

Harry's
GRILL®

PRIME STEAKHOUSE & RAW BAR

Cancún

ENGLISH



The Art of Perfection

HARRY'S PRIME STEAKHOUSE & RAW BAR is a unique concept in Mexico with a presence in Cancun, Mexico City and Playa del Carmen. Our specialty in beef and seafood daily exceeds the expectations of a strict public, always looking for an exceptional culinary experience.

Besides a beautiful design, **HARRY'S** is distinguished by an extraordinary cuisine character and impeccable service. Our prestige comes from the great variety of authentic Japanese (Kobe Beef), Australian (Black Onyx Beef) and American (USDA Prime Beef) quality meats, granting unmistakable softness and flavor.

At **HARRY'S** we provide a remarkable experience, we are committed to offer a highly customized service to each one of our invitees. Harry's is a place to have a sublime lunch or dinner and the perfect spot for a little indulgence.

Menu

GOLD

APPETIZER (To choose)

EMPANADA -1 pc-

Served with traditional chimichurri and marinara sauce
To choose:

- **Harry's:** Black Onyx beef, olives, sliced almonds, bell pepper, and spices
- **Dynamite:** Spicy Black Onyx beef, carrot, celery, and spices
- **Mix Cheese:** Mozzarella and goat cheese with truffle puree

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)

NEW YORK CHEESECAKE

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

24K LEMON PIE

Lemon ice cream pie, with crunchy citrus dough, Italian
meringue and 24-karat gold leaf

TEMPURA OREO® POPS

Oreo® cookie pops topped with a soft fried dough,
with vanilla ice cream, cajeta and chocolate sauce

\$1,800 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

24K LEMON PIE

Lemon ice cream pie, with crunchy citrus dough, Italian meringue and 24-karat gold leaf

TEMPURA OREO® POPS

Oreo® cookie pops topped with a soft fried dough, with vanilla ice cream, cajeta and chocolate sauce

\$2,100 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)

NEW YORK CHEESECAKE

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

HARRY'S PIE

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

CARROT CAKE

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

\$2,600 MEXICAN PESOS PRICE PER PERSON

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OPEN BAR *Premium*

**\$1000 MEXICAN PESOS
PRICE PER PERSON**

(\$500 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, Dewars 12Y, Johnnie Walker Black Label, Johnnie Walker Red Label, Jack Daniel's

GIN: Tanqueray, Beefeater, Bombay Sapphire, Hendricks, Puerto de Indias Strawberry

COGNAC: Hennessy VS, Hennessy VSOP

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

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

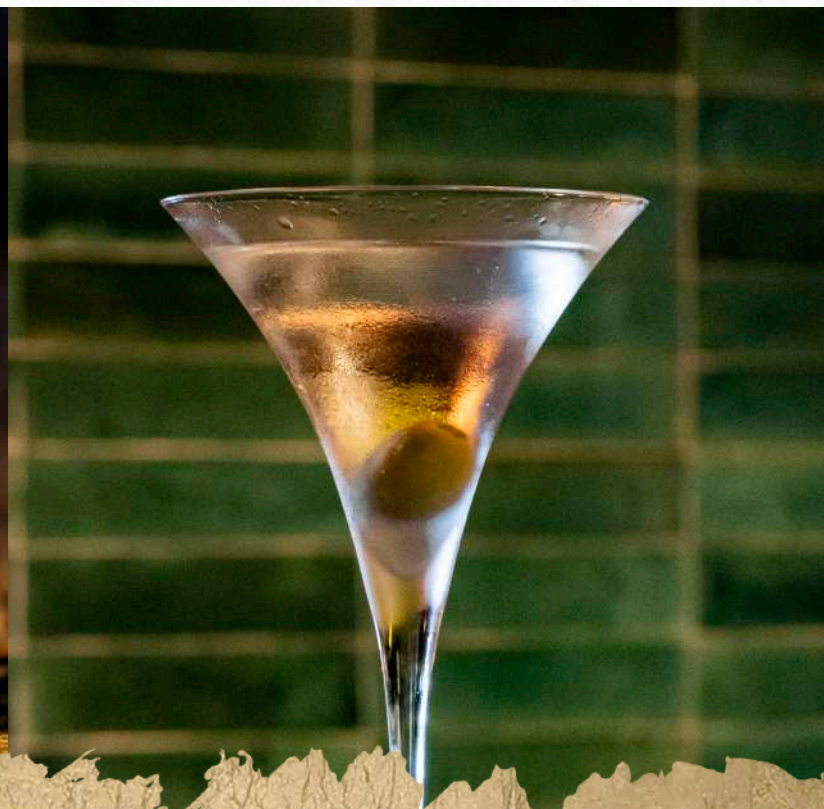
BRANDY: Torres 10

LIQUEUR: Baileys, Jägermeister

BEER: National and International

MIXOLOGY: Signature House Drinks

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



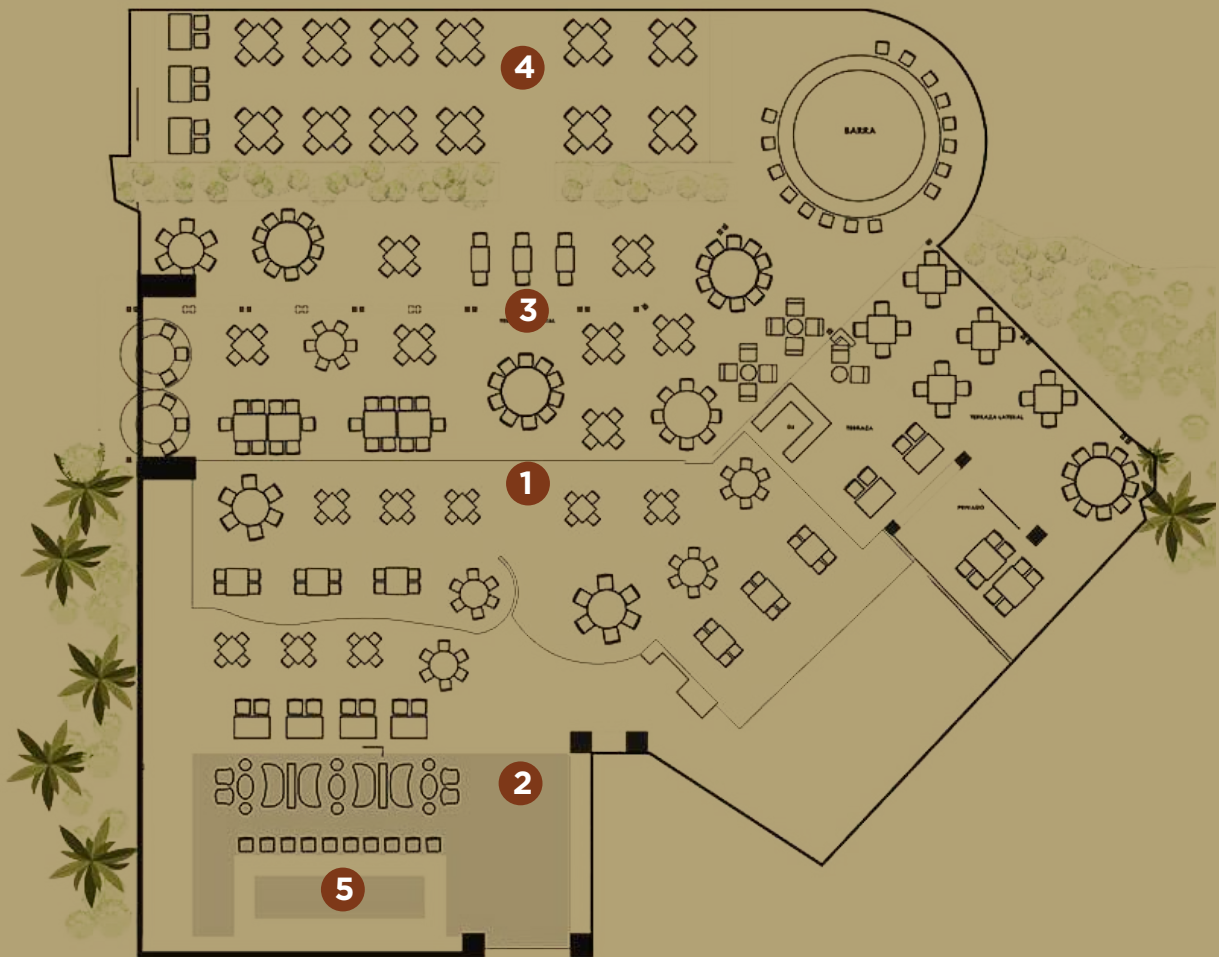
This menu only applies to groups of 10 or more people. Avoid excess.
*2 hours Open Bar minimum | Mixers included (soft drinks) | 15% gratuity charge not included
| All prices include taxes



CAPACITY

Capacity

LAGUNA NICHUPTÉ

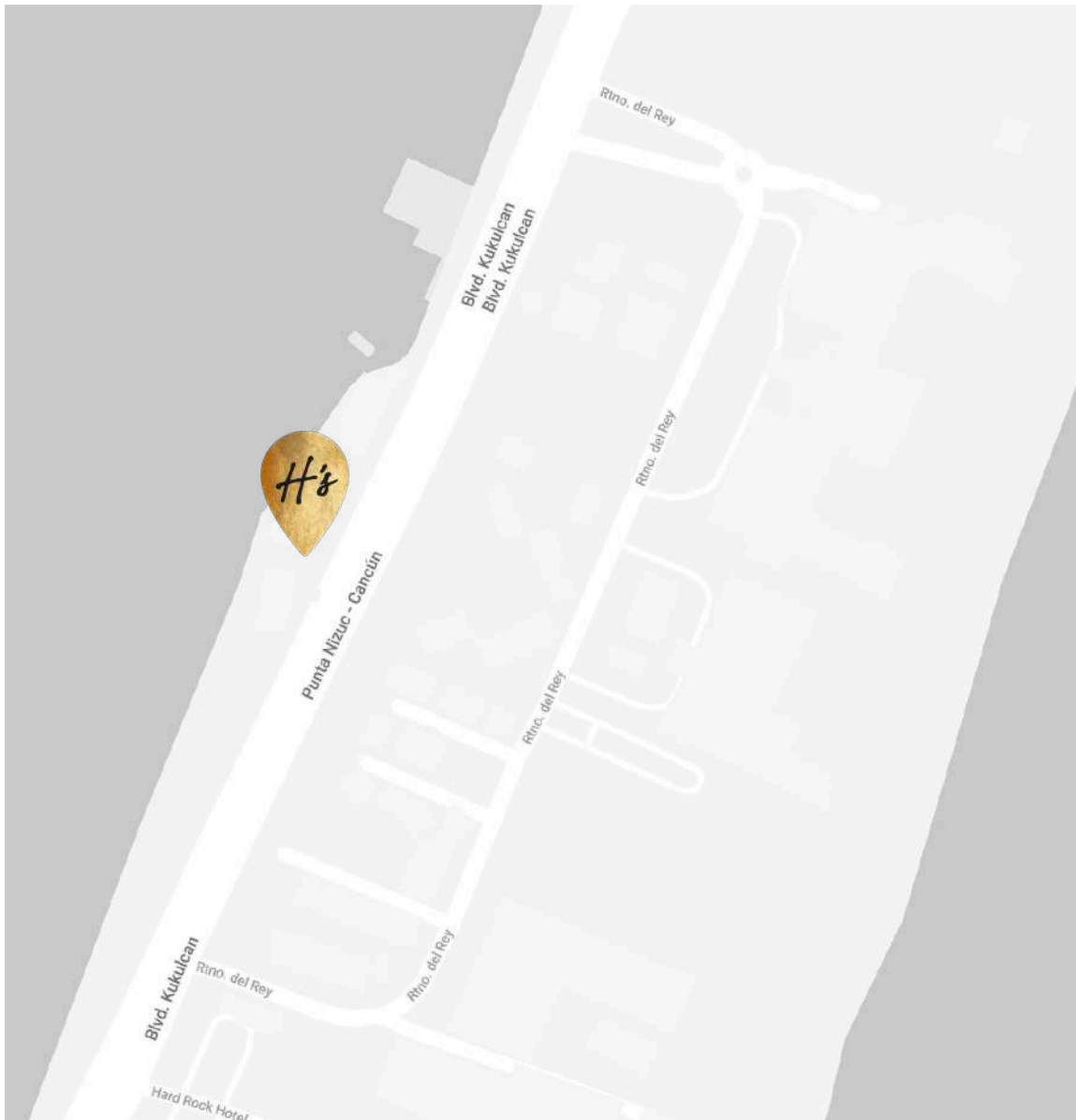


TOTAL: 360 people

- 1 Main Hall
120 people
- 2 Lounge/Bar
20 people
- 3 Terrace
140 people
- 4 Deck
80 people
- 5 Restrooms

LOCATION

Location



Km. 14.2, Boulevard Kukulcán, Hotel Zone,
C.P. 77500, Cancun, Q.Roo

SPECIALTY: Dry Aged Steak & Seafood
SCHEDULE: Daily from 1:00 pm to 1:00 am
VALET PARKING: Daily
DRESS CODE: Formal - Casual

SALES & GROUPS

CONTACT:
ventas@andermail.com
Tel. 55 1841 8016

SALES DIRECTOR

JUAN CARLOS GARZA
juancarlos.garza@grupoandersons.com

HARRY'S PRIME STEAKHOUSE & RAW BAR
www.harrys.com.mx

PROUD MEMBER

GRUPO
ANDERSON'S
EST. 1943

TITOS

Harry's

PORFIROS

BAK

EL SQUID BAR

LA VICENTA

HIROOF

El Estrella

Senior Plogg

Fresh

Nicoletta

BODEGA ARGENTINA