



Harry's
GRILL®

PRIME STEAKHOUSE & RAW BAR

ENGLISH

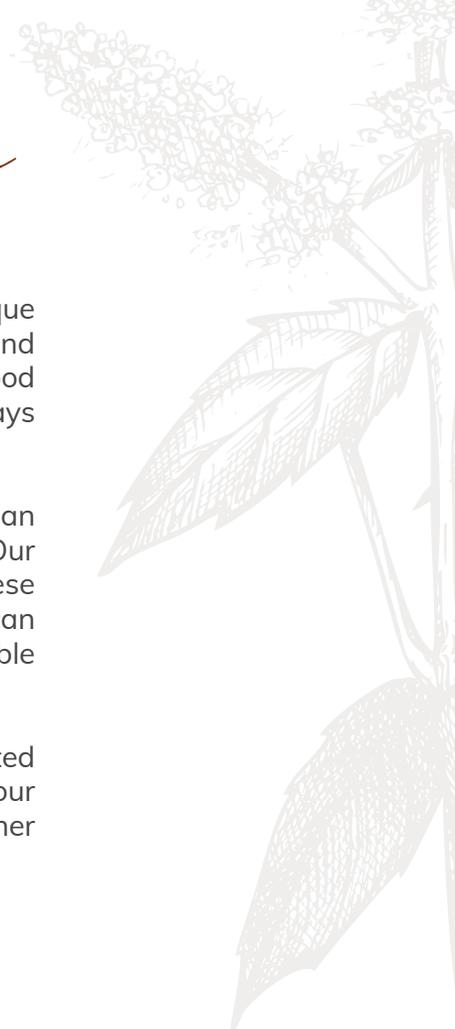


The Art of Perfection

HARRY'S PRIME STEAKHOUSE & RAW BAR is a unique concept in Mexico with presence in Cancun, Acapulco and Playa del Carmen. Our specialty in meat cuts and seafood daily exceeds the expectations of our customers, 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, committed to offer a highly customized service to each one of our invitees. This is the place to have a sublime lunch or dinner and the perfect spot for a little indulgence.





APPETIZERS

CAMEMBERT CHEESE 8 oz With blueberry chutney, pecan nut, cranberry, crunchy ciabatta bread and mint leaf	\$380	HARRY'S EMPANADA Black Onyx Beef, onion, yellow pepper, olives, tomato, almonds and paprika	\$120
ARTICHOKE AND CRAB DIP 7 oz With bread crostinis	\$380	DYNAMITE EMPANADA Spicy Black Onyx Beef with tomato, onion, celery and carrot	\$120
TUNA TARTAR* 4 oz Soy-cured yolk, sesame oil, lime, orange, cashew nut, red onion and herb salad	\$320	FIVE CHEESES EMPANADA Parmesan, mozzarella, gouda, manchego and cheddar	\$90
BEEF TARTAR* 3.5 oz Marrow mayonnaise, mustard, pickles and chives. On fine herbs salad and lemon dressing	\$380	ROCA SHRIMP 5 oz Tempura, lime, Sriracha mayonnaise and herb salad	\$380
NICOLETTA BEEF CARPACCIO* 4 oz Tomato confit, baby capers, black olives, parmesan cheese, dressed with fig and anchovy mayonnaise	\$520	CRISPY SQUID RINGS 12 oz Peruvian mayonnaise and lime	\$350
ROCA GOLDEN CAULIFLOWER -Vegan- Tempura, vegan Sriracha mayonnaise and herb salad	\$280	MINI HAMACHI TOSTADAS -3 pcs- Guacamole, radish, red onion, capers and lemon	\$280
		CRAB CAKE -3 pcs- Piquin chili mayonnaise, cilantro-parsley pesto and herb salad	\$420

GARDEN TO TABLE

CAESAR SALAD* Lettuce, parmesan cheese, brioche croutons and Caesar dressing	\$320	ROASTED VEGETABLES Vegetable mix \$300 Baby carrots \$160 Pattypan pumpkins \$160 Baby peppers \$160 Asparagus \$180 Spring onions \$160 Brussels sprouts \$160
SILK ROAD SALAD Endives, figs, arugula, cherry tomatoes, goat cheese, baked beets, pecan nuts and honey vinaigrette	\$260	DRESSING TO CHOOSE: Herb vinaigrette, thai lemon sauce, parmesan olive oil or bacon jam
ICEBERG SALAD Romaine lettuce, bacon, cherry tomatoes and Roquefort dressing	\$260	
CAPRESE BURRATA Tomato mix, burrata cheese, tomato-basil pesto, garlic mayonnaise and crispy onion	\$360	
ROASTED ARTICHOKE Creamy balsamic, garlic and parsley dressing	\$280	
		24K GOLDEN BEET \$600 Covered in gold, vinaigrette, truffle cream and macadamia



SOUPS

	CUP	BOWL
PRIME MEAT JUICE Marrow, pico de gallo and a shot of brandy	\$100	\$180
LOBSTER BISQUE Lobster tail 2 oz, watercress dressing, ginger and ciabatta bread	\$190	\$340

PASTAS & RISOTTO

FUNGI FETTUCCINE Mushroom duxelle, parmesan cheese and black truffle paste	\$360
RAVIOLI DI PARMIGIANO 7 oz Crab meat, tomato sauce, ricotta cheese, sour cream, parmesan cheese and nutmeg	\$350
CARIBBEAN LOBSTER TAIL RISOTTO Mushrooms, asparagus, parmesan cheese, lobster bisque and truffe oil	\$720

BURGERS & SANDWICH

MINI BURGERS 30/70 -3 pcs- 30% Kobe and 70% Black Onyx beef, Monterey Jack cheese, truffled mayonnaise and pickles	\$780
PRIME BURGER 9 oz Beef, Harry's dressing, bacon jam, melted cheese to choose: Morbier, Raclette, or Saint Paulin with pepper	\$520
BEYOND BURGER -Vegan- Tomato-pesto mayonnaise, tomato, lettuce and onion	\$390
SHORT RIB GRILLED CHEESE SANDWICH 5 oz Braised in dark beer, with a blend of 6 melted cheeses, onion chutney, meat juice and french fries	\$490

TACOS

TENDERLOIN AND MARROW -3 pcs- Avocado puree, crunchy onion and creamy toreado chili peppers	\$450
CARIBBEAN LOBSTER -3 pcs- Red cabbage, mango, Sriracha dressing, cilantro, chipotle and tomato sauce	\$620

RAW BAR

CAVIAR PER GRAM \$190
With blinis, hard-boiled egg, chives and sour cream

OYSTERS* -6 pcs-

Rasurada sauce, mignonette sauce and lime

To choose:

Pai Pai \$580
Chingon \$580

HARRY'S OYSTERS -4 pcs- \$450
Spinach, gratin Comté cheese and white truffle oil

TUNA TATAKI* 3.5 oz \$320
On tomato-ginger jam, arugula and chili vinaigrette dressing

HAMACHI SASHIMI* 3.5 oz \$550
Black salt, beet sprouts, serrano chili and extra virgin olive oil

SALMON SASHIMI WITH GOLD LEAF* 3.5 oz \$420
With avocado puree, baby peppers, wonton chips, yuzu and ponzu sauce

SHRIMP COCKTAIL 6 oz \$490
Giant shrimp, cocktail sauce, wonton chips and lime

OCTOPUS TIRADITO* 5 oz \$420
Yuzu sauce, serrano chili, cilantro, black salt, chamoy and wonton chips

STONE CRAB CLAWS* 14 oz \$820
Lime and habanero tartar sauce

ALASKAN KING CRAB* 12 oz - *Origin: Aleutian Islands* \$2,800
Lemon, clarified butter, habanero tartar sauce, and crackers

OCEAN PLATTER*

Pai Pai oysters 4 pcs, Chingon oysters 4 pcs,
Alaskan King Crab 3 oz, stone crab claws 7 oz and giant shrimp 6 oz

With crackers, lime, rasurada sauce, clarified butter and
watercress-ginger dressing

\$2,400

MAKE YOUR OWN

ALASKAN KING CRAB	3 oz	\$800	LOBSTER TAIL	5 oz	\$500
STONE CRAB CLAWS	7 oz	\$410	GIANT SHRIMP	5 oz	\$490
PAI PAI OYSTERS	-4 pcs-	\$380	TUNA TARTAR	4 oz	\$320
CHINGON OYSTERS	-4 pcs-	\$380	SALMON TARTAR	4 oz	\$320

Minimum 4 options to choose





FROM THE SEA

GRILLED OCTOPUS 9 oz	\$720
Chimichurri, sweet potato-orange puree, grilled leek and roasted lime	
JOSPER ROASTED SALMON 8 oz	\$490
Sweet potato-orange puree, baby beets, green beans, cherry tomatoes and herb vinaigrette	
GRILLED BRANZINO 8 oz	\$980
Fish filet with crunchy skin, mashed potatoes, grilled asparagus and roasted lime	
BAJA SEA BASS 8 oz	\$850
On a truffled artichoke cream, brussels sprouts and baby carrots	
PRAWNS 13 oz	\$950
Green grape, almonds, red cabbage and aubergine puree	
CARIBBEAN LOBSTER TAIL 10.5 oz	\$1,600
Sweet potato-orange puree, baby beets, green beans, cherry tomatoes and herb vinaigrette	

FARM SPECIALS

NEW ZEALAND LAMB RACK 13 oz	\$970
Mini peppers, cherry tomatoes, herb vinaigrette and horseradish aioli	
ROASTED FREE RANGE HALF CHICKEN 28 oz	\$450
Mini peppers, cherry tomatoes, herb vinaigrette and horseradish aioli	
VEAL MILANESE 12 oz	\$1,700
Tomato sauce, mozzarella cheese, parsley and basil	



HARRY'S Meat Cuts

JAPAN KOBE



Considered the best meat in the world, coming from black cattle (tajima-gyu) from the city of Himeji, located in Hyogo prefecture. It has a high degree of marbling Distinctive with A5 quality certification, never frozen. Harry's is part of the Kobe Beef Marketing & Distribution Promotion Association

TENDERLOIN 3.5 oz	\$2,800	RIB EYE 3.5 oz	\$2,700
NEW YORK 3.5 oz	\$2,500		

AUSTRALIA



Australian cattle are raised in stress-free conditions, with free access to spring water, and fed a mix of natural grasses. As a result we have natural meat, soft, with exquisite flavor and superior marbling

BLACK ONYX

TOMAHAWK 2.5 lb	\$4,100
RIB EYE 14 oz	\$1,700

WX WAGYU CROSS A5

NEW YORK 12.5 oz	\$1,950
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24K GOLDEN TOMAHAWK 2.5 lb	\$5,500
Covered in 24 carat gold leaf	

USA



Less than 3% of meat is classified as USDA Prime. Its remarkable flavor and fine texture, with great juiciness and smoothness, is due to its high degree of marbling

FILET MIGNON 9.5 oz	\$1,300
FILET MIGNON 18 oz	\$2,200
KANSAS CITY 20 oz	\$1,400
PORTERHOUSE 2 lb	\$2,400

NEW YORK DRY AGE 12.7 oz	\$1,250
Dry aging at a controlled temperature, creating an intense flavor and smooth texture	

UPGRADES

GIANT SHRIMP 5.5 oz	\$420
ALASKAN KING CRAB 6 oz	\$1,480
CARIBBEAN LOBSTER TAIL 5 oz	\$750
FRENCH FOIE GRAS 1.7 oz	\$270
BLACK TRUFFLE .17 oz	\$250

SAUCES AND BUTTERS

GARLIC AND HERBS BUTTER	\$70
GARLIC AND PARMESAN CHEESE BUTTER	\$70
HORSERADISH BUTTER	\$70
DIANA SAUCE	\$70
HARRY'S SAUCE	\$70
PEPPER SAUCE	\$70

ACCESSORIES

Sweet potato sticks	\$180
Spinach with cream	\$160
Natural mashed potatoes, with jalapeño or garlic	\$170
Baked potato	\$240
French fries tower	\$200
Harry's potatoes	\$200
Mac and cheese (6 cheeses)	\$280
Sweet corn with truffle cream	\$170

COOKING TERMS

RARE Mostly red
MEDIUM RARE Mostly pink with a red center
MEDIUM Pink
MEDIUM WELL Mostly brown with a pink center
WELL DONE Brown





DESSERTS

HARRY'S PIE \$350
Homemade macadamia nut ice cream,
Oreo® cookie base and melted chocolate

CARROT CAKE WITH 24K TURIN® BUNNY \$410
With cream cheese frosting, cajeta sauce topping,
toasted walnuts and Turin® Bunny covered in gold

24 K GOLDEN LEAF LEMON PIE \$250
Lemon ice cream pie, with crunchy citrus dough,
Italian meringue and 24-karat gold leaf

NEW YORK CHEESECAKE \$280
Smooth orange flavor, accompanied with raspberry
sauce and fresh berries mix

PEANUT BUTTER COCOA CAKE \$380
🌱 Oat and almond bread, organic soy and brown sugar,
filled with coconut milk and peanut butter, covered
with cocoa and organic agave with vegan vanilla,
walnut and caramel ice cream

TEMPURA OREO® POPS \$260
Oreo® cookie pops topped with a soft
fried dough, with vanilla ice cream, cajeta and
chocolate sauce

24 K MOLTEN CARAJILLO \$450
Crushed pecan base, warm chocolate cake
bathed in carajillo sauce

VANILLA BELOW ZERO -2 pcs- \$410
Creamy ice cream made with our special recipe
and liquid nitrogen
Toppings to choose

Prepared at the table

All the ingredients (including proteins) used in these dishes (🌱) are vegan.
* All our prices include tax | Prices in Mexican pesos.
The tip is not mandatory



MIXOLOGY

FLAMINGO

Don Julio Blanco® Tequila 1.5 oz, Campari® .5 oz, grapefruit juice and rosemary syrup

\$260

HARRY'S MARGARITA

Don Julio Blanco® Tequila 1.5 oz, Controy® .5 oz, lime juice, orange juice and habanero syrup

\$260

KALANI MARTINI

Smirnoff® Vodka 1 oz, coconut liquor 1 oz, Frangelico® .5 oz and espresso

\$280

KINKY

Mezcal Unión® 1.5 oz, watermelon juice, basil syrup, lime juice and tabasco sauce

\$280

OLD MAN

Bulleit Bourbon® 2 oz, bacon syrup, orange bitters, chocolate bitters and bacon

\$320

TROPICAL SPRITZ

Aperol® 2 oz infused pineapple chunks, passionfruit soda and Prosecco

\$260

MOON

Buchanan's 18® 1 oz, Kahlúa® 1 oz, cream and chocolate bitter

\$420

COCKTAILS

APEROL SPRITZ

Aperol® 2 oz, sparkling water and Prosecco

\$240

MARGARITA

Patron Silver® Tequila 1.5 oz, Controy® 1 oz and lemon juice

\$240

MARTINI ESPRESSO

Smirnoff® Vodka 1.5 oz, Kahlua® .5 oz and espresso coffee

\$240

MOJITO

Bacardí Blanco® Rum 1.5 oz, top soda, mint and lemon

\$160

NEGRONI

Bombay Sapphire® Gin 1 oz, Campari® 1 oz and red vermouth

\$230

OLD FASHIONED

Bulleit Bourbon® 2 oz and angostura bitters

\$240

VESPER MARTINI

Bombay Sapphire® Gin 3 oz, Grey Goose® Vodka 1 oz, Lillet Blanc® .5 oz and lemon

\$320

MOCKTAILS

MELLOW YELLOW

Orange juice, mango juice, natural syrup and mint

\$85

BLUSHING GAL

Watermelon juice, grapefruit juice, honey syrup and basil

\$85

SUNRISE BREEZE

Pineapple juice, lemon juice, orange and clove syrup, Red Bull Tropical® and mint

\$160

All our prices are with taxes included. Prices in Mexican pesos.
The tip is not mandatory.





PRIME STEAKHOUSE & RAW BAR

OPEN TABLE *Premium*

\$1000 MEXICAN PESOS
PRICE PER PERSON
(\$500 ADITONAL HOUR)

INCLUDES:

RUM : Bacardí Blanco, Matusalem Platino. Matusalem Clásico, Captain Margan Spiced, Appleton S1gnature Blend. Havana 7. Zacapa Ambar 12

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

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

GIN: Tanqueray, Boodles, Beefeater, Bombay Sapphire, 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 Jovén, Ojo de Tigre Joven

BRANDY: Torres 10, Baileys

BEER: Nacional e Internacional

MIXOLOGY: Mixología de la casa

*Wines, bottled water and energy drinks are not include.

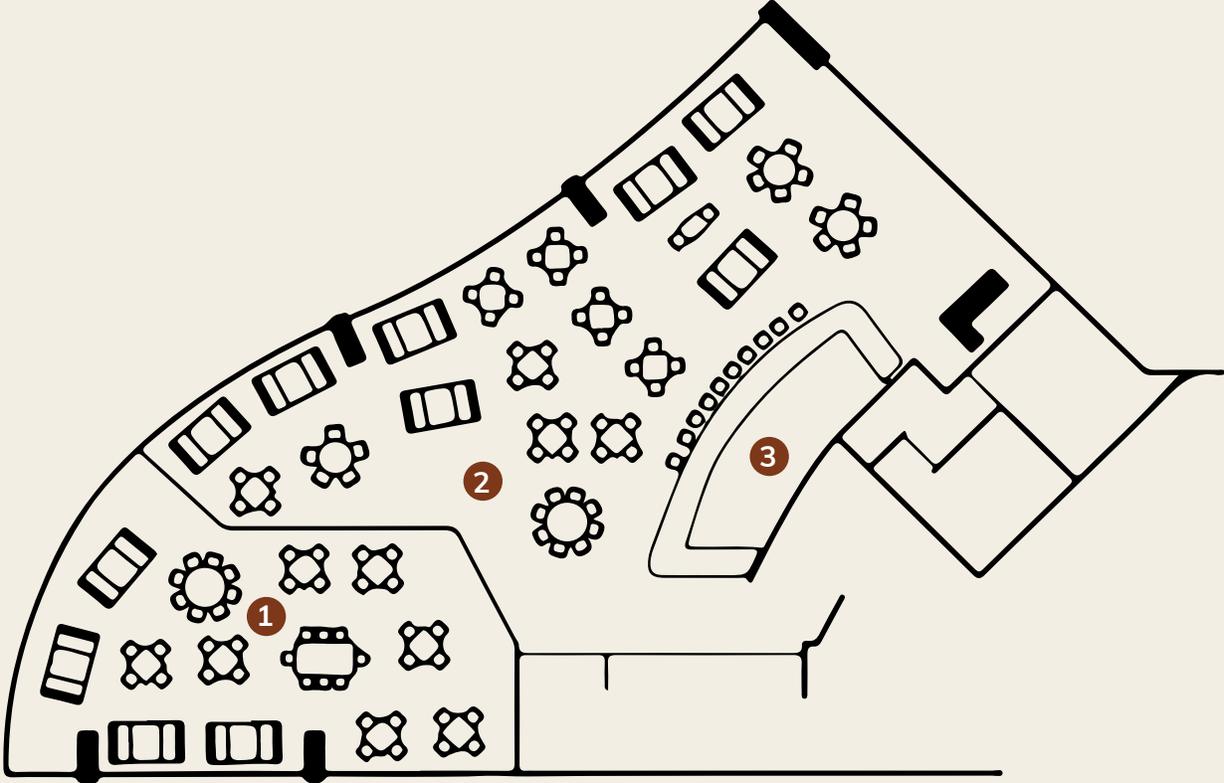


*This menu only applies to groups of 10 6 more people. Avoid the excess.

*2 hours of open bar minimum consumption, includes mixers. Does not include 15% service charge.

*All our prices include VAT. Prices in Mexican pesos.

CAPACITY



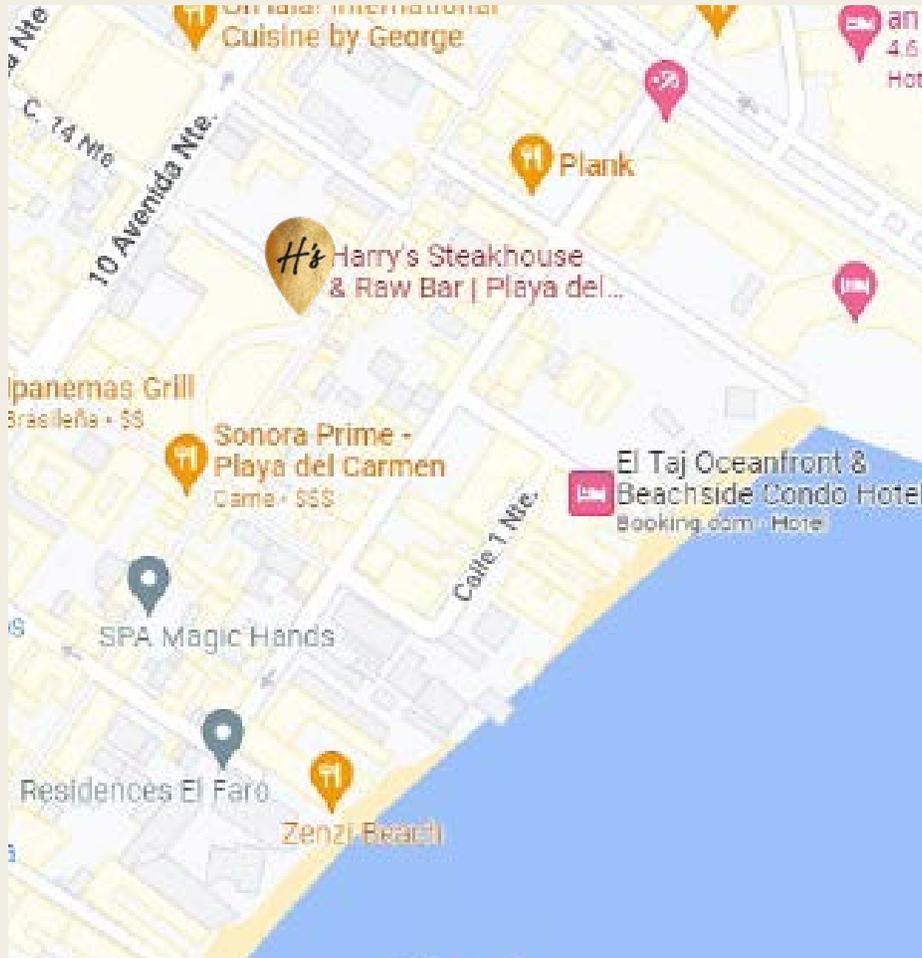
TOTAL: 180 people

1 Main Terrace
76 people

3 Lounge/Bar
8 people

2 Main Hall
96 people

LOCATION



Calle Corazón Lt 8B, Nivel 1, 5ta Av. entre calle 12 Nte y 14 Nte, Playa del Carmen, Q. Roo, C.P 77710



Schedule: Daily from 1:00 pm to 2:00 am
Valet Parking: Daily
Dress code: Formal - Casual

SALES AND GROUPS

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SALES DIRECTOR

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🐦 @Harrys_Rest

📷 Harrysrestaurante

📍 Harry's Prime Steakhouse & Raw Bar
www.harrys.com.mx