



Casa Don
Rodrigo

OUR FAMOUS HOMEMADE REGIONAL CHEESE PLATTER

\$350 (2 pax) \$650 (4 pax) \$850 (6pax)

Try our most popular degustation cheese platter, cold cuts, fruit and bread.

APPETIZERS

GRILLED CILANTRO CHEESE \$160

Fresh cheese grilled topped with our special cilantro sauce.

OCTOPUS CHILLI-AIOLI \$250

Sautéed with our special Chili-Aioli sauce served with toasted bread.

PEZ GORDO TOSTADAS \$200

Marinated tuna with chipotle sauce and sesame seed oil.

MELTED CHEESE CASSEROLE \$230

Provoleta cheese "fundido" with the option of Chorizo and Potatoes.

EMPANADAS DON RODRIGO \$200

Fried and filled with regional cheese and green pepper, chorizo or picadillo.

GRILLED BONE MARROW \$180

Exactly as it reads....served with tortillas and salsa.

SOUP AND SALAD

TORTILLA SOUP \$160

The classic recipe with regional cheese, avocado and cream.

CAPRESE REGIONAL SALAD \$180

Fresh cheese with organic tomato and homemade pesto sauce.

DE CORTEZ SALAD \$250

Fresh seared tuna, mixed greens, cherry tomatoes, fresh cheese and house vinaigrette.

REGIONAL CHEESE AND WINE EXPERIENCE

Taste 3 of our homemade cheeses
paired with 3 Mexican wines
\$850 per person.

MAIN ENTRANCE

CHEESE RAVIOLIS \$350

Pomodoro sauce with basil and aged cheese.

POBLANO SHRIMP LINGUINI \$450

Sautee shrimps with green poblano sauce and aged cheese
Guten-Free Option

CASA DON RODRIGO FETUCCINI SPECIAL \$400

Prepared Table Side in a Regional Parmessan cheese block
and our special Alfredo sauce
You can add Chicken \$450 Shrimp \$550 or Lobster (DS) \$700

SEABASS FILET \$550

Sautee with garlic or olive oil served with seasonal
vegetables and rice.

SHRIMP AL TEQUILA \$580

Sauteed shrimps served with our special Tequila creamy
sauce and and mashed potatoe.

TUNA FILET \$380

Seared and blacken filet served with an authentic
huitlacoche tamal.

CHILES RELLENOS \$350

Chicken, meat or shrimp, red or white sauce,
served with basmati house rice.

CASA DON RODRIGO HAMBURGER \$350

Sirlon ground meat, grilled onion, house mayonnaise, aged
cheese, served with sweet potato fries.

CHAMORRO CASA DON RODRIGO \$550

Lamb chop slow cooked for more than 4 hours, special
juices and farm herbs, house recipe!

TRADITIONAL MOLCAJETE (2 PAX)

MEXICANO \$700

With arrachera steak, chorizo,

RIB EYE \$1,200

SEAFOOD \$1,500

Jumbo shrimp, escalops and octopus.

LOBSTER \$2,200

FROM THE GRILL

*All the dishes from the grill are served with grill seasonal
vegetables and house salsas.*

300 GM FILETE MIGNON \$580

400 GM RIB-EYE \$660

250 GM ARRACHERA STEAK \$400

COMBINATION OF BONE MARROW, MILK TRIPES AND SWEET BREADS \$500

SIDES: Mashed Potatoe, Grill Vegetables, Sweet Potatoe
fries, Grilled Spinach and Mushrooms.

\$80 per order.

SALSAS: Chipotle-BBQ, Chimichurri-Serrano,
Bearnesa, Mustard.

\$50 per order.

FROM THE ADOBE OVEN

*Served with olive oil, fresh ground
chilli and aged cheese.*

PIZZA LADIÈRE

Caramelized onions, black olives and anchovies \$350

PIZZA EL JARDIN

Arugula, fresh tomatoe, Serrano ham and cheese curd \$350

PIZZA DE CARNE ASADA

Steak, aged cheese, chives and cilantro \$350

PIZZA FOUR CHEESES

A speacilty of CR... four different Regional chesses \$300

All prices are in Pesos including Tax.
Gratuity is not included.

