menu...

Para 2 559.⁹⁵ | Para 4 959.⁹⁵



SIRLOIN FESTIVAL

SIDES

All our cuts are accompanied by two side dishes of your choice.

CHAPINA

*Refried beans
and Guacamole*

TRADITIONAL

*Gilled potato and
roasted corn*

ESCOBAR

*Escobar salad
and pesto rice*

OTHER SIDES AVAILABLE:

*French fries, sesame vegetables, guacamole, refried beans,
and mashed potatoes.*

HOMEMADE ARTISANAL BRIOCHE BREAD

————— *With garlic or herb butter.* —————

KIDS MENU

Served with French fries, a natural drink, and ice cream.

STEAK 79.⁹⁵ **HAMBURGER** 69.⁹⁵ **MELTED CHEESE BREAD** 49.⁹⁵

DESSERTS

BOCADO DEL CARDENAL 52.⁹⁵

Coffee three-milk cake with chocolate
and rum.

FUSIÓN MESTIZA 49.⁹⁵

Delicious Crème brûlée with our
special recipe filled with Chilacayote.

PANNA COTTA 47.⁹⁵

Cream pudding with candied peanuts,
drizzled with red berry sauce.

DULCE TRADICIÓN 42.⁹⁵

A Guatemalan classic, bananas in
homemade mole sauce.

DARK CHOCOLATE BROWNIE 52.⁹⁵

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



BOCADO DEL CARDENAL

CASAESCOBAR.COM.GT

ANTIGUA · CAYALÁ · ZONA 10 · OAKLAND PLACE

