



*Harry's*  
GRILL®

PRIME STEAKHOUSE & RAW BAR

*Acapulco*

ENGLISH



## *The Art of Perfection*

**HARRY'S PRIME STEAKHOUSE & RAW BAR** is a unique concept in Mexico with a presence in Cancun, Acapulco 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.



# Manner

## GOLD

### APPETIZER (To choose)

#### SILK ROAD SALAD

Endives, figs, arugula, cherry tomatoes, goat cheese, baked beets, pecan nuts and honey vinaigrette

#### FIVE CHEESES EMPANADA

Parmesan, mozzarella, gouda, manchego and cheddar

#### PRIME MEAT JUICE

Marrow, pico de gallo and a shot of brandy

#### TUNA TARTAR\* -4 oz-

Soy-cured yolk, sesame oil, lemon, orange, cashew nut, red onion and herb salad

#### ROCA GOLDEN CAULIFLOWER -Vegan-

Tempura, vegan Sriracha mayonnaise and herb salad

### MAIN COURSE (To choose)

#### NEW YORK DRY AGE -13 oz-

Dry aging at a controlled temperature, creating an intense flavor and smooth texture

#### JOSPER ROASTED SALMON -8 oz-

Sweet potato-orange puree, baby beets, green beans, cherry tomatoes and herb vinaigrette

#### ROASTED FREE RANGE HALF CHICKEN -28 oz-

Mini peppers, cherry tomatoes, herb vinaigrette and horseradish aioli

#### FETUCCINI FUNGHI

Mushroom duxelle, parmesan cheese and black truffle paste

#### BEYOND BURGER -Vegan-

Tomato-pesto mayonnaise, tomato, lettuce and onion

### DESSERT (To choose)

#### TEMPURA OREO® POPS

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


#### 24 K GOLDEN LEAF LEMON PIE

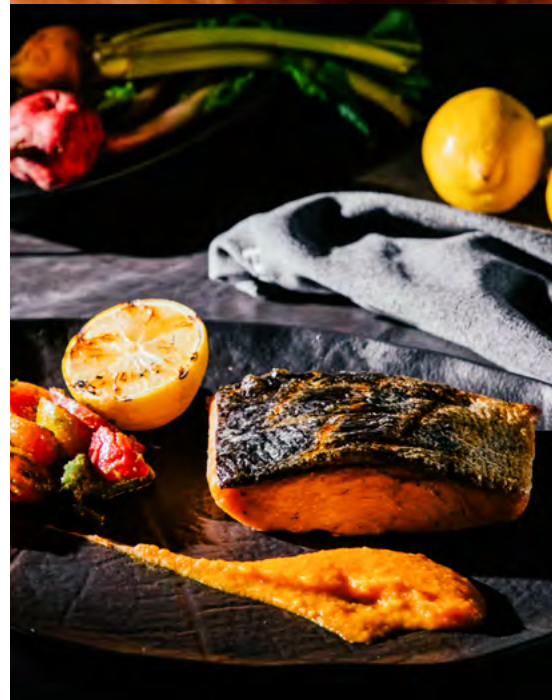
Lemon ice cream pie, with crunchy citrus dough, Italian meringue and 24-karat gold leaf

#### NEW YORK CHEESECAKE

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

## \$1,350.00 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)

#### DYNAMITE EMPANADA

Spicy Black Onyx Beef with tomato, onion, celery and carrot

#### CAESAR SALAD

Lettuce, parmesan cheese, brioche croutons and Caesar dressing

#### LOBSTER BISQUE

Lobster tail 2 oz, watercress dressing, ginger and ciabatta bread

#### ROCA GOLDEN CAULIFLOWER *-Vegan-*

Tempura, vegan Sriracha mayonnaise and herb salad



### MAIN COURSE (To choose)

#### FILET MIGNON *-9.5 oz-*

#### CARIBBEAN LOBSTER TAIL RISOTTO

Mushrooms, asparagus, parmesan cheese, lobster bisque and truffle oil

#### BEYOND BURGER *-Vegan-*

Tomato-pesto mayonnaise, tomato, lettuce, onion



### DESSERT (To choose)

#### HARRY'S PIE

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

#### 24 K GOLDEN LEAF LEMON PIE

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

#### NEW YORK CHEESECAKE

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

**\$1,620.00 MEXICAN PESOS PRICE PER PERSON**

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# Menu

## BLACK

### APPETIZER (To choose)

#### **BEEF TARTAR\*** -3.5 oz-

Marrow mayonnaise, mustard, pickles and chives.  
On fine herbs salad and lemon dressing

#### **CAPRESE BURRATA**

Tomato mix, burrata cheese, tomato-basil pesto, garlic mayonnaise and crispy onion

#### **ROCA SHRIMP** -5 oz-

Tempura, lemon, Sriracha mayonnaise and herb salad

#### **ROCA GOLDEN CAULIFLOWER** -Vegan-

Tempura, vegan Sriracha mayonnaise and herb salad

### MAIN COURSE (To choose)

#### **RIB EYE BLACK ONYX** -14 oz-

#### **CARIBBEAN LOBSTER TAIL** -10.5 oz-

Sweet potato-orange puree, baby beets, green beans, cherry tomatoes and herb vinaigrette

#### **NEW ZEALAND LAMB RACK** -13 oz-

Mini peppers, cherry tomatoes, herb vinaigrette and horseradish aioli

#### **BEYOND BURGER** -Vegan-

Tomato-pesto mayonnaise, tomato, lettuce and onion

### 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 WITH 24K TURIN® BUNNY**

With cream cheese frosting, cajeta sauce topping, toasted walnuts and Turin® Bunny covered in gold

**\$2,130.00 MEXICAN PESOS PRICE PER PERSON**

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## OPEN BAR *Regular*

**\$650 MEXICAN PESOS**  
PRICE PER PERSON  
(\$325 MXN ADDITIONAL HOUR)

**RUM:** Bacardí Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced

**VODKA:** Smirnoff, Smirnoff Tamarindo, Absolut Azul.

**WHISKY:** Johnnie Walker Red Label, Jack Daniels, Bulleit, Jameson

**BRANDY:** Torres 10, Baileys

**TEQUILA:** Tradicional Reposado, Tradicional Plata, Herradura Blanco

**GIN:** Tanqueray, Boodles, Beefeater

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

**BEER:** Domestic and Imported

**MIXOLOGY:** Signature House Drinks

## OPEN BAR *Premium*

**\$900 MEXICAN PESOS**  
PRICE PER PERSON  
(\$450 MXN ADDITIONAL HOUR)

**RUM:** Bacardí Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced, Appleton Signature Blend, Havana 7, Zacapa Ambar 12

**VODKA:** Smirnoff, Smirnoff Tamarindo, Absolut Azul, Ketel One, Círoc

**WHISKY:** Johnnie Walker Red Label, Jack Daniels, Bulleit, Jameson, Johnnie Walker Black Label, Buchanan's 12, Bushmills Black Bush, Dewars 12

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

**GIN:** Bombay Sapphire, Tanqueray, Boodles, Beefeater, Hendricks

**COGNAC:** Hennessy VS

**MEZCAL:** Unión, 400 Conejos Espadín Joven, 400 Conejos Reposado, Amarás Joven, Ojo de Tigre Joven

**BRANDY:** Torres 10, Baileys

**BEER:** Domestic and Imported

**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

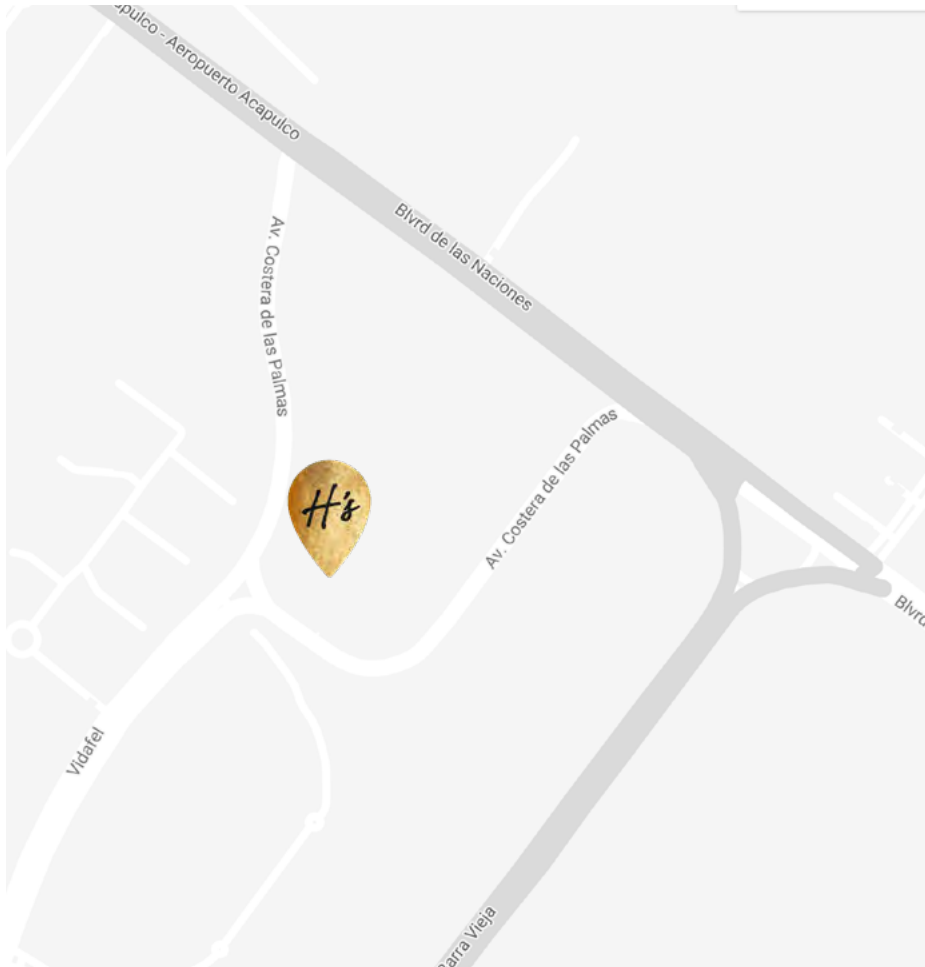


- 1 Main Hall - Interior**  
96 people
- 2 Lounge - Interior**  
24 people
- 3 Bar - Interior**  
14 people
- 4 Exterior - Dining Terrace**  
120 people
- 5 Exterior - Terrace**  
30 people

**TOTAL: 284 people**



# LOCATION



La Isla Shopping Village, Loc. SA-06a,  
Fracc. Playa Diamante, C.P. 39760, Acapulco, Gro.

**SPECIALTY:** Dry Aged Steak & Seafood

**SCHEDULE:** Daily from 1:00 pm to 1:00 am

**VALET PARKING:** Daily

**DRESS CODE:** Formal - Casual

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## **SALES & GROUPS**

### **CONTACT:**

ventas@andermail.com

Tel. 998 840 7183 / 84

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## **SALES DIRECTOR**

**JUAN CARLOS GARZA**

juancarlos.garza@grupoandersons.com

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## **HARRY'S PRIME STEAKHOUSE & RAW BAR**

www.harrys.com.mx

PROUD MEMBER

GRUPO  
**ANDERSON'S**  
EST. 1963

PORTEÑO

TILOS

Harry's

PORFIRIO'S

BAK'

CAO

EL SOUD AGE

LA VICENTA

I ROOF

Chickadee

SolarFlare

MANTELA

fred

Nicoletta

moonlight TULUM

ERIZO