SANBRAVO®

SEAFOOD & STEAKHOUSE

CARPACCIOS

Beet carpaccio with goat cheese (140g)
Thinly sliced beetroot with orange segments, toasted almonds, basil vinaigrette, and radish.

Salmon carpaccio
Thin slices of salmon marinated with paprika, capers, cucumber, toasted sesame seeds, radish, avocado, and arugula.

Conch carpaccio (140g)
Thinly sliced conch served with a lemon oregano vinaigrette, cucumber, and lime.

Beef carpaccio (140g)
Thin slices of beef with arugula, whole grain mustard vinaigrette, capers, avocado, and Parmesan cheese.

CRAB CLAWS

PER GRAM

Moro Crab | Moro Colosal | King Crab

SEA
Chilled crab claws served with spiced clarified butter and tartar sauce.

FIRE
Sautéed crab claws with herb butter.

OYSTER & CLAM BAR

Chocolate Clam
Natural or with chiltepín.

Reyna Clam
Natural or with chiltepín.

Clam Trio
Chocolate clams served with octopus, cooked shrimp, and bay scallops, topped with red chiltepín aguachile, avocado, onion, and cilantro.

Japanese Oyster 6 pzas 12 pzas
Natural, shaved, or with chiltepín.

Kumamoto Oyster 6 pzas 12 pzas
Natural, shaved, with chiltepín, or Rockefeller.

SALADS

Caesar salad, our style
Romaine hearts, Caesar dressing, Parmesan cheese, brioche croutons, and bacon.

Cabbage & cauliflower al vesubio
Chargrilled with fresh herbs, cabbage coated in cheese sauce, pesto, and grated Parmesan cheese.

Roasted beet salad with cheese cream
Roasted beet wedges served with toasted pistachios, raspberries, balsamic reduction, and arugula leaves.

Caprese tower 820 cals
Beefsteak tomato, mozzarella cheese, avocado, balsamic vinaigrette, basil pesto, and pumpkin seeds.

Pear & goat cheese salad
A delicious and fresh spinach salad with pear, almonds, cherry tomatoes, caramelized figs, goat cheese, and a honey-peanut dressing.

Spinach & burrata salad
Spinach, asparagus, cherry tomatoes, pistachios, serrano ham, and piloncillo reduction.
Add to any salad:
* Chicken breast / * Shrimp

SOUPS

Roasted tomato cream soup

Broccoli cream soup

Beef Broth
Traditional beef broth with brisket and its garnishes.

TO SHARE

Guacamole with Parmesan Cheese Crisps
*Add chistorra or shrimp

Melted Cheese
*Add chistorra, shrimp, or mushrooms

Charcoal-Grilled Chistorra
Served with avocado, habanero pepper, and grilled sour orange.

Potato Soufflé
Potato soufflé served with aioli and arrabbiata sauce.
* Subject to availability.

Provoleta al vesubio
Wood-fired smoked provolone cheese served with bacon jam, rustic bread, and chimichurri.

Shrimp Aguachile (180g)
Shrimp marinated in lime juice, finished with our green sauce, red onion, fresh chili, cucumber, and avocado.

Spicy Tuna Tostadas
Tuna marinated in a Sriracha and chipotle-based sauce, finished with toasted sesame seeds, avocado, and cilantro.

Grilled Bone Marrow
3 roasted bone marrow canoes cooked in the Vesubio oven, topped with red onion in lime and oregano vinaigrette, cilantro, and grilled country bread.

Cured Salmon Tiradito with Mango Passion Fruit Sauce
Thin slices of cured salmon in leche de tigre, topped with shaved roasted bell pepper, avocado, serrano chili, and dill.

Tuna Carnitas
An exquisite combination of soy sauce-marinated tuna served with guacamole and taquera sauce.

Yucatecan-Style Veal Sweetbreads (250g)
Marinated in red recado seasoning, served with avocado, pickled onions, sour orange, and habanero chili.

Tuna Tartare with Salsa Macha
Cherry tomatoes, onion, cucumber, radish, and toasted sesame seeds.

Crispy Calamari
Golden fried calamari seasoned with spices, served with arrabbiata sauce, aioli, Parmesan cheese, and Eureka lemon.

Rib Eye-Wrapped Asparagus
Asparagus wrapped in thin slices of rib eye, served with mashed potatoes and topped with a sweet demi-glace sauce.

Lomo Board
Thin slices of beef marinated in ponzu sauce, ready to be cooked tableside, served with sweet and sour sauce, asparagus, and sprouts.

Rib Eye Chicharrón (300g)
Crispy rib eye served over guacamole, accompanied by pico de gallo, grilled sour orange, blue corn tortillas, and morita chili molcajete sauce.

Octopus Chicharrón
Crispy fried octopus served with morita chili molcajete sauce, grilled orange, and guacamole.

Crispy Pork Belly
Fried pork belly served over guacamole, accompanied by blistered chilies, grilled onion, cherry tomatoes, and chemita sauce.

TACOS

Skirt Steak Tacos
Served with refried beans, grilled onion, avocado, and morita chili molcajete sauce.

Skirt Steak & Chistorra Tacos
Grilled skirt steak served with chistorra, grilled onion, and morita chili molcajete sauce.

Crispy Shrimp Chipotle Tacos
Corn tortillas with refried beans, served with chipotle mayonnaise.

Picanha Gaoneras
Thinly sliced picanha served with corn tortillas, pickled onions, avocado, and cilantro.
*Add bone marrow / *Add cheese .

PASTAS & RISSOTTO

Creamy Three-Cheese Fettuccine
Your choice of protein: garlic shrimp or grilled chicken.

Truffle Risotto with Brisket
Creamy risotto served with braised brisket, demi-glace, and Parmesan cheese.

Sanbravo Favorites
RECOMMENDED BY OUR CHEF.

*RECOMENDACION BAJA EN CALORIAS
BY HEALTHY FORK

PRIME STEAKS

PREMIUM NATIONAL BEEF

Arrachera (250g)

Sirloin (200g)

Each cut includes baby potatoes, roasted onion, and demi-glace sauce.

HIGH CHOICE / PER GRAM

Filete de res	Price per gram
Club steak * Subject to availability	Price per gram
Picaña	Price per gram
T-bone	Price per gram
New york	Price per gram
Tomahawk	Price per gram
Porterhouse	Price per gram
Rib eye	Price per gram

Each cut includes baby potatoes, roasted onion, and demi-glace sauce.

* ASK YOUR SERVER ABOUT THE AVAILABLE PORTION SIZES.

PRIME STEAKS

PER GRAM

Cowboy prime	Price per gram
New york añejo	Price per gram
Rib eye prime	Price per gram
Rib eye añejo	Price per gram
Rib eye wagyu wx * Subject to availability	Price per gram
Wagyu japones A5 * Subject to availability	Price per gram

Exquisite premium selected beef, produced in the USA and graded for its marbling, flavor, and tenderness.
Every PRIME cut includes our famous side dishes: baked potato with cheese cream and crispy bacon, roasted vegetables, charcoal-grilled onion, sautéed vegetables, and mushroom demi-glace sauce.

Country-Style Chicken Breast (300g)
Juicy Sanbravo-style chicken breast served with mixed greens, whole grain mustard dressing, goat cheese, cherry tomatoes, baby potatoes, and mushrooms.

SIDE DISHES

CHEF'S SPECIALTIES

- Extra demi-glace sauce
- Wild rice
- Baby potatoes
- Grilled onions
- Mixed lettuce and tomato salad
- Mashed potatoes
- Corn on the cob with herb butter
- French fries
- Garlic sautéed mushrooms
- Creamy potatoes
- Mac & Cheese
- Grilled asparagus
- Baked potato with cheese sauce
- Grilled asparagus with bacon
- Truffle potatoes with Parmesan cheese

* Enjoy Your Favorite Cut in Any of Our Signature Styles:

Mushroom sauce
Your choice of cut served with Vesubio-style mashed potatoes, mushroom and bacon sauce, and crispy onions.

Chemita sauce
Rosemary baby potatoes, crispy onions, roasted red onions, and our chemita sauce made with dark sauces and demi-glace.

Pepper Sauce
Mashed potatoes with confit garlic, crispy potatoes, and pepper sauce.

Steak frites
Your choice of cut served with Vesubio-style baked mashed potatoes, topped with demi-glace, crispy potatoes, truffle oil, and Parmesan cheese.

Sanbravo Favorites
RECOMMENDED BY OUR CHEF.

SPECIALTIES

Lobster Thermidor (priced per gram)
Perfectly cooked lobster topped and gratinated with Parmesan cheese and brandy sauce.

Salt-Grilled Shrimp 588 cal
Wood-fired jumbo shrimp with Colima salt, confit garlic, habanero mignonette, and citrus salad.

Cheddar Skirt Steak 250g
Charcoal-grilled steak served with French fries, cheddar cheese sauce, crispy bacon, parsley, and Parmesan cheese.

Pistachio-Crusted Salmon
Cooked to perfection and served with a pistachio crust, sweet pineapple habanero sauce, pesto fettuccine, and grilled asparagus with cherry tomatoes.

Pork Tomahawk
Marinated in chipotle chili adobo and charcoal-grilled, served with mashed potatoes and sweet pineapple habanero sauce.

BBQ Pork Ribs 450–500g
Sanbravo-style pork ribs served with French fries, coleslaw salad, and roasted corn finished with butter.

Portobello Risotto with Braised Picanha
Creamy cheese-based risotto served with juicy braised picanha.

Sanbravo Octopus
Charcoal-grilled octopus with garlic oil, paprika, and sour orange, served with baby potatoes, red bell pepper, and grilled onion.

Picanha Barbacoa 300g
Picanha slow-cooked for 8 hours in maguey leaves, wrapped in grilled cactus paddles, and served with taquera sauce, chopped onion, cilantro, and serrano chili.

Chateaubriand Filet 500g
Charcoal-grilled and finished tableside, served with parsley and almond butter, rosemary-seared baby potatoes, and spinach in Edam cheese cream sauce.

Our meats are charcoal-grilled using flavorful woods and coals. We carefully prepare each dish with dedication, which takes approximately 25 minutes, and serve them on a warm skillet to maintain their temperature.

FISH & SEAFOOD

SHRIMP 8 pcs
Delicious shrimp served with wild rice and sautéed vegetables in your choice of style:
· Garlic mojo.
· Garlic Chili Sauce with almonds.

Crispy shrimp 6 pcs
Panko-crusted, fried, and served with Caesar salad, tartar dressing, and French fries.

FISH

Grilled tuna 493 cals
Charcoal-grilled tuna cooked to your preferred doneness, served with buttered vegetables, wild rice, and roasted sour orange.
Available in these styles:
· Garlic mojo.
· Garlic Chili Sauce with almonds.

Grilled salmon 639 cals
Charcoal-grilled salmon cooked to your preferred doneness, served with buttered vegetables, wild rice, and roasted sour orange.

LOBSTER per gram
Served in your choice of style:
· Garlic mojo.
· Garlic Chili Sauce with almonds.

OCTOPUS 300g
Delicious and tender octopus served with wild rice and sautéed vegetables in your choice of style:
· Garlic mojo.
· Garlic Chili Sauce with almonds.

Poc chuc octopus 300g
Our famous house recipe served with grilled red onion marinated in sour orange.

BURGERS

Sanbravo Cheeseburger (220g)
Beef patty cooked to your preferred doneness, served with guacamole, balsamic caramelized onions, bacon, asadero cheese, provolone cheese, and French fries.

Cheddar Burger (220g)
Topped with melted cheddar cheese, bacon, crispy onions coated in cheddar cheese sauce, tomato, and red onion.

Wagyu Burger (250g)
Wagyu cross beef patty served with tomato, guacamole, bacon, red onion, ketchup, and roasted garlic Dijon mustard mayonnaise, accompanied by French fries.
* Add extra shrimp to any burger .

Raw foods are consumed at your own risk.