



*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**.



# Menu

## 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

**\$1000 MEXICAN PESOS**  
PRICE PER PERSON  
(\$500 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

**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



**TOTAL:** 180 people

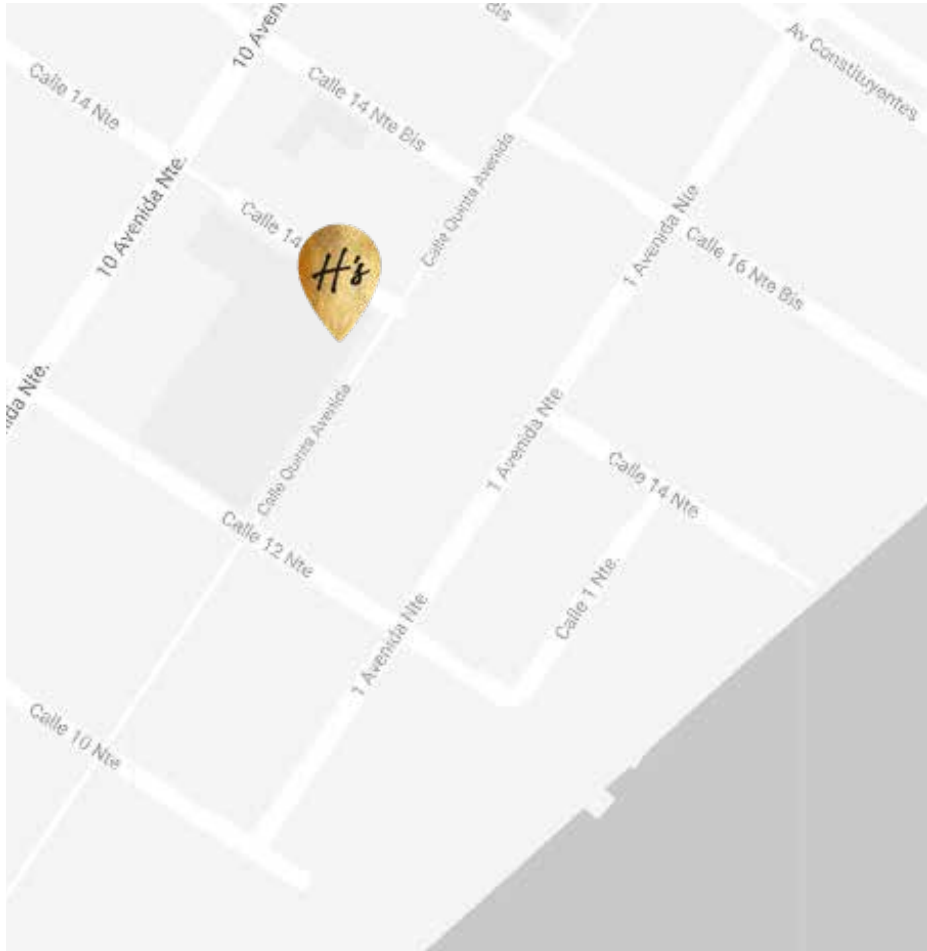
**1 Terrace**  
76 people

**3 Bar**  
8 people

**2 Dining**  
96 people



# LOCATION



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Corazón Street, Lt 8B, Level 1, 5th Av. Between 12 Nte and 14 Nte streets, Playa del Carmen, Q. Roo, C.P. 7771

Specialty: Dry Aged Steak & Seafood  
Schedule: Daily from 1:00 pm to 2:00 am  
Valet Parking: Daily  
Dress Code: Formal - Casual

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## **SALES & GROUPS**


### **Juan Carlos Garza**


Sales Director

[juancarlos.garza@grupoandersons.com](mailto:juancarlos.garza@grupoandersons.com)

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 @Harrys\_Rest

 Harrysrestaurante

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[www.harrys.com.mx](http://www.harrys.com.mx)