

Soberana's Symbology



Favorites



Chef's recommendations



Prime quality

Snacks to share

Grilled melted cheese \$175

Mix of 4 cheeses with chistorra and mushrooms.

Million Mac and Cheese \$210

With million dollar bacon and rustic bread.

French fries casserole \$155

With cheddar cheese, bacon and herbs dressing.

Soberana Guacamole \$120

Made a la minute in the traditional way.

Black tuna with Guacamole \$350

Raw tuna marinated in dark sauce with yucatecan recado negro and SMP smoked salt accompanied by our traditional Guacamole.

Chicharrón of Rib eye \$320

With guacamole, sweet corn and million dollar bacon.

Smoked plantains \$145

Plantains with string cheese and gratinated in our Vesuvio charcoal oven with chaya's cream, pork rind and roasted garlic.

Chaya dip with grilled portobello \$155

With parmesan cheese, rub del norte SMP and rustic bread.

Roasted eggplant dip with goat cheese \$155

With Olive oil and rustic bread.

Brie cheese grilled on cedar board \$395

With onion and wildberries jam, served with rustic bread.

5 Cheese table \$495

Grapes, jam, honey mustard, caramelized walnut with SMP dessert rub and rustic bread.



SOBERANA

STEAKHOUSE

MENU | LUNCH & DINNER

Starters

Rib eye carpaccio \$285

Made a la minute in thick cuts with grilled citrus and garlic puree dressing.

Tuna carpaccio \$180

Made a la minute in thick cuts, with peppers chimichurri and rub de la costa SMP.

Smoked Tuna salad \$245

With goat cheese, nuts and rustic bread.

Caprese salad \$175

With peppermint pesto made in molcajete.

Grilled tacos | *Order of 4 tacos

Arrachera fajitas \$215

Peppers, portobello, cambray onion and string cheese, served in flour tortilla.

Smoked tuna Carnitas \$245

With roasted vegetables, served in a string cheese tortilla.

Pulled picanha with yucatecan recado negro \$215

With smoked nopales, dirty beans and roasted habanero dressing. Served in blue tortilla.

Provolone shrimps \$195

With yucatecan achiote, honey, mustard, provolone cheese and toasted walnut. Served in flour tortilla.

Arrachera with marrow \$215

With dirty beans, chiltepin pepper, potato cambray and fresh green sauce. Served in blue tortilla.

Machaca Soberana \$195

Dry pork with dirty beans, fresh green sauce and coriander. Served in blue tortilla.

CORPORATE CHEF
Andrés Zapata


Specialties from the Vesuvio Charcoal Oven | By Andrés Zapata

**Arrachera Tampiqueña
Soberana style** \$360

Guacamole, spicy caramelized onions, dirty beans and quesadillas.

Soberana Burger \$250

Top sirloin meat, rustic mashed potatoes, edam cheese, spicy caramelized onions and guacamole.

Rib eye Aguachile \$420 

Dark spicy sauce, cucumber, celery, onion, serrano pepper and avocado.

Drunk pork tostadas \$285

Porkbelly smoked and stew with beer, dirty beans and fresh green sauce.

Tuna with dry nuts crust \$330

Rustic mashed potatoes, grilled vegetables and yogurt sauce with roasted cucumber and garlic.

**Chicken breast with roast
sauce and marrow** \$215

Rustic mashed potatoes, grilled vegetables and roasted tomato sauce with marrow.

**Portobello au gratin with
mango and coriander sauce** \$215

Served with rustic mashed potatoes and grilled vegetables.

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The steaks

**Beef tenderloin high
choice | 350g** \$700

Rub of tortilla ashes, garlic butter with mushrooms, rustic mashed potatoes and salad.

Arrachera high choice | 300g \$375

Rub del Norte SMP, roasted tomato sauce with marrow, grilled onion and grilled potatoes with Rosemary.

Picanha high choice | 350g \$450

Rub de café SMP, peppers chimichurri, grilled onion and salad.

Rib eye prime | 450g \$800 

Rub rojo SMP, garlic butter with mushrooms, grilled potatoes with rosemary and guacamole.

Pork Rib eye | 300g \$320

Rub del norte SMP, serrano sauce with garlic, rustic mashed potatoes and salad.

**Flank steak high
choice | 350g** \$500

Rub classic SMP, creamy xcatic sauce with chaya, rustic mashed potatoes, grilled sweet corn and salad.

**Short Rib high
choice | 500g** \$900

Stew with beer, curry and SMP smoked salt. Served with sweet potato puree, mac and cheese and salad.



Represents the highest grade of marbling and an elite product.

Less than 3% of meat qualifies as USDA Prime.

Desserts

Nutella brownie \$150
Million dollar bacon and walnut caramelized with SMP dessert rub. Served with Shüteln ice cream.

Carrot cake \$130
Served with Edam cheese and Shüteln ice cream.

Lemon cheesecake \$110
Served with Shüteln ice cream.

**Smoked bread of local
pibil corn** \$110
Homemade caramel, nuts and Shüteln ice cream.

Shüteln ice cream \$130
3 ice cream scoops of the day.



El Carbón de Oro

Did you have an excellent experience?
Congratulate the kitchen staff and celebrate with us. \$50



#CarbónPalCorazón