

WELCOME
HOME

Casa Escobar
STEAK HOUSE

A FAMILY VISION...

A PASSION...

A DREAM COME TRUE...



*Escobar
Spritz*

*Aperol
Spritz*

*Mango
Maracuyá Sangría*

CRAFT COCKTAILS

SANGRÍA ESPECIAL 58
White: Mango & Passion Fruit, Rosé:
Red Berries, or Red: Pineapple & Ginger.

TROPICAL MEZCALITA 65
100% Espadín, with mango & passion
fruit, rimmed with Tajín.

CARAJILLO ESCOBAR 65
Triple sec, dark roast espresso, and
Licor 43, a spiced liqueur.

GIN TONIC 70
Hendrick's, offered as a Perfect Serve
or with red berry notes.

ESCOBAR Spritz 78
Elderflower liqueur, lifted by fresh mint notes
and finished with a sweet rim of lemon zest.

PALOMA DOBEL 78
Fresh grapefruit juice, finished with a
black salt rim.

DON NEGRONI 85
Gin, vermouth and Campari, delicately
perfumed with orange.

MOCKTAILS & SOFT DRINKS

Naranja Pepitoria 38
Limonada Frozen 38
Pink Lemonade 38
Piña Jengibre 45
Mango Maracuyá 45
Coco Colada 45
Horchata Artesanal ***** 45

SUGAR FREE REFRESHERS

Sweetened with Splenda

Mango Maracuyá 36
Frutos rojos y limón 36

BEERS

MICHELOB ULTRA 35
Low in calories and carbs.

IMPORTED 37
Stella Artois, Corona, Modelo.

NATIONAL 35
Gallo, Moza, Montecarlo, Dorada.

ALCOHOL FREE 35
Corona 0.0% Alcohol.

PRINCIPE GRIS 85
India Pale lager, Pilsner y
Dunkel Lager.

**Ask about our selection of natural driks, sodas and classic cocktails.*

COLD APPETIZERS

Freshness, precision and balance in every bite.

THREE CHEESE CARPACCIO 94.⁹⁵ ★ *Best Seller!*

Thin Slices of **USDA Prime** Imported Tenderloin, topped with Pecorino, Manchego and Parmesan cheese, lemon and extra virgin olive oil.

SALMON CARPACCIO 97.⁹⁵

Norwegian salmon, onion crumble and roasted garlic crisps, topped with sesame, lemon and pistachio.

TUNA TIRADITO 129.⁹⁵ **Chef's Recommendation**

Fresh slices of imported Yellowfin tuna, drizzled with delicious tamarind and chipotle honey sauce.



Yellowfin Tuna Tiradito



PAIR WITH

Our seasonal selection of white & rosé wines

HOT APPETIZERS

MELTED CHEESE 89.⁹⁵

Select combination of Monterrey, Pecorino, and Mozzarella cheese melted over charcoal. **Chorizo** 94.⁹⁵ **Tenderloin** 97.⁹⁵ **Shrimp** 99.⁹⁵

TORTILLAS CHANCOL 89.⁹⁵ ★★★★★

Freshly made tortillas, grilled over charcoal and filled with our authentic Chancol cheese, handcrafted in limited production.

**Subject to availability*

BRISKET BARBECUE

Cooked for 18 hours, covered in aromatic spices and cocoa, drizzled with our secret orange sauce recipe.

For two 169.⁹⁵ **For four** 299.⁹⁵

ARGENTINIAN CHORIZO 94.⁹⁵

Grilled artisanal chorizo, served with guacamole, refried beans and grilled green onions.

GRILLED SIRLOIN SKEWERS 109.⁹⁵

USDA Prime Sirloin skewers over rosemary-smoke served with handmade tortillas and creamy jalapeño sauce.



Brochetas de Puyazo



PAIR WITH

Red wines with character, structure and spiced notes

JOSPER SPECIALTIES

A combination of flavor, quality and the highest technology in artisanal grills worldwide.



ROASTEED CAULIFLOWER *(Make it vegetarian)*

Smoky flavour with sesame sauce and prosciutto chips.

Whole 119.⁹⁵ Half portion 89.⁹⁵ ★ *Best Seller!*

JOSPER GRILLED TACOS

SIRLOIN TACOS 119.⁹⁵

Prime sirloin Josper grilled tacos; served with our special onions, guacamole, jalapeños and drizzled with chimichurri.

TENDERLOIN TACOS 129.⁹⁵

Delicious **USDA Prime** Tenderloin tacos topped with cheese gratin and meat sauce.

OCTOPUS TACOS 179.⁹⁵

Spanish Raw High size roasted octopus; served on potato soufflé with garlic crisps, avocado and passion fruit sauce.

Highest Quality ★★★★★



Sirloin Tacos

SOUPS & SALADS



Roasted Tomato soup

ROASTED TOMATO CREAM 64^{.95}

Creamy roasted tomato soup with goat cheese, crispy bacon and pesto. Served with house-made toasted brioche and melted cheese.

(Make it vegetarian) 

ANTIGUA SOUP 69^{.95}

Chicken breast broth with white rice, avocado, tortilla chips, onion, cilantro and lime.

ESCOBAR SALAD 89^{.95} **Family recipe since 1996**

Fresh lettuces with crunchy green apple, caramelized walnuts, blueberries and goat cheese. 

NORDIC SALAD 159^{.95}

★ *Best Seller!*

Grilled norwegian salmon on a bed of fresh lettuce, pineapple and cucumber, drizzled with orange sauce, greek cheese and walnut.

STEAK SALAD 154^{.95}

USDA Prime grilled tenderloin over fresh lettuce, avocado, cherry tomatoes, feta cheese and cilantro dressing.

Nordic Salad



PAIR WITH

White or rosé wines with bright freshness and acidity

BEYOND AN ORDINARY GRILL

Certified Quality ★★★★★

At Casa Escobar we take pride in serving only the best of the best; the highest quality Black Angus USDA Prime Beef.

Prime grade beef represents only 5% of the beef production in the U.S certified by the Department of Agriculture as the highest standard of quality.

Prime grade comes from young cattle with abundant intramuscular fat infiltration, known as marbling, resulting in exquisite flavor and superior tenderness.



Tomahawk

Our Quality Promise

If any of our cuts do not meet your expectations, we are committed to making it right.



USDA CERTIFIED PREMIUM STEAKS

All our meats are selected and hand-cut daily, frilled on our artisanal oak charcoal grill, and drizzled with spiced butter. Served with our iconic roasted garlic.

PUYAZO / SIRLOIN

USDA Prime with high marbling and juiciness

Hand-Selected Premium cut

6 oz 189.⁹⁵ **8 oz** 199.⁹⁵ **12 oz** 239.⁹⁵

LOMITO USDA / TENDERLOIN

Black Angus USDA Prime Tenderloin.

Grain-Finished Black Angus

6 oz 189.⁹⁵ **8 oz** 199.⁹⁵ **12 oz** 239.⁹⁵



LOMITO (WHITE COW) **SPECIAL SELECTION**

Special selection of USDA Prime Black Angus tenderloin, renowned for its extraordinary tenderness and juiciness.

6 oz 239.⁹⁵ **8 oz** 289.⁹⁵



*Subject to availability

MIXED 14 oz 279.⁹⁵

14 ounces of an exquisite combination of imported USDA Prime Tenderloin and Sirloin.

ENTRAÑA / SKIRT STEAK

Thin-cut USDA with great flavor and abundant marbling.

High Marbling Selection

8 oz 249.⁹⁵ **12 oz** 329.⁹⁵

ASADO DE TIRA / SHORT RIB

USDA Prime Rib with high marbling, tenderness and exceptional flavor.

Black Angus Signature Cut

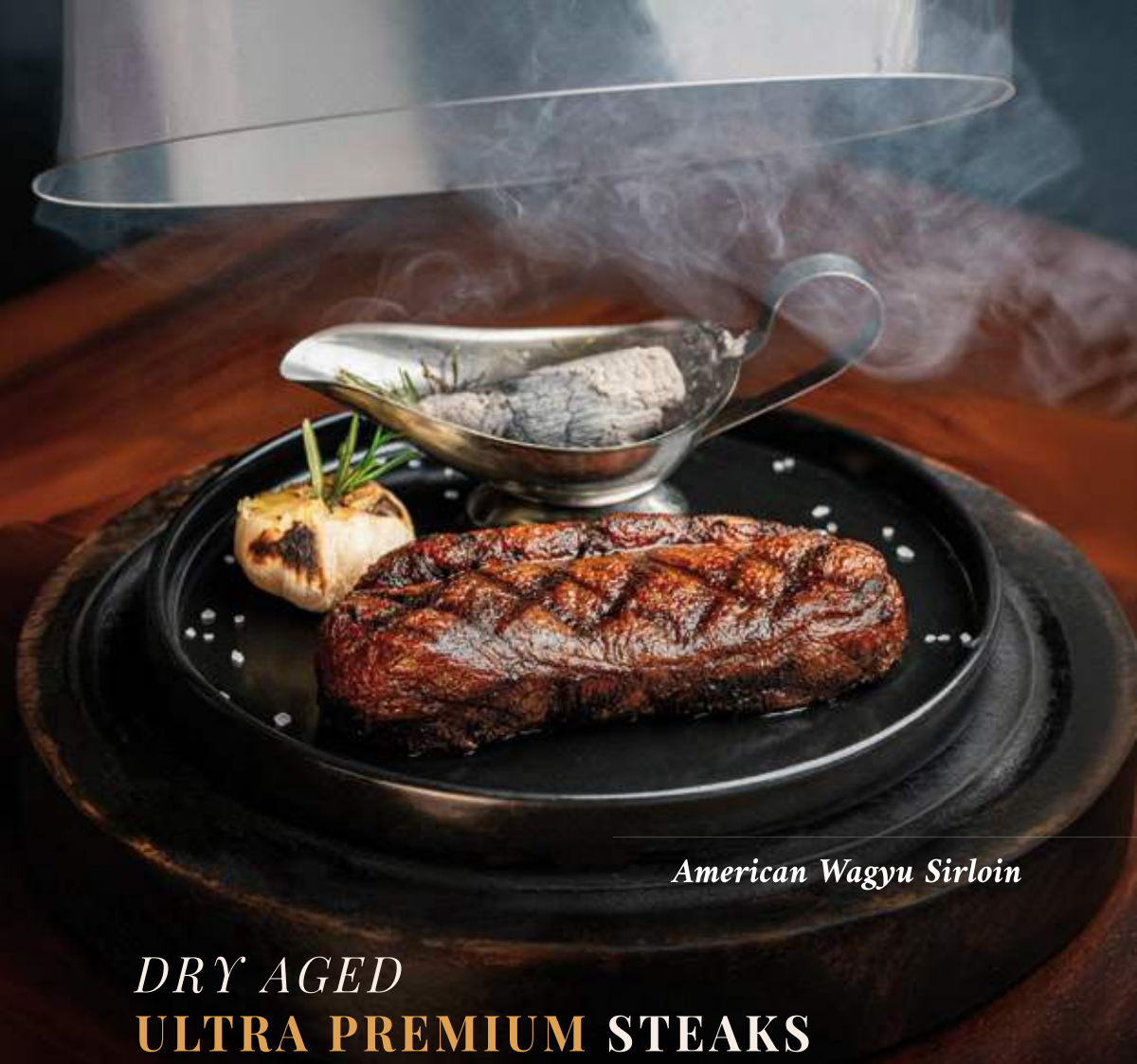
8 oz 199.⁹⁵ **16 oz** 299.⁹⁵

The indicated weight of our cuts refers to the raw protein portion before cooking.



PAIR WITH

Bold, full-bodied reds with structured tannins and layers of oak and spice



American Wagyu Sirloin

DRY AGED
ULTRA PREMIUM STEAKS

**Exclusive selection – Limited daily production*

AMERICAN WAGYU SIRLOIN **SRF** 極

SHAKE RIVER FARMS

Certified by Snake River Farms, the world leader in American Wagyu.


Next-Level Wagyu Experience

6 oz 269.⁹⁵ **12 oz** 399.⁹⁵

GRAN RESERVA ESCOBAR (FILET MIGNON)

Center cut filet USDA Prime Dry Aged, an exclusive experience of flavor and tenderness from dry-aged center-cut tenderloin.

10 oz 339.⁹⁵

 25 mins

**Subject to Availability*

THE ONE AND ONLY
USDA PRIME RIB-EYE

Ultimate flavor and tenderness, enhanced by rich marbling and natural juiciness.

Individual 16 oz 439.⁹⁵ ★ To Share 24 oz 639.⁹⁵



Prime Rib Eye



PAIR WITH

Wines of elegance and complexity, with silky tannins and evolving notes.

**Ask about our PREMIUM wine selection ★★★★★*

HOUSE SPECIALTIES / TO SHARE

A combination of flavor, quality, and the highest technology in artisanal grills worldwide.

Black Angus USDA Prime

Josper
CHARCOAL EQUIPMENT

PUYAZO REY *★ Best Seller!*

Juicy Black Angus Sirloin USDA Prime slow-cooked for 12 hours.

A next level experience.

For 2-3 44 oz 699.⁹⁵

GRAN LOMO ESCOBAR

Spectacular lean cut of Black Angus Tenderloin USDA Prime quality.

36 oz 729.⁹⁵ 20 oz 399.⁹⁵

TOMAHAWK (*Sous Vide*)

Amazing long-bone Rib Eye steak, USDA Prime quality with high marbling.

A delight for steak lovers...

For 2-3 899.⁹⁵

TOMAHAWK MAR Y TIERRA

40 oz of USDA Prime Tomahawk and Jumbo size grilled shrimp.

For 2-3 1,199.⁹⁵

Puyazo Rey



PAIR WITH

Powerful, structured wines with depth, body, and character.

**Ask about our PREMIUM wine selection ★★★★★*

Specials from our grill

Grilled on our artisanal oak charcoal grill, served with two sides of your choice.

GRILLED CHICKEN BREAST 8 oz 119.⁹⁵

Charcoal-grilled chicken breast, glazed with our signature house sauce.

ASADO ANTIGUEÑO

Tenderloin or Sirloin, Guatemalan sausage, refried beans, guacamole, fried plantains and cheese.

6 oz 199.⁹⁵ 8 oz 229.⁹⁵

From the sea

SALMÓN AL JOSPER **Premium Norwegian Selection**

Fresh Norwegian salmon, grilled in the Jospers oven, served with asparagus, tartar sauce, and your choice of sides.

1/2 Portion 169.⁹⁵ Portion 229.⁹⁵

CAMARONES JUMBO 12 oz 239.⁹⁵

Sautéed in garlic and fresh herb-infused butter.

PUYAZO MAR Y TIERRA 299.⁹⁵

1/2 pound of **USDA Prime** Sirloin, paired with 1/2 lb jumbo shrimp sautéed in garlic.

LOMITO MAR Y TIERRA 319.⁹⁵

1/2 pound of **USDA Prime** Tenderloin, paired with 1/2 lb jumbo shrimp in garlic butter.

ENTRAÑA MAR Y TIERRA 329.⁹⁵

1/2 pound of **USDA Prime** Skirt-Steak, paired with 1/2 lb jumbo shrimp in garlic butter.



Salmón al Jospers



PAIR WITH

White or rosé wines with bright freshness and acidity

PRIME HAMBURGERS

All our burgers are crafted with USDA Prime beef or American Wagyu Gold Grade sirloin, served with Escobar fries, our creamy jalapeño sauce, and house-made brioche buns.

HAMBURGUESA ESCOBAR 119⁹⁵ ★ *Best Seller!*

1/2 pound USDA Prime sirloin burger on brioche, layered with melted cheeses, bacon, and caramelized onions. Served with crispy fries and jalapeño cream sauce.

HAMBURGUESA WAGYU 139⁹⁵

Charcoal-grilled American Wagyu Gold Grade burger, layered with melted cheeses, onion, arugula, and pickles, finished with a citrus orange sauce.

Top Quality

SRF 極
SHAKE RIVER FARM



Hamburguesa Escobar

FESTIVALS FOR 2

Select from local tenderloin, PRIME Sirloin, or imported skirt steak, served with two sides of your choice.

1 pound. of national Tenderloin	338
1 pound. of imported Sirloin USDA PRIME	358
1 pound. of imported Tenderloin USDA PRIME	458
Tenderloin and shrimp (<i>1 pound of tenderloin and 1/2 pound of shrimp</i>)	498
Sirloin and shrimp (<i>1 pound of sirloin and 1/2 pound of shrimp</i>)	518

GRILLS TO SHARE

Served with two sides of your choice

MIXED GRILL

Sirloin and tenderloin, Adobo-marinated striploin, sausage, chicken breast fillet.

For two 399⁹⁵ *For four* 699⁹⁵

PARRILLADA 4 REYES

USDA Prime Tenderloin and Sirloin, imported Skirt Steak and Short Rib.

For two 599⁹⁵ *For four* 999⁹⁵

SIDES

All our steaks are served with two sides of your choice

CHAPINA

Guacamole and beans

ESCOBAR

Escobar Salad y and green rice

TRADICIONAL

Potato and grilled corn

GUARNICIONES AL JOSPER

BROCOLI AL JOSPER 39⁹⁵

Josper-roasted broccoli with a crisp finish, dressed in citrus.

SIGNATURE HOUSE-MADE MAC & CHEESE 44⁹⁵

Macaroni with cheese sauce and smoked chorizo.

TRUFFLED FRIES 49⁹⁵

French fries served with truffle aioli and finished with Parmesan.



HOUSE-MADE ARTISANAL BRIOCHE. 22

With garlic or herb butter.



Panna Cotta de Matcha y Pistacho

DESSERTS

PANNA COTTA DE PISTACHO Y MATCHA 59.⁹⁵

Ceremonial Matcha Panna Cotta, served with pistachio mousse, fresh mint, and glazed raspberries.

ESPRESSO BROWNIE 59.⁹⁵

Espresso mousse layered over a hazelnut cream-filled brownie, served with vanilla ice cream.

DULCE TRADICIÓN 49.⁹⁵

Fried ripe plantains, finished with house-made Guatemalan mole sauce made with chocolate and spices.

FUSIÓN MESTIZA 59.⁹⁵

Crème brûlée, crafted from our special recipe and filled with chilacayote.

BOCADO DEL CARDENAL 59.⁹⁵ ★ *Best Seller!*

Coffee-infused tres leches cake with chocolate and rum.



Bocado del cardenal

HOT BEVERAGES

COFFEE BASED

Americano 22.⁹⁵ Espresso 22.⁹⁵
Cortado 22.⁹⁵ Cappuccino 27.⁹⁵

DIGESTIFS

Baileys 50
Limoncello 50
Amaretto 55
Fernet-branca 55
Frangelico 55
Grand Marnier 70

INFUSIONS

Pineapple Cardamom 24.⁹⁵
Red Fruit 24.⁹⁵

COFFEE BASED COCKTAILS

CARAJILLO ESCOBAR 65
Triple sec, dark roast espresso,
with Licor 43's signature spice profile.

ESPRESSO MARTINI 70
Vodka, espresso, and coffee liqueur,
smooth and full of character.



CASAESCOBAR.COM.GT

ANTIGUA · CAYALÁ · ZONA 10 · OAKLAND PLACE

