



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-

To choose:

- **Harry's:** Black Onyx beef, chives, egg, olives, and spices
- **Dynamite:** Spicy Black Onyx beef, chives, egg, olives, and spices
- **Mix Cheese:** Mozzarella and goat cheese with truffle puree

Served with traditional chimichurri and marinara sauce

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 360 g

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

\$1,450.00 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)

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

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

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

\$1,750.00 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

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

\$2,250.00 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, Matusalem Clásico, Captain Morgan Spiced, Appleton Signature Blend, Havana 7

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

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

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

COGNAC: Hennessy VS

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

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

BRANDY: Torres 10

LIQUEUR: Baileys

BEER: National and International

MIXOLOGY: Signature House Drinks

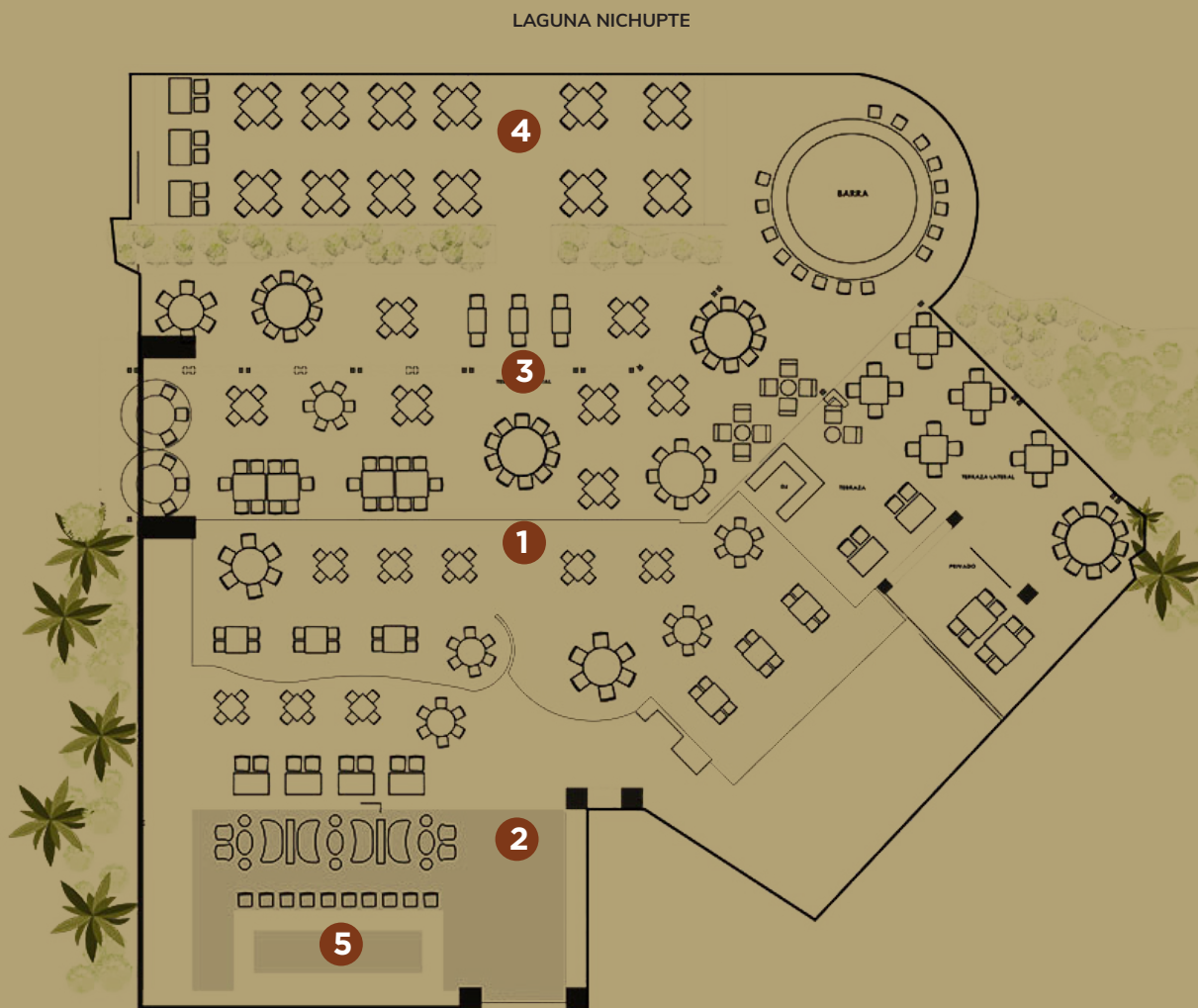
*Wines, bottled water and energizing drinks are not included.



Este menú solo aplica a grupos de 10 ó más personas. Evita el exceso
*2 horas de barra libre consumo mínimo, incluye mezcladores. No incluye el 15% de servicio.
Todos nuestros precios incluyen IVA. Precios en pesos mexicanos



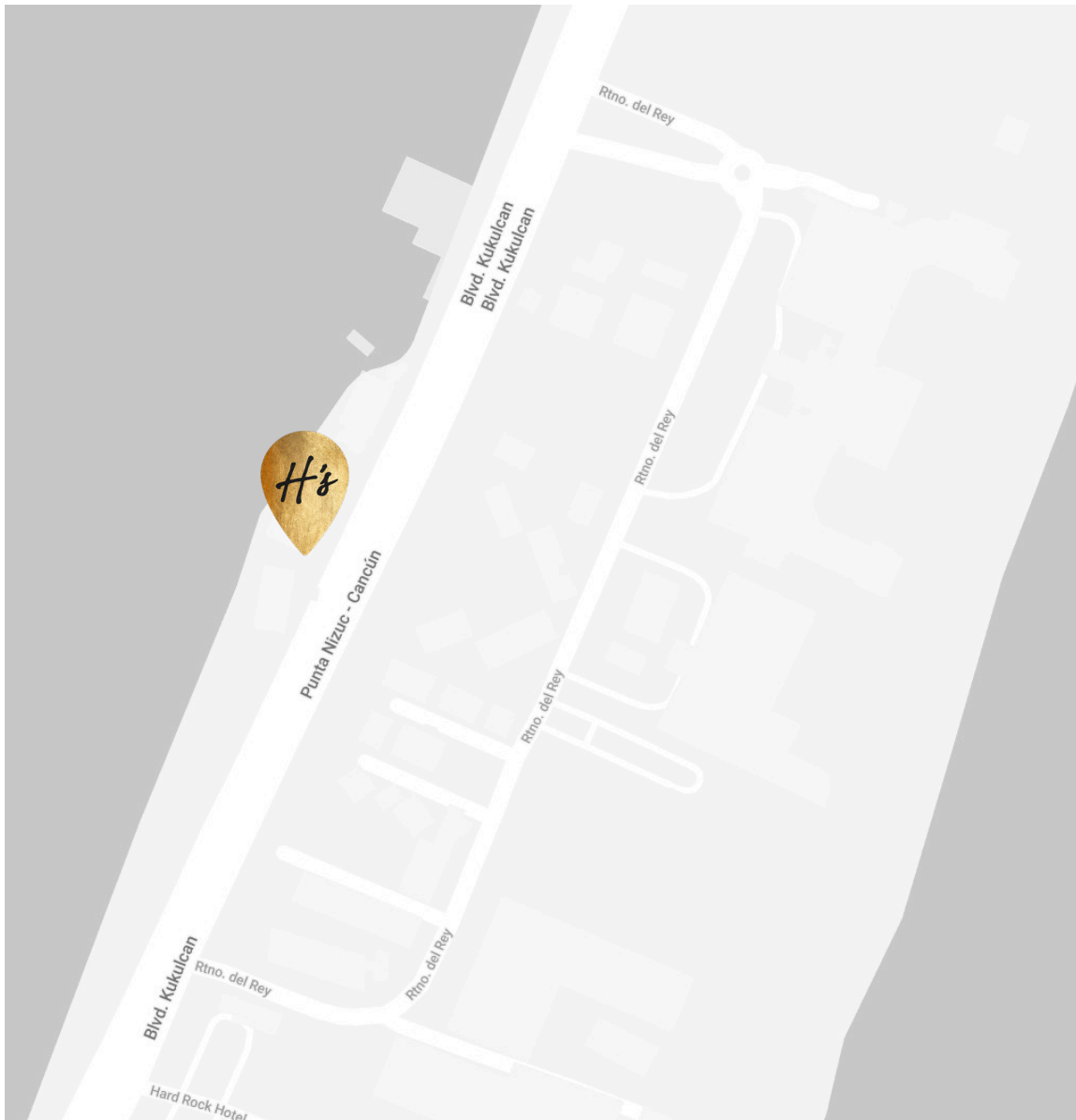
CAPACITY



TOTAL: 360 people

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

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:
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SALES DIRECTOR

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HARRY'S PRIME STEAKHOUSE & RAW BAR
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PROUD MEMBER

