



FOOD MENU

SOUPS

TEXAN TORTILLA SOUP (C,D) 49
(Available as a vegetarian option)
Smoked tomato soup, poured over crispy tortilla, grilled chicken, avocado, and sour cream. Topped with Mexican cheese

BOSTON CLAM CHOWDA’ (C,D,G,SF) 55
American classic soup. Baby clams in a creamy broth, with beef bacon and yellow corn. Served with homemade sourdough

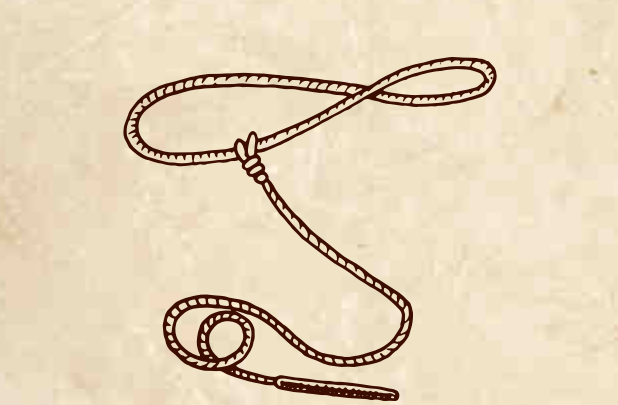
RAW

SHRIMP AGUACHILE (SF) 65
Shrimp with pickled onion, cucumber, coriander and avocado, all dressed in a spicy serrano sauce. Served with crunchy tostadas

CALIBICHE (C,F) 70
Locally sourced seabass marinated in leche de tigre, with red onion julienne, coriander, and red chilli. Topped with “Chulpi” — toasted corn kernels for a nutty crunch

SHRIMP COCKTAIL (SF,C) 75
Cooked shrimp served with our “Acapulco” cocktail sauce, fresh coriander, onion, tomato, serrano and avocado

SEAFOOD CAMPECHANA (C,F,SF) 95
A seafood trio of cooked shrimp, octopus and sea bass in our “Acapulco” cocktail sauce. with coriander, onion, tomato and avocado

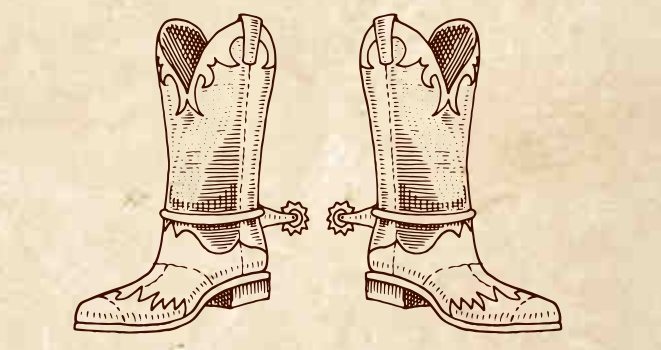


SALADS

KALE CAESAR SALAD (D,E,F,G,M,S) 40
Crisp kale and romaine lettuce tossed in house Caesar dressing, topped with sourdough croutons, radish, cherry tomatoes, and Parmesan cheese. A fresh twist on the classic

RODEO SALAD (D,E) (V) 50
Mix lettuce with coriander, cherry tomatoes, fresh mexican cheese, black and red beans, avocado, and crunchy corn tortilla. Finished with tangy lime and a chipotle—maple dressing

CUSTOMIZE IT YOUR WAY
Grilled Chicken 15 | Shrimp 20 | Tenderloin 20



FRIES

SWEET POTATO FRIES (VG) 25

RODEO LOADED FRIES (D) 85
With chili con carne, white and yellow cheddar sauce, jalapeno pickles, sour cream and avocado purée. Chicken and grilled tenderloin to top it off

TRUFFLE FRIES (D,E) (V) 50
Fries topped with truffle sauce, parmesan cheese and fresh chives

TATER TOTS (D,E,G,M,S) 55
(Available as a vegetarian option)
Golden tots with beef bacon, fresh cheese, sour cream, jalapeño pickles and a drizzle of chipotle mayo and cheese sauce

STARTERS

HOLY GUACAMOLI’ (M,SE) (V) 65
Creamy guacamole with lime, cilantro, jalapeño and onion, topped with sesame and pumpkin seeds. Served with tortilla chips and crispy plantain

SIZZLING CHEESE (D,G,SF) 85
(Available as a vegetarian option)
A melty mix of cheeses, refried beans, beef chorizo and chili-marinated shrimps. Served hot, with flour tortillas

EMPANADAS – 3PCS (G) 55
Three crispy pastries, filled with juicy beef cordoba, beef birria, and tinga de pollo

VEGGIE EMPANADAS – 3 PCS (D,G) (V) 50
Three crispy pastries, filled with spinach and cheese, poblano strips, and corn and cheese

JALAPEÑO POPPERS (D,E,F) 60
(Available as a vegetarian option)
Jalapeños stuffed with creamy chicken and cheddar filling. Wrapped in beef bacon, glazed with chipotle bbq sauce and yuzu kosho ranch on the side

MAC AND CHEESE CROQUETTES (D,E,G) (V) 50
Crunchy bites of macaroni and smoky cheddar cheese with truffle sour cream, garnished with parmesan and homemade dried tomatoes

SOUTHERN CRUNCH SQUID (D,E,G,M,S,SF) 65
Crispy calamari seasoned with smoky ancho chili powder, topped with crispy onions and sliced jalapeños. Served with creamy tartar sauce for dipping

RODEO NACHOS (D,G) 85
Our signature sharing starter featuring tortilla chips loaded with beans puree, beef chorizo, chili con carne, cheddar sauce, white cheddar, pico de gallo, avocado puree and jalapeño pickles with grilled chicken and grilled steak for extra flavor

TEX-MEX NACHOS (D) (V) 60
Crunchy tortilla chips topped with beans puree, sour cream, fresh cheese, cheddar sauce, smoked cheddar, pico de gallo, avocado puree and jalapeño pickles

WINGS

CHOOSE FROM CLASSIC WINGS OR BONELESS
With coleslaw and home-made pickled cucumber. Served with 2 dips Chipotle maple ranch and Yuzu kosho ranch

FLAVORS
BLACK GARLIC-PARMESAN AND TRUFFLE (D,E,M,S)

CHIPOTLE BBQ (D,E,F,M,S)

BUFFALO (D,E,M)

AJI AMARILLO-PASSION FRUIT (E,M,S)
8 PCS 75 | 12 PCS 105 | 24 PCS 199 | 48 PCS 375

BURGERS & SANDWICHES

SERVED WITH YOUR CHOICE OF SWEET POTATO OR REGULAR FRIES

FUEGO CLASSIC (D,E,G,M,S) 75
180 gr of grilled beef patty, with melted cheddar cheese, Boston lettuce, tomato, white onion, pickles and pink tartar sauce. Served in homemade brioche bun

RODEO SMASHED (D,E,G,M,S) 80
Double trouble — two smashed beef patties, topped with fried egg, cheddar cheese, caramelized onions, beef bacon, pickles and pink tartar sauce. Served in homemade brioche bun

SMASHED SLIDERS (D,E,G,M,S) 75
Three mini burgers, with smashed beef patties, cheese, pink tartar sauce, caramelized onion and pickles. Served in homemade brioche buns

SOUTHERN CHICK BURGER (C,D,E,G,M,S) 75
Crispy chicken breast topped with coleslaw, smoked chipotle bbq sauce and pickles. Served in homemade brioche bun

ROUTE 66 VEGGIE BURGER (D,E,G,S) 65
Homemade veggie patty made of mushrooms, vegetables, broccoli, beans and spinach. Served in our in homemade brioche bun

THE DOG (D,E,G,M,S) 55
Signature hotdog with a beef-bacon wrapped sausage, pickled jalapeños, melted cheese and crispy onions

TACOS

3 PIECES OF YOUR TORTILLA SELECTION:
FLOUR ^(G), CORN OR HARD SHELL
Served with a selection of 4 sauces:
Salsa verde | morita | serano toreado | habanero toreado

CHICKEN PASTOR TACOS 60
Annatto-marinated chicken breast with grilled pineapple, creamy avocado puree, black beans puree, onions and fresh coriander

RIB EYE TACOS ^(D) 80
Angus rib eye with mixed cheeses, creamy avocado puree, onions and coriander

CRISPY SHRIMP TACOS ^(E,G,M,S,SF) 75
Battered crispy shrimp, topped with creamy avocado puree, coleslaw, chipotle mayo and fresh coriander

BAJA FISH TACOS ^(E,F,G,M,S) 70
Battered crispy fish with avocado puree, coleslaw, chipotle mayo and fresh coriander

AVOCADO TACOS ^(E,G) ^(V) 70
Tempura avocado with chipotle mayo, salsa verde, fresh coriander and pickled onions

PASTA

CHOOSE YOUR PASTA: FUSILLI, PENNE OR FETTUCCINE

GREEN ALFREDO ^(D,G) ^(V) 65
Pasta tossed in creamy parmesan-poblano sauce with button mushrooms, green peas and dried cherry tomatoes

CHICKEN PARMESAN ^(C,D,E,G) 70
Crispy chicken fingers caramelized with melted mixed cheeses, served over pasta in a rich roasted tomato sauce with parmesan

JALAPEÑO PESTO ^(D,G,N) ^(V) 65
Creamy jalapeño pesto sauce with cherry and sundried tomatoes, onions and parmesan cheese

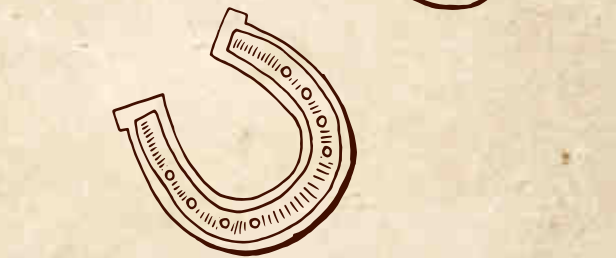
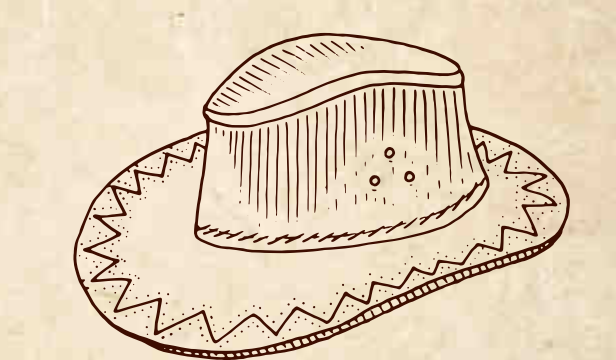
ADD YOUR PROTEIN:
Grilled Chicken 15 | Shrimp 20 | Tenderloin 20

PIZZA

CHICKEN PASTOR ^(D,G) 70
Annatto-marinated chicken breast with grilled pineapple on a tomatillo morita sauce base, mozzarella, red onion, and drizzled with chipotle mayo

ASADO PIZZA ^(D,E,G,S) 75
Argentinian chorizo and rib eye on a rich tomato sauce base, with grilled peppers, provolone, mozzarella and chimichurri mayo

MARGHERITA-CAPRESE PIZZA ^(D,G) ^(V) 60
Homemade tomato sauce base, with fresh mozzarella and tomatoes, oregano, parmesan cheese, basil oil and topped with fresh basil



MAIN

NAPOLITAN MILANESE ^(D,E,G) 95
Crispy breaded beef topped with turkey ham, rich tomato sauce, and melted cheese.
Served with one side dish of your choice

SHORT RIB BBQ ^(C,F,G,M) 135
12 hours braised short rib glazed with our homemade chipotle bbq, topped with crispy garlic and crispy onions.
Served with one side dish of your choice

GLAZED SALMON ^(C,F,G,S,SE) 85
Perfectly seared salmon, glazed with a spicy miso-rocoto sauce, finished with a crunchy corn crust.
Served with one side dish of your choice

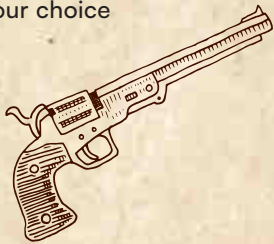
QUESADILLA ^(D,G) 60
Flour tortilla filled with provolone, chihuahua, white cheddar cheese, guacamole and pico de gallo
Add your Protein:
Grilled Chicken 15 | Mushroom 15 | Shrimp 20 | Tenderloin 20



GRILL

FROM THE LIVE FIRE GRILL STRAIGHT TO YOUR PLATE. WITH YOUR CHOICE OF ONE SIDE

RIB EYE ^(D) 300 gr ribeye, topped with black garlic butter	175	HERBED MARINATED LAMB CHOPS ^(S) – 4 PCS Lamb chops, marinated in south american wild mint with a hint of dry chilis	175
TENDERLOIN ^(D) 200 gr tenderloin, topped with chimichurri butter	155	BABY CHICKEN Boneless chicken marinated in herbed argentinian style chimichurri sauce	105
GRILLED OCTOPUS CHIMICHURRI ^(SF) Charred octopus tentacles marinated in herbed Argentinian style chimichurri sauce	135	TOMAHAWK ^(D) Topped with confit butter. Approximately 1300g. Served with 2 sides of your choice	750
MIX GRILL ^(C,D) A refined selection from the grill. Ribeye, tenderloin, chicken breast, argentinian chorizo, panella cheese, grilled onions, guacamole	225		



SIDES

MASHED POTATOES ^{(D) (V)}	20	GRILLED CORN ON THE COB ^{(D,E) (V)}	30
SWEET POTATO PUREE ^{(D,E) (V)}	25	JACKET POTATO ^(D)	35
MIXED VEGETABLES ^{(D) (V)}	30	JAMBALAYA RICE ^(C,G)	30
FRENCH FRIES ^(VG)	25	MIXED SALAD ^{(M) (VG)}	30
SWEET POTATO FRIES ^(VG)	25	FRIED EGG ^(E)	10
BLISTERED SHISHITO PEPPERS ^{(G,F,S) (V)}	35	SIZZLING CHEESE ^{(D) (V)}	40
MAC & CHEESE ^{(D,E,G) (V)}	30	GRILLED BONE MARROW WITH CHIMICHURRI ^(C)	45
GRILLED BRUSSEL SPROUTS ^(VG)	35		



SAUCES

ADD ANY SAUCE 5



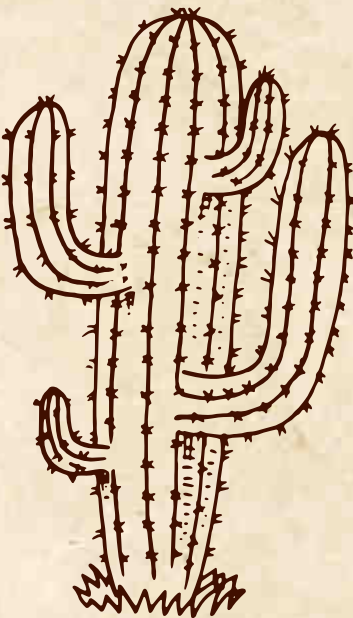
ACAPULCO COCKTAIL SAUCE ^(VG)	HABANERO TOREADO SAUCE ^(F,G,S)	MORITA SAUCE ^(VG)
CHIPOTLE BBQ ^(G,F,M,S)	SERRANO TOREADO SAUCE ^(F,G,S)	CHIPOTLE MAYO ^{(E) (V)}
CHIPOTLE-MAPLE RANCH ^{(D,E) (V)}	SALSA VERDE RAW ^(VG)	PINK TARTAR SAUCE ^{(E,M) (V)}
YUZU KOSHO RANCH ^{(D,E) (V)}	BLACK GARLIC BUTTER ^{(D) (V)}	DILL TARTAR SAUCE ^{(E,M) (V)}
TRUFFLE MAYO ^{(D,E) (V)}	GARLIC BUTTER ^{(D) (V)}	CREAMY MUSHROOM SAUCE ^{(D,G) (V)}
YELLOW CHEDDAR SAUCE ^{(D,G) (V)}	CHIMICHURRI SAUCE ^(VG)	TRUFFLE AU JUS ^{(C,D,G) (V)}
WHITE CHEDDAR SAUCE ^{(D,G) (V)}	CHIMICHURRI MAYO ^{(E) (V)}	

CELERY (C) | DAIRY (D) | EGG (E) | FISH (F) | GLUTEN (G) | MUSTARD (M) | NUTS (N) | SOYA (S) | SESAME (SE) SHELLFISH (SF) | VEGETARIAN (V) | VEGAN (VG)

ALL PRICES ARE INCLUSIVE OF 10% SERVICE CHARGE, 7% MUNICIPALITY TAX AND 5% VAT

DESSERTS

STRAWBERRY NY CHEESECAKE ^(D,E,G) Creamy vanilla cheesecake on a lotus crumble base, with strawberry compote and whipped cream	45
BANANA PUDDING ^(D,E,G) Layers of homemade biscuits, foamy vanila cream, caramelized banana and vanilla crumble	45
BRIGADEIRO CAKE ^(D,E,G) Traditional brazilian delight meeting the american fudgy chocolate cake	55
CHURROS ^(D,E,G) Mexican style churros tossed in sugar and cinnamon, served with your selection of 2 dips: pistachio ^(N) , caramel, nutella ^(N) or chocolate	45
GUILT FREE CHOCOLATE SURPRISE ^(V) You'll never guess what's in it!!!	55



CELERY (C) | DAIRY (D) | EGG (E) | FISH (F) | GLUTEN (G) | MUSTARD (M) | NUTS (N) | SOYA (S) | SESAME (SE) SHELLFISH (SF) | VEGETARIAN (V) | VEGAN (VG)

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OAKS HOTEL, IBN BATTUTA GATE, DUBAI UAE