










BOCA DOSSTK MIXOLOGY & GRILL

Chef Alvaro Blancas



APPETIZERS

 Street Taco Short Rib and Rib Eye	\$250	 Tuna Dices Ponzu, Coriander, Serrano Chili, Onion	\$250
Chicharron Guacamole	\$200	 Mussels Alla Sorrentina Pomodoro Sauce, White Wine, Garlic, Shallots	\$230
 Grilled Provolone  Roasted Bell Peppers, Rosemary Oil	\$200		







SALADS

 Caesar Romaine, Garlic Crouton, Parmesan	\$280	 Iceberg Pancetta, Iceberg, Goat Cheese, Italian Dressing	\$240
 Bocados  Arugula, Baby Spinach, Kale, Radicchio, Cherry Tomato, Pear, Dressing of Your Choice	\$240	 Caribbean  Spring Lettuce, Baby Arugula, Beet, Bell Peppers, Panela Cheese, Mustard Balsamic Vinaigrette	\$200

SOUPS

 Oxtail Onion, Garlic, Laurel, Clove	\$180	 Clam Chowder Ginger, Onion, Garlic	\$180
Onion Aged Cheese Crostini	\$160		

ENTREES

 New Orleans Shrimp Mardi Gras Style	\$390	Braised Brisket Caramelized Onions, Vegetables	\$270
 Pacific Salmon  Roasted Tomatoes, Baby Beets	\$350	Roasted Chicken Breast Herb Lime Sauce, Grilled Vegetables	\$290
 Catch of the Day Grilled Vegetables	\$350	Risotto Mushrooms or Asparagus	\$290
 Pasta of Your Choice Spaghetti, Penne, Tagliatelle, Linguine, Rigatoni or Mini Tortellini Sauces: Pomodoro, Ragu or Arrabiata	\$230	Pork Ribs  Spicy: Chili Flakes, Soy Sauce, Ginger or BBQ Bourbon Style	\$350

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SPECIALTIES










Skirt Steak 10 OZ	\$470	Rib Eye 10 OZ	\$660
Tenderloin 6 OZ	\$650	Sirloin 12 OZ	\$510
New York 10 OZ	\$520	Surf & Turf	\$500
Flank Steak 12 OZ	\$340		

DRY AGED CHOPS

35 to 50 Days

Cowboy 20 OZ 	\$1,800	Rib Eye 10 OZ	\$850
Bone-In Rib Eye 20 OZ 	\$1,700	New York 10 OZ	\$830
Porterhouse 30 OZ 	\$2,200		
To share			

SIDES

 Baked Potato	\$150	 Grilled Asparagus	\$150
 Garlic Mashed Potato	\$150	 Sautéed Spinach	\$150
 French Fries	\$150	 Vegetables Gratin	\$150
 Sautéed Mushrooms	\$150	 Corn on the Cob	\$150
 Grilled Vegetables	\$150	Roasted Chorizo	\$150

All options are 

SAUCES

Béarnaise	Horseradish
Hollandaise	Chimichurri
 Bocados	Cabernet Demi



Premium Culinary  20% Discount applies for All-Inclusive and Meal Plan.

Prices are in Mexican pesos and include taxes.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.