



PRIME STEAKHOUSE & RAW BAR

Los Cabos

ENGLISH



The Art of Perfection

HARRY'S PRIME STEAKHOUSE & RAW BAR is a one-of-a-kind dining concept in Mexico, with locations in Cancún, Mexico City, Playa del Carmen, and Los Cabos. Renowned for our premium meat cuts and seafood, we consistently exceed the expectations of discerning guests seeking an extraordinary culinary experience.

Beyond its stunning design, **HARRY'S** stands out for its impeccable service and exceptional cuisine. Our prestige is built on a carefully curated selection of the world's finest meats, including authentic Japanese Kobe Beef, Australian Jack's Creek, and American USDA Prime Beef—each delivering unmatched tenderness and flavor.

At **HARRY'S**, we are dedicated to providing a truly remarkable experience, offering highly personalized service tailored to each guest. Whether for a sublime lunch, an elegant dinner, or a well-deserved indulgence, **HARRY'S** is the ultimate destination.

Menu

GOLD

APPETIZER (To choose)

EMPANADA -1 pc-

Served with traditional chimichurri and marinara sauce
To choose:

- **Harry's:** Prime beef, olives, sliced almonds, pepper, and spices
- **Dynamite:** Spicy prime beef, carrot, celery, and spices
- **Dos Quesos:** Mozzarella cheese and goat cheese with truffle purée

ROASTED TOMATO CREAM

With a grilled cheese sandwich and basil oil

ICEBERG SALAD

Romaine lettuce, bacon, cherry tomatoes,
and Blue cheese dressing

SALMON TARTARE* 3.5 oz

Creme fraiche, capers, chives, and avocado puree with wasabi

MAIN COURSE (To choose)

MUSHROOM AND TRUFFLE FETTUCCINI

Roasted mushroom cream, oven-dried tomatoes,
Parmesan cheese, sugar snap peas, and arugula

NEW YORK DRY AGE 13 oz

STRIPED BASS

Carrot confit with rosemary, garlic chips,
and citrus dressing

CRISPY CHICKEN BREAST

Stuffed with herb butter and chicken jus

DESSERT (To choose)

CARROT CAKE

Layers of carrot cake with cream cheese frosting. Served with dulce de
leche sauce, toasted pecans, and dehydrated carrot with gold dust

HARRY'S PIE

Homemade macadamia nut ice cream, Oreo® cookie
base and melted chocolate

24K GOLDEN LEAF LEMON PIE

With crunchy citrus dough, Italian meringue, and edible gold

NEW YORK CHEESECAKE

Smooth orange flavor, accompanied with raspberry
sauce and fresh berries mix

\$2,000 MEXICAN PESOS PRICE PER PERSON

This menu only applies to groups of 10 or more people. All prices include taxes. Gratuity Not included. Prices in Mexican pesos. Quantities in protein weights are prior to cooking. *Consumption of raw product is under your responsibility SSA. **Harry's does not recommend or take responsibility for meats requested at medium well or well done. All dishes marked with the following icon (🌱) are vegan.





Menu

PLATINUM

APPETIZER (To choose)

BEEF BROTH

With grilled bone marrow, pico de gallo, and a Brandy shot

BEEF TARTARE*

Fried capers, Dijon mustard, bell peppers, chives, and parsley. With French fries

ROCA SHRIMP

Tempura, Sriracha mayonnaise, and herbs

CAESAR SALAD*

Lettuce, Parmesan cheese, croutons, and homemade Caesar dressing

MAIN COURSE (To choose)

CARIBBEAN LOBSTER RISOTTO 5 oz

Sautéed Arborio rice with mushrooms, asparagus, Parmesan cheese, olive oil, lobster bisque, white truffle oil, and lobster tail

FILET MIGNON 9 oz

CHILEAN SEA BASS

Beurre blanc, roasted cauliflower puree, herb oil, and mixed greens

MUSHROOM AND TRUFFLE FETTUCCINI

Roasted mushroom cream, oven-dried tomatoes, Parmesan cheese, sugar snap peas, and arugula

DESSERT (To choose)

CARROT CAKE

Layers of carrot cake with cream cheese frosting. Served with dulce de leche sauce, toasted pecans, and dehydrated carrot with gold dust

HARRY'S PIE

Homemade macadamia nut ice cream, Oreo® cookie base and melted chocolate

24K GOLDEN LEAF LEMON PIE

With crunchy citrus dough, Italian meringue, and edible gold

NEW YORK CHEESECAKE

Smooth orange flavor, accompanied with raspberry sauce and fresh berries mix

\$2,300 MEXICAN PESOS PRICE PER PERSON

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Menu

BLACK

APPETIZER (To choose)

LOBSTER BISQUE

With crispy ciabatta bread, lettuce, green oil, and lobster

CRAB CAKE 4 oz

Piquin chili mayonnaise, cilantro and parsley pesto.
With herb salad

HARRY'S BEEF CARPACCIO*

Anchovy mayonnaise, pickled vegetables,
and Grana Padano cheese

CAPRESE BURRATA

Mixed tomatoes, burrata cheese, pesto, balsamic fig butter, fresh
figs, and roasted pear

MAIN COURSE (To choose)

NEW ZEALAND LAMB RACK 13 oz

Mini peppers, cherry tomatoes, and herb gremolata

RIB EYE 14 oz

Served with truffle jus

CARIBBEAN LOBSTER TAIL

Roasted endives, mixed greens, lobster sauce, and lime

MUSHROOM AND TRUFFLE FETTUCCINI

Roasted mushroom cream, oven-dried tomatoes,
Parmesan cheese, sugar snap peas, and arugula

DESSERT (To choose)

CARROT CAKE

Layers of carrot cake with cream cheese frosting. Served with dulce de
leche sauce, toasted pecans, and dehydrated carrot with gold dust

HARRY'S PIE

Homemade macadamia nut ice cream, Oreo® cookie
base and melted chocolate

24K GOLDEN LEAF LEMON PIE

With crunchy citrus dough, Italian meringue, and edible gold

NEW YORK CHEESECAKE

Smooth orange flavor, accompanied with raspberry
sauce and fresh berries mix

\$2,800 MEXICAN PESOS PRICE PER PERSON

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OPEN BAR *Premium*

\$1,200 MEXICAN PESOS
PRICE PER PERSON

(\$600 MXN ADDITIONAL HOUR)

INCLUDES:

RUM: Bacardí Blanco, Matusalem Platino, Captain Morgan Spiced, Appleton Signature Blend, Havana 7Y, Zacapa Centenario 23Y

VODKA: Smirnoff, Smirnoff Tamarindo, Ketel One Original, Stolichnaya, Grey Goose

WHISKY: Buchanan's 12Y, Bushmills Black Bush, Dewar's 12Y, Johnnie Walker Black Label, Johnnie Walker Red Label, Jack Daniel's

GIN: Tanqueray, Beefeater, Bombay Sapphire, Hendrick's, Puerto de Indias Strawberry

COGNAC: Hennessy VS, Hennessy VSOP

TEQUILA: 1800 Cristalino, Casamigos Blanco, Don Julio Blanco, Don Julio Reposado, Herradura Blanco, Herradura Reposado, Maestro Dobel Diamante, Patrón Cristalino, Patrón Silver, Tradicional Reposado

MEZCAL: Unión El Joven, 400 Conejos Espadín Joven, 400 Conejos Reposado, Montelobos Joven

BRANDY: Torres 10

LIQUEUR: Baileys, Jägermeister

BEER: National and International

MIXOLOGY: Signature House Drinks

*Wines, bottled water and energizing drinks are not included.

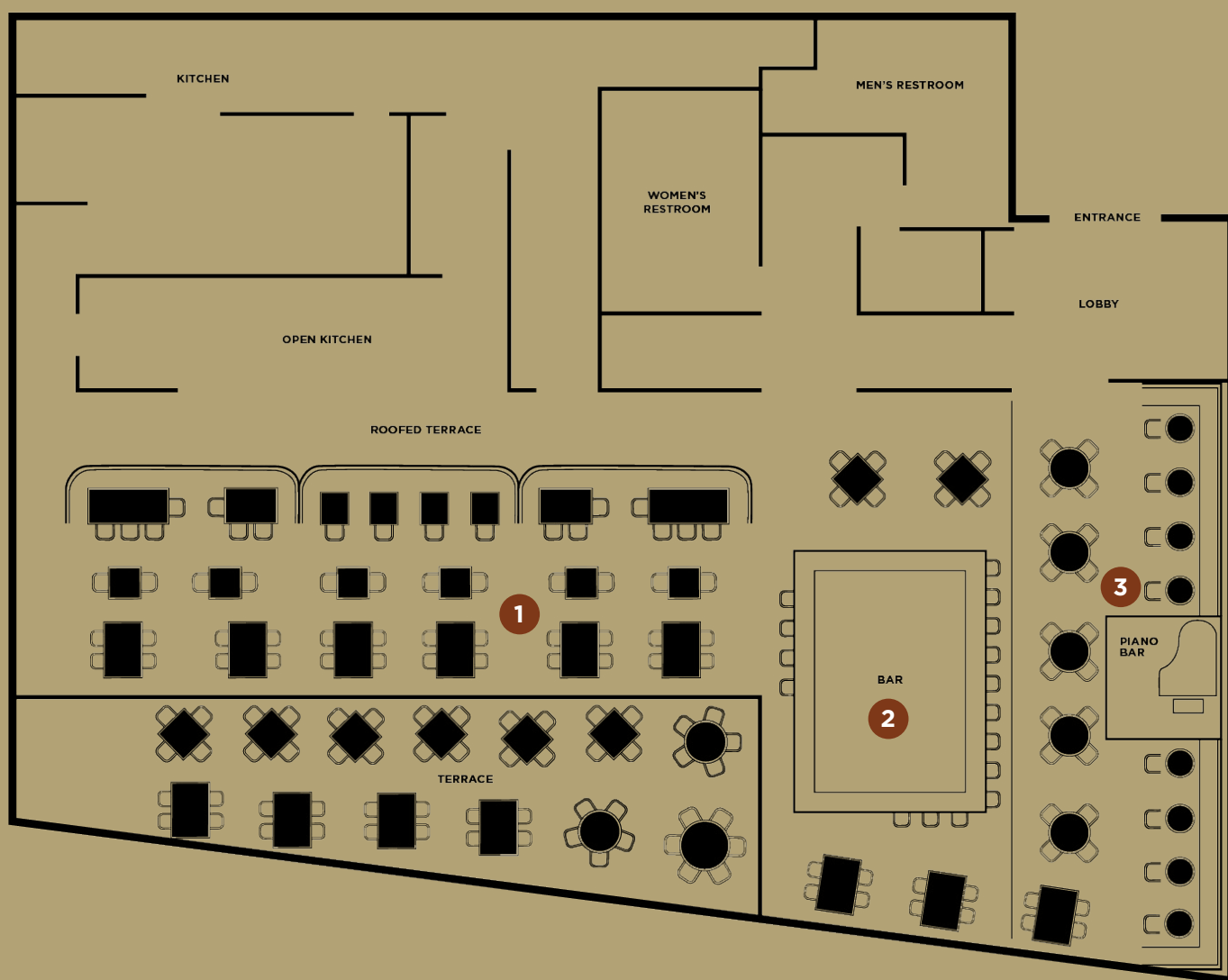


This menu only applies to groups of 10 or more people. Avoid excess.
*2 hours Open Bar minimum | Mixers included (soft drinks) | 15% gratuity charge not included
| All prices include taxes



CAPACITY

Capacity



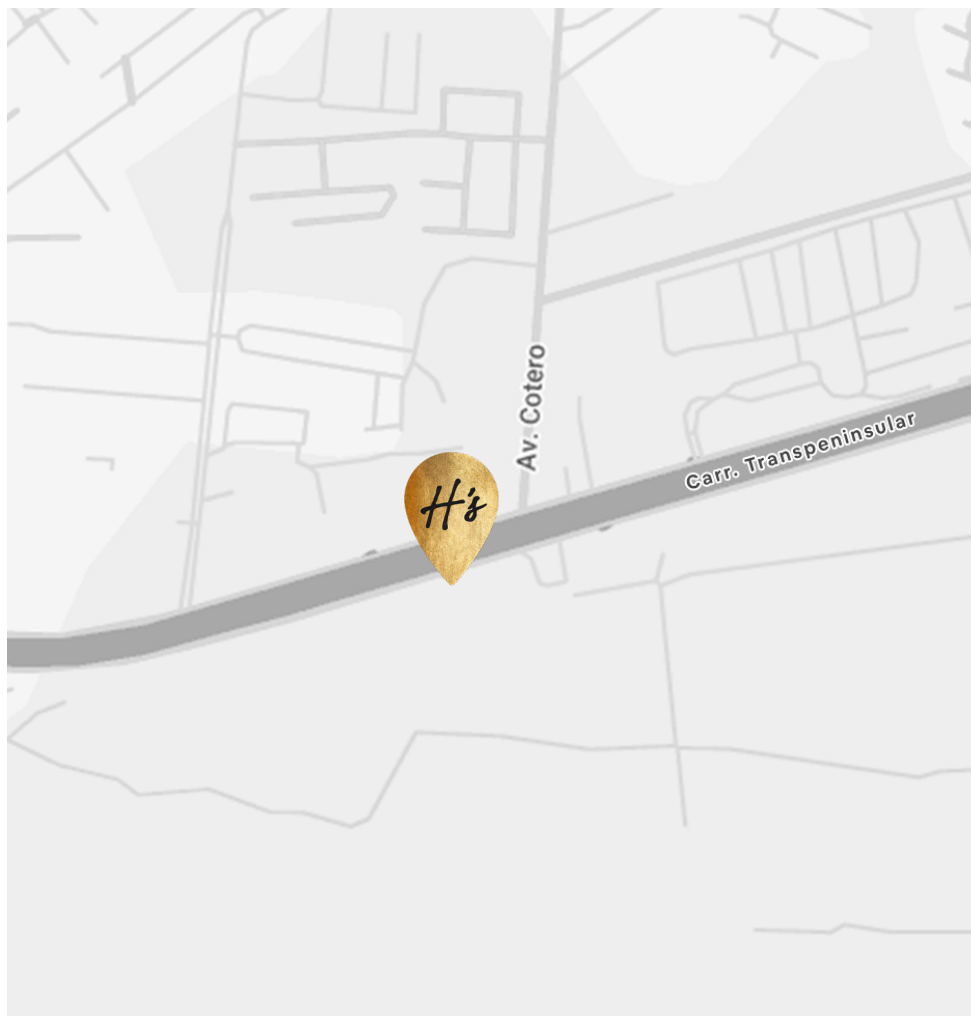
TOTAL: 212 people

1 Terrace
138 people

3 Piano Bar
58 people

2 Bar
16 people

LOCATION



Carr. Transpeninsular Supermanzana Sjc Lote Csl-Km 5,
Tourist Corridor, 23410 Cabo San Lucas, B.C.S.

SALES & GROUPS

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SALES DIRECTOR

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HARRY'S PRIME STEAKHOUSE & RAW BAR

www.harrys.com.mx

GRUPO
ANDERSON'S
EST. 1963

TTOS

Harry's

PORFIRIO'S

BAK'

LA BODA AZUL

LA VICENTA

ROOF

La Chula

Solar Plaza

El Comodoro

Nicoletta

ROBEGA ARGENTINA

ROWLEY'S

Tap Line

THE

NASSAU PORT