



Harry's
GRILL®

PRIME STEAKHOUSE & RAW BAR

ENGLISH



The Art of Perfection

Harry's Prime Steakhouse & Raw Bar is a unique concept in Mexico with a presence in Cancun, Acapulco, 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.



Manner

GOLD

APPETIZER

(To choose)

SILK ROAD SALAD

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

FIVE CHEESES EMPANADA

PRIME MEAT JUICE

Marrow, pico de gallo and a shot of brandy

TUNA TARTAR* -3.8 oz-

Tuna, soy-cured yolk, sesame oil, yellow lemon and orange, cashew nut, red onion with herb salad

ROCA GOLDEN CAULIFLOWER -Vegan-

Tempura, vegan Sriracha mayonnaise and herb salad

MAIN COURSE

(To choose)

NEW YORK DRY AGE -12.7 oz-

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

JOSPER ROASTED SALMON -7.7 oz-

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

ROASTED FREE RANGE

HALF CHICKEN -28.2 oz-

With mini peppers, cherry tomato salad, herb vinaigrette and horseradish aioli

FETUCCINI FUNGHI

Fresh pasta, mushroom duxelle, parmesan cheese, black truffle paste

BEYOND BURGER -Vegan-

Tomato pesto mayonnaise, tomato, lettuce, 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

\$1,250.00 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**.

PLATINUM

APPETIZER (To choose)

SPICY BLACK ONYX BEEF EMPANADA

CAESAR SALAD

Lettuce, parmesan cheese, brioche croutons and Caesar dressing

LOBSTER BISQUE

Lobster tail 1.7 oz, watercress dressing and ginger with 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

Oyster 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-

With marrow mayonnaise, mustard, pickles, chives. On fine herbs salad dressed with lemonade

CAPRESE BURRATA

Tomato mix, fresh burrata cheese, tomato pesto and basil, garlic mayonnaise and fried onion

ROCA SHRIMP -5.3 oz-

Tempura, meyer 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 -14.1 oz-

CARIBBEAN LOBSTER TAIL -10.5 oz-
Sweet potato and orange puree, baby beets, french beans, cherry tomatoes and herb vinaigrette

NEW ZEALAND LAMB RACK -12.7 oz-

With mini peppers, cherry tomato salad, herb vinaigrette and horseradish aioli

BEYOND BURGUER -Vegan-

Tomato pesto mayonnaise, tomato, lettuce, 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. Accompanied with vanilla ice cream

\$2,130.00 MEXICAN PESOS PRICE PER PERSON

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Harry's GRILL®

PRIME STEAKHOUSE & RAW BAR

Premium OPEN BAR

\$900 MEXICAN PESOS

PRICE PER PERSON
(\$450 ADDITIONAL HOUR)

INCLUDES :

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

Gin: Bombay Sapphire, Tanqueray, Boodles, Beefeater, Hendricks

Cognac: Hennessy VS

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

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

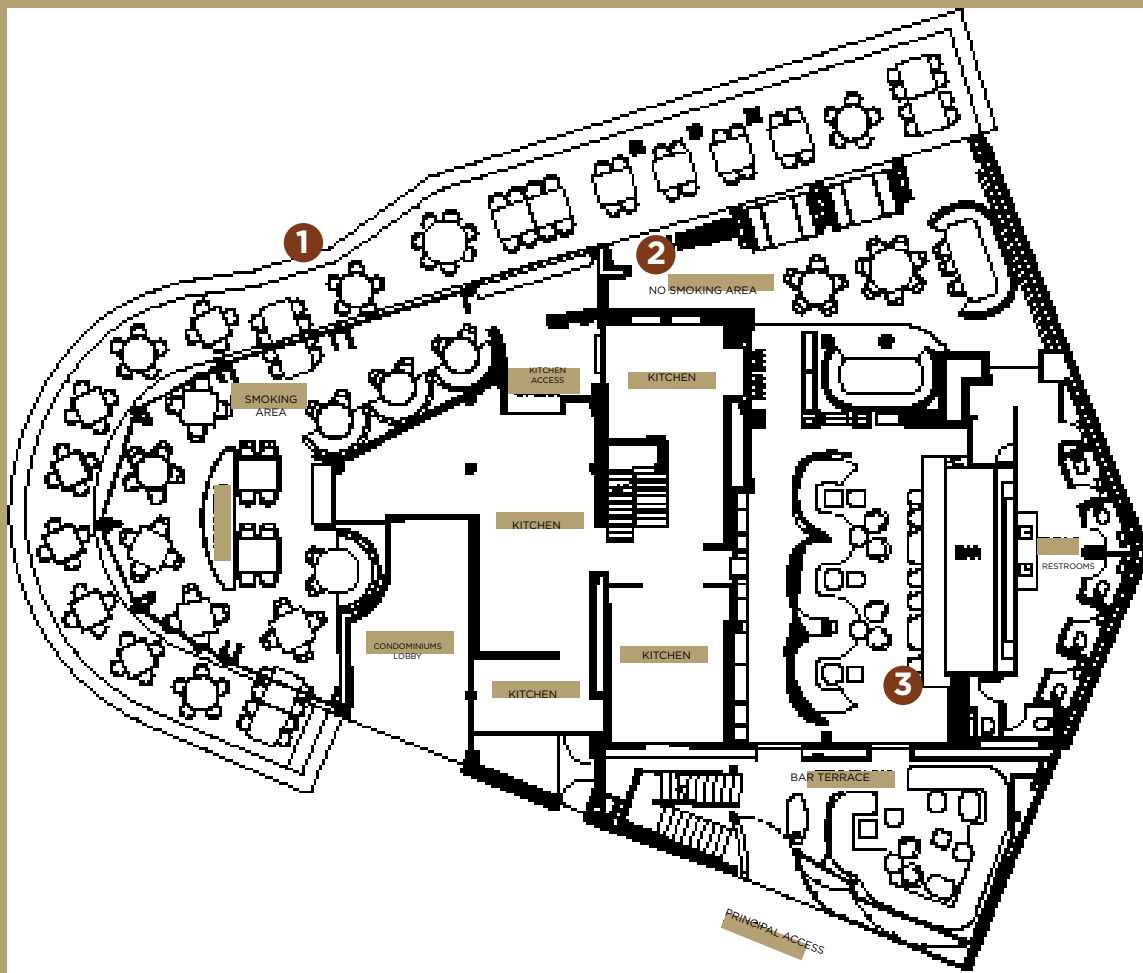
*Wines, bottled water and energizing drinks are not included.



This menu only applies to groups of 10 or more people. Avoid excess.

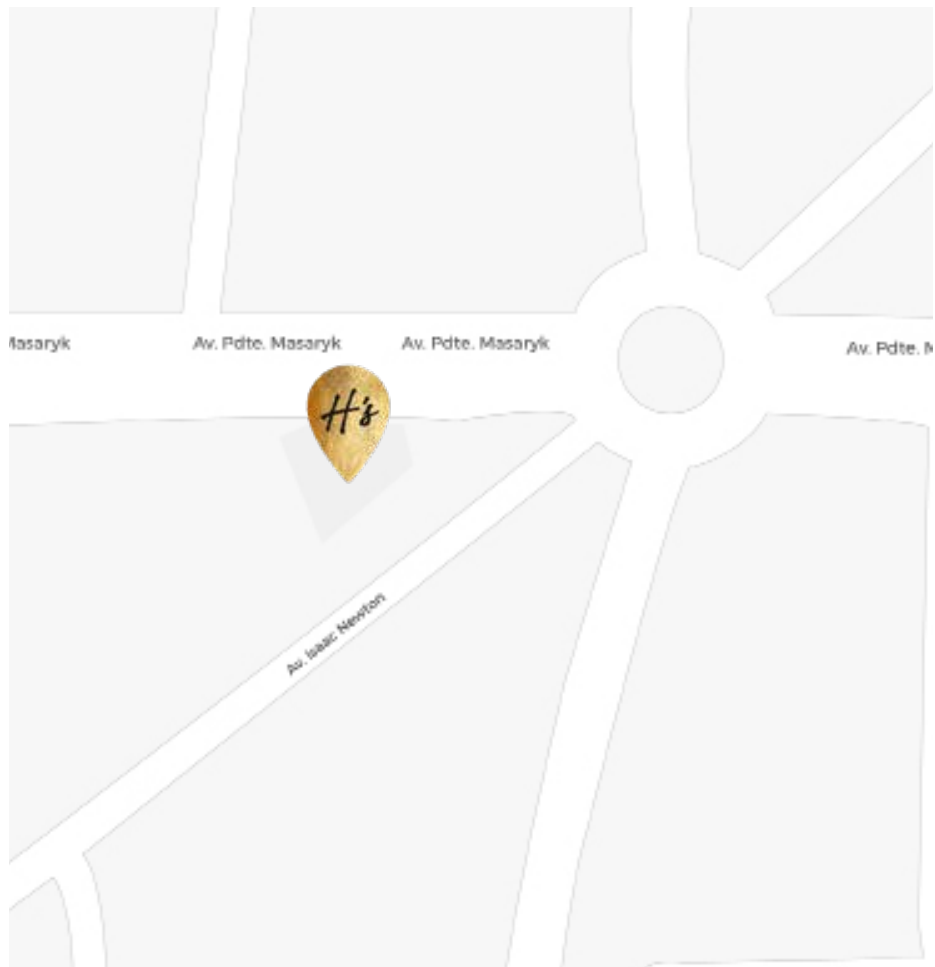
*2 hours Open Bar minimum | Mixers included (soft drinks) | 15% gratuity charge not included | All prices include taxes

CAPACITY



- 1 Smoking area**
120 people
- 2 No smoking**
63 people
- 3 Bar**
47 people

LOCATION



Av. Presidente Masaryk 264, Col. Polanco,
Del. Miguel Hidalgo, CDMX C.P. 11550


Specialty: Dry Aged Steak & Seafood
Schedule: Daily from 1:00 pm to 1:00 am
Valet Parking: Daily
Dress Code: Formal - Casual


SALES & GROUPS


Juan Carlos Garza

Sales Director

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 @Harrys_Rest

 Harrysrestaurante

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www.harrys.com.mx