

ENTRADAS

Entradas

**COCKTAIL DE CAMARÓN
CAPILLA [150 grs] 235.00**

CARPACCIO DE LOMO [150 grs]
Arúgula | queso reggianito |
vinagreta de balsámico | pan de campo
240.00

TARTAR DE ATÚN MARINADO [150 grs]
Aguacate | chips de ajo |
aceite de ajonjolí | crostini
235.00

EMPANADAS ARGENTINAS
Carne cortada a cuchillo suave o picante |
elote | jamón-queso-tomate y albahaca
65.00 cada una

**QUESO PROVOLONE
ASADO & RELLENO**
Jamón | pimientos asados | tomate |
orégano
150.00

**CHORIZO DE CERDO,
SALCHICHA PARRILLERA &
MOLLEJAS AL VERDEO
PARA COMPARTIR [320 grs]**
Chimichurri de tomates deshidratados |
Chips de papa
315.00

**CAMARONES SALTEADOS
AL GUAJILLO [150 grs]**
260.00

CHORIZO A LA POMAROLA [90 grs]
Salsa de tomate y pimientos | pan de campo
115.00

RABAS FRITAS [150 grs]
Salsa pomodoro | limón
180.00

PULPO GRILLADO [150 grs]
Papas y pimientos asados |
alioli de aceituna negra |
polvo de aceituna
190.00

PICADA PAMPEANA PARA COMPARTIR
Brie con pimienta | Gouda | jamón cocido |
prosciutto | salame Calabrese |
berenjenas en escabeche | pan de campo
230.00

TARTARA DE RES [90 grs]
Huevo de codorniz | vinagreta argentina
225.00

VIEIRAS DORADAS [90 grs]
Polenta frita | salsa criolla asada
220.00

ENSALADAS

Ensaladas

TRADICIONAL ENSALADA CESAR
Preparada en su mesa
150.00

ENSALADA WEDGE
Lechuga iceberg crujiente |
tomate rojo y amarillo | queso roquefort |
tocino ahumado | aderezo de roquefort
155.00

CAPRESE CONTEMPORÁNEA
Tomate rojo y amarillo | mozzarella |
cebolla morada | vinagreta de balsámico |
cebolla asada | aceite de oliva
extra virgen | polvo de aceitunas
160.00

VERDES & CO
Espinacas y hojas frescas |
tomates asados | huevo poche |
alcachofas a la parrilla |
prosciutto crujiente | queso reggianito |
vinagreta de vino tinto
165.00

LINGUINI FRUTOS DEL MAR
Camarón [45 grs] | vieiras [60 grs] |
mejillón [45 grs] | mero [120 grs] |
chimichurri rojo | vino blanco
285.00

ÑOQUIS DE PAPA & ESPINACA
Salsa cremosa de provolone ahumado
y reggianito | gratinados
200.00



SOPAS

Sopas

SOPA DE CEBOLLA
Gratinada con pan de campo
y queso gruyere
135.00

CREMOSA DE CANGREJO AZUL
Tocino crujiente
155.00

DE PAPA CON BERROS
Polvo de panceta |
queso azul desgranado | berros frescos
135.00

PASTAS

Pastas

**SORRENTINOS RELLENOS
DE JAMON Y QUESO
MOZZARELA**
Salsa cremosa de hongos
235.00

**RISOTTO CON SELECCIÓN
DE CHAMPIÑONES**
205.00

BARRA DE ANTIPASTO

PREPARA TU ENSALDA AL GUSTO, DISFRUTA DE LA AMPLIA
VARIEDAD DE INGREDIENTES INTERNACIONALES, LEGUMBRES,
QUESOS, EMBUTIDOS, AHUMADOS, MARISCOS LOCALES,
CONDIMENTOS Y ADEREZOS 315.00

EN LA ORDEN DE CUALQUIER CORTE DE CARNE, DISFRUTE
DE NUESTRA BARRA DE ANTIPASTOS POR 235.00 PESOS ADICIONALES

Casamagna Marriott Cancun

Blvd. Kukulcan km 14.5 Zona Hotelera
881-20-62
www.lacapillaargentina.com



Los platillos seleccionados no están incluidos en nuestro paquete
Todo incluido, en caso de ordenarlos tendrá un cargo de
\$170.00 pesos mexicanos.

Por favor avise a su mesero si tiene usted una
restricción, intolerancia o alergia de algún alimento.

CARNES *Carnes*

OJO DE BIFE ANCHO
[480 grs] 495.00



BIFE CHORIZO
[480 grs] 560.00



OJO DE BIFE ESPECIAL [300 grs]
Risotto de quínoa |
tomates y cebollas quemadas
540.00

MEDIO POLLO DESHUESADO [360 grs]
Pierna & pechuga |
chimichurri de tomates
deshidratados
350.00

LOMO
[240 grs] 480.00
[360 grs] 610.00

COWBOY
[720 grs] 850.00



ENTRAÑA
[420 grs] 350.00

ASADO DE TIRA DESHUESADO
[480 grs] 435.00

BROCHETA DE LOMO Y PECHUGA DE POLLO
[240 grs] 450.00

ASADO DE TIRA CON HUESO [240 grs]
Chimichurri de
tomate deshidratado
350.00

CHULETA DOBLE DE CERDO CAMELIZADA CON BBQ DE MALBEC
[360 grs]
Granja Snake River | BBQ Malbec
420.00

PESCADOS & MARISCOS

Pescados & Mariscos

DEL MAR Y DE LA TIERRA
Langosta [180 grs] y
lomo [240 grs]
720.00



ATUN ALETA AMARILLA ENNEGRECIDO [240 grs]
375.00

SALMON DEL PACIFICO [240 grs]
Ahumado en cedro
385.00

PARRILLADA DE MAR PARA COMPARTIR
Camarón con cabeza [150 grs] |
mero [120 grs] | pulpo [90 grs]
salmón [120 grs] | espárragos |
endivia | calabaza | ajillo
900.00

TRUCHA AL ROQUEFORT
[240 grs]
Tortilla de papa |
espárragos al limón
380.00

ROBALO CHILENO [240 grs]
Costra de hongos Porcini
475.00



TOMAHAWK PARA COMPARTIR [960 grs]
1,300.00



COSTILLAR DE TERNERA A LAS BRASAS PARA COMPARTIR [720 grs]
720.00



T-BONE [660 grs]
800.00



COSTILLAS DE CORDERO NUEVA ZELANDA [270 GRS]
Costra de hierbas | risotto de quínoa | espinaca
480.00



CHATEAUBRIAND [660 grs]
Papas a la Provençal
850.00



GUARNICIONES

Guarniciones

PURÉ DE PAPA GRATINADO
110.00

PAPA SOUFFLÉ
120.00

PAPAS A LA FRANCESA
Ajo | romero |
queso reggianito
100.00

VEGETALES MARINADOS Y GRILLADOS
100.00

PAPA AL HORNO
Crema ágría | queso cheddar |
cebollín | tocino crujiente
100.00

ESPINACA CREMOSA
110.00

BRÓCOLI GRATINADO
110.00

CHAMPIÑONES SALTEADOS & DORADOS AL GUAJILLO
125.00

ESPÁRRAGOS GRILLADOS
Salsa holandesa
125.00

ELOTE CREMOSO
100.00

Todos los precios son en Pesos Mexicanos, incluyen impuestos.



Los platillos seleccionados no están incluidos en nuestro paquete Todo incluido, en caso de ordenarlos tendrá un cargo de \$170.00 pesos mexicanos.

CAENE17

APPETIZERS

Appetizers

SHRIMP COCKTAIL "CAPILLA" [5 oz]
235.00

BEEF CARPACCIO [5 oz]
Arugula | reggianito cheese |
balsamic vinegar | country bread
240.00

MARINATED TUNA TARTAR [5 oz]
Avocado | garlic chips | sesame oil |
crostini
235.00

ARGENTINEAN EMPANADAS
Beef tenderloin (spicy or mild)
Sweet country corn
Ham-cheese-tomato & basil
65.00 each one

ROASTED PROVOLONE CHEESE
Ham | roasted peppers | tomato | oregano
150.00

**GAUCHO SAUSAGE,
CHISTORRA SAUSAGE & GREEN
ONION VEAL SWEET BREADS
TO SHARE [10 oz]**
Sun-dried tomato chimichurri |
potato chips
315.00

SAUTÉED SHRIMP GUAJILLO STYLE [5 oz]
260.00

SAUSAGE POMAROLA [3 oz]
Spinach | sweet potato chips | green apple
115.00

FRIED CALAMARI [5 oz]
Pomodoro sauce | lemon
180.00

GRILLED OCTOPUS [5 oz]
Potatoes and roasted peppers |
black olive aioli | olive powder
190.00

PAMPA MIXED TRAY TO SHARE
Peppered brie | gouda | ham |
prosciutto | salami calabrese |
pickled eggplants | country bread
230.00

STEAK TARTAR [3 oz]
Quail egg | Argentinean vinaigrette
225.00

SEARED SCALLOPS [3 oz]
Polenta cakes | roasted creole sauce
220.00

SALADS

Salads

TRADITIONAL CAESAR SALAD
Prepared at your table
150.00

WEDGE SALAD
Iceberg lettuce | red and yellow tomatoes |
roquefort cheese | hickory smoked bacon |
roquefort dressing
155.00

CONTEMPORARY CAPRESE
Red and yellow tomatoes | mozzarella
cheese | red onion | balsamic vinaigrette |
roasted onion | extra virgin olive oil |
olive powder
160.00

GREENS & CO
Spinach and fresh lettuces |
roasted tomatoes | poached egg |
grilled artichokes | crispy prosciutto |
reggianito cheese | red wine vinaigrette
165.00

SEAFOOD LINGUINI
Shrimp [1.5 oz] | scallops [2 oz] |
mussels [1.5 oz] | grouper [4 oz] |
red chimichurri | white wine
285.00

POTATO & SPINACH GNOCCHI
Gratin with creamy smoked provolone
& reggianito cheese sauce
200.00



SOUPS

Soups

ONION SOUP
Gratin with country bread and
gruyere cheese
135.00

BLUE CRAB CHOWDER
Hickory smoked bacon
155.00

POTATO WATERCRESS BISQUE
Pancetta powder |
blue cheese crumble |
local watercress
135.00

PASTAS

Pastas

**HAM & MOZZARELLA
SORRENTINOS**
Creamy mushroom sauce
235.00

FOREST MUSHROOM RISOTTO
205.00

ANTIPASTI BAR

**PREPARE YOUR SALAD OF YOUR CHOICE; ENJOY THE WORLD
WIDE**

**VARIETY OF VEGETABLES, LEGUMES, CHEESE, SMOKED MEATS,
LOCAL SEAFOOD, CONDIMENTS AND DRESSINGS 315.00
ADD THE ANTIPASTI BAR TO YOUR FAVORITE CUT OF BEEF
FOR AN ADDITIONAL CHARGE OF 235.00 MEXICAN PESOS**

Casamagna Marriott Cancun

Bldv. Kukulcan km 14.5 Hotel Zone
881-20-62

www.lacapillaargentina.com



Selected items are not included in the Total Escape Package
or all-inclusive meal plans; there is an additional
charge of \$170.00 mexican pesos for each item.

**If you have any concerns regarding food allergies,
please alert your server prior to ordering.**

MEATS *Meats*

RIB EYE STEAK [16 oz]  **495.00**

NEW YORK STRIP [16 oz]  **560.00**

SHORT RIBS [8 OZ]
Sun-dried tomato chimichurri
350.00

"CAPILLA" RIB EYE STEAK [10 oz]
Quinoa risotto | charred tomatoes and onions
540.00

BONELESS HALF CHICKEN [12 oz]
Leg & breast | sun-dried tomato chimichurri
350.00

MALBEC BBQ CARMELIZED DOUBLE PORK CHOP [12 oz]
Snake River farms | BBQ malbec
420.00

BEEF TENDERLOIN 8 [oz] 480.00
12 [oz] 610.00


COWBOY STEAK [24 oz]  **850.00**

FLANK STEAK [14 oz]
350.00

BONELESS COUNTRY STYLE CHUCK RIBS [16 oz]
435.00

BEEF TENDERLOIN AND CHICKEN BREAST BROCHETTE [8 oz]
450.00

SEAFOOD *Seafood*

SURF & TURF 
Lobster [6 oz] and beef tenderloin [8 oz]
720.00

BLACKENED YELLOWFIN TUNA [8 oz]
375.00

CEDAR SMOKED PACIFIC SALMON [8 oz]
385.00

MIXED SEAFOOD GRILLED TO SHARE
Shrimp [5 oz] | grouper [4 oz] | octopus [3 oz] | salmon [4oz] | asparagus | endive | zucchini | drawn ajillo butter
900.00

ROQUEFORT GRATIN RAINBOW TROUT [8 oz]
Potato cake | lemon asparagus
380.00

CHILEAN SEA BASS [8 oz] 
Porcini encrusted
475.00

LA CAPILLA SPECIALTIES

 **TOMAHAWK TO SHARE [32 oz]**
1,300.00

 **VEAL BACK SHORT RIBS TO SHARE [24 oz]**
720.00

 **T-BONE STEAK [22 oz]**
800.00

 **NEW ZEALAND RACK OF LAMB [9 oz]**
Herb crusted | quinoa risotto | spinach
480.00

 **CHATEAUBRIAND / 22 OZ**
Provençal potatoes
850.00

SIDES *Sides*

GRATIN MASHED POTATO
110.00

SOUFFLE POTATOES
120.00

FRENCH FRIES
Garlic | Rosemary | reggiano cheese
100.00

GRILLED MARINATED VEGETABLES
100.00

BAKED POTATOES
Sour cream | cheddar cheese | green onions | crispy bacon
100.00

CREAMY SPINACH
110.00

BROCCOLI GRATIN
110.00

GOLDEN BROWN SEARED MUSHROOMS WITH GUAJILLO
125.00

GRILLED ASPARRAGUS
Hollandaise sauce
125.00

CREAMED CORN
100.00

All prices are in Mexican pesos, including taxes.

Selected items are not included in the Total Escape Package or all-inclusive meal plans; there is an additional charge of \$170.00 Mexican pesos for each item.

