



LA CONDE

FASHION GRILL

By Misael Guerrero

ENGLISH

APPETIZERS

MIGNON SKEWERS. The best Prime in the Country. Skewers bathed in grilled bittersweet sauce. \$20

SALMON SKEWERS. Grilled salmon from the Atlantic, seasoned with a mustard aioli. \$20

OCTOPUS ZARANDEADO SKEWERS. Grilled octopus from the Atlantic, seasoned with a mustard aioli. \$20

SHRIMP ZARANDEADO SKEWERS. Grilled shrimp from the Atlantic, seasoned with a mustard aioli. \$15

EDAMAMES. \$15

GRILLED CAULIFLOWER. Grilled with a special sauce. \$18

TRUFFLED FRIES. Natural cut fries with parmesan cheese and truffle oil. \$22

CONDE SHRIMP. Shrimp 26/30 in tempura, bathed in a sweet and sour sauce. \$25

TACO LORD. 3 tacos. Australian Wagyu, roasted pineapple, chipotle and avocado aioli, micro cilantro, radish, jalapeño and red onion on a cheese crust in a homemade flour tortilla. \$45

SHRIMP QUESITACO. 3 tacos. Stewed shrimp in our delicious devilish homemade sauce, micro cilantro, chipotle and avocado aioli, jalapeño and red onion on a cheese crust in a homemade flour tortilla. \$30

COLD BAR

PERUVIAN FISH CEVICHE. Fresh fish, fried corn, ají, red onion and cilantro. \$25

PERUVIAN SHRIMP CEVICHE. Fresh shrimp, fried corn, ají, red onion and cilantro. \$25

LA CONDE CEVICHE. Cooked shrimp (size 26/30), jícama, mango, red onion and cucumber. \$25

REYNA CEVICHE. Cured shrimp 26/30, cucumber, red onion, lemon and our black sauce. \$25

TIGER SHRIMP COCKTAIL. \$25

OYSTERS. \$19 (6 pcs.)

TUNA CARPACCIO. Thinly sliced fresh tuna, red onion, cucumber with oriental sauce, lemon and sesame seeds. \$28

YELLOW TAIL CARPACCIO. Thinly sliced fish from the Atlantic sea, red onion, sweet and sour sauce, cucumber, jícama and sesame seeds. \$28

MANGO HABANERO AGUACHILE. Raw shrimp (size 26/30) cooked in lemon juice, mango habanero sauce, mango pieces, cucumber and red onion. \$28

GREEN AGUACHILE. Raw shrimp (size 26/30) cooked in lemon juice, cilantro and serrano green sauce, cucumber and red onion. \$28

BLACK AGUACHILE. Raw shrimp (size 26/30) cooked in lemon juice, cilantro and black sauce, cucumber and red onion. \$28

HAMBURGERS

WAGYU HAMBURGER. Wagyu, imported from the State of Western, originated from Rio de Margaret in Australia, served in brioche bread and caramelized onion. \$45

PRIME HAMBURGER. The best Prime, cheddar cheese, caramelized onion, pickles and aioli chipotle. \$25

GOLD BURGER. Wagyu 8-9 Score imported from the State of Western, originated from Rio de Margaret in Australia, served in brioche bread and caramelized onion, injected with cheddar cheese at the table, complemented by gold leaves. \$90

CHEESY SHOWER BURGER. cheddar cheese, caramelized onion, pickles and aioli chipotle bathed in cheese. \$30

FRESH FROM THE SEA

SALMON. Atlantic salmon dipped in a pineapple gravy with a topping mix greens salad with strawberry vinaigrette. \$38

LOBSTER. Pacific lobster baked in garlic butter special, accompanied by spaghetti in our creamy diablo sauce. \$45

BRANZINO FISH. French fish with our unique shaken sauce, accompanied by rice and salad. \$35

DIABLO SHRIMP. Creamy devil sauce, recipe by Doña Lore, sauteed shrimp and mushrooms. \$40

ALASKA KING CRAB ZARANDEADO. Extracted from the cold waters, less than 1% belong to this category. Complementated with clarified butter with garlic. \$60

STEAKS

USDA PRIME



RIBEYE. 12oz. \$45

TOMAHAWK. 32oz. \$170

TOMAHAWK ZARANDEADO. Chef Misael's secret sauce. 32oz. \$200

FILET MIGNON. Wrapped in bacon. 8oz. \$60

NEW YORK. 10oz. \$55

STEAK AND FRIES. \$60

FKN STEAK. \$60

LAMB CHOPS. \$45

We have the best PRIME in the United States, from the prestigious Farms of Creekstone in Arkansas City, Kansas. We are part of a unique program in the industry that combines only the best genetics of Black Angus, having never frozen beef in our restaurant, with a great level of marbling, ready to hit your table.

AUSTRALIAN WAGYU 8-9



RIBEYE. 12oz. \$95

TOMAHAWK. 32oz. \$350

TOMAHAWK ZARANDEADO. Chef Misael's secret sauce. 32oz \$400

FILET MIGNON. Wrapped in bacon. 8oz. \$90

GOLD FILET MIGNON. 8oz. \$300

GOLD TOMAHAWK. 32oz. \$500

Originated in the West of the Great Dividing Range in Australia, native families dedicated to the land and the cattle, make this breed of Japanese and Australian an absolute delight with a great level of marbling. La Conde® uses the highest grade 8-9.

JAPANESE WAGYU



RIBEYE. Market price

Cattle breed from the prestigious Farms from Kagoshima Japan, this selection favored animals with more intra-muscular fat cells called marbling giving a texture of melting in your mouth. Never frozen beef, La Conde® is part of the Kobe Beef Marketing and Distribution Promotion Association.

KOBE



RIBEYE. Market price

Kobe is the world famous known beef for being the best meat in the world, from the Tajima strain of Japanese Black cattle, raised in Japan's Hyōgo Prefecture. The meat is a delicacy, valued for its flavor, tenderness, and fatty, well-marbled texture never-frozen. La Conde® is part of the Kobe Beef Marketing and Distribution Promotion Association.

RARE: Red and cold center. **MEDIUM-RARE:** Red and warm center. **MEDIUM:** Pink center.
3/4: Slightly pink center. **WELL-DONE:** Completely cooked.
*Well-done steaks take 30-45 minutes.

SIDES

ASPARAGUS WRAPPED IN BACON. \$15

GARLIC MUSHROOMS. \$12

MASHED POTATO. \$12

SPROUTS. \$12

LOBSTER CHIPOTLE MAC AND CHEESE. \$18

MAC AND CHEESE. \$12

SALADS

LA FRESONA. Spinach, strawberry, green apple, walnuts, dry cranberry, goat cheese and strawberry vinaigrette. \$18

CAESAR. Prepared tableside. \$18

ICEBERG. Iceberg lettuce, cherry tomato, blue cheese, bacon, parsley and house dressing. \$18

*Add protein: Chicken \$10 - Shrimp \$20 - Salmon \$28

WE SERVE ONLY THE BEST

All our food is prepared fresh to your order, some selections may take up to 30-40 minutes. We appreciate your patience.

*Thoroughly cooking food of animal origin such as beef, fish, lamb, ilk, poultry, eggs, shellfish or shell stock reduces the risk of foodborne illness. Young children, the elderly individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Written information regarding the safety of these food items is available upon request. If you have any food allergies and/or dietary restrictions, please inform us immediately as not all ingredients are listed. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

*Prices, descriptions and details are subject to changes without previous notice. *If you are allergic to a type of seafood or fish, you might also be allergic to other types.

*These dishes are prepared on demand.

Raw meat or rare cooked meat, birds, seafood or eggs can obtain damaging bacteria and can increase the risk of food transmitted diseases or even death, especially if having a medical condition. *Some dressings, sauces and dishes combined with seafood might contain different types of seafood or other ingredients. *Because our kitchen uses shared places for preparation and cooking, we cannot guarantee that none of the articles from the menu is completely free from allergens. *Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.