



# LA CONDE

FASHION GRILL

*By Misael Guerrero*

DINNER MENU

10112022



## 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. \$15

**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. \$18

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

## TACOS

**TACO LORD.** Australian wagyu grade 8-9, roasted pineapple, chipotle and avocado aioli, micro cilantro, radish, jalapeño and red onion on a cheese crust in a homemade flour tortilla. \$15

**NUDE CRAB TACO.** Pacific soft shell crab in tempura, avocado, chipotle aioli, radish, fried parsley, sesame seeds, on cheese and homemade flour tortilla. \$9

**SHRIMP QUESITACO.** 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. \$8

**SALMON TACO.** Atlantic salmon, crispy purple onion, chipotle aioli, avocado aioli, radish and parsley. \$12

## COLD BAR

**PERUVIAN FISH CEVICHE.** Fresh fish, fried corn, aji, purple onion and cilantro. \$20

**PERUVIAN SHRIMP CEVICHE.** Fresh shrimp, fried corn, aji, purple onion and cilantro. \$20

**LA CONDE CEVICHE.** Cooked shrimp (size 26/30), jicama, mango, purple onion and cucumber. \$20

**REYNA CEVICHE.** Cured shrimp 26/30, cucumber, purple onion, lemon and our black sauce. \$22

**TIGER SHRIMP COCKTAIL.** \$25

**PERUVIAN SCALLOPS.** \$20 (6 pcs.)

**OYSTERS.** \$19 (6 pcs.)

**TUNA CARPACCIO.** Thinly sliced fresh tuna, purple onion, cucumber with oriental sauce, lemon and sesame seeds. \$25

**YELLOW TAIL CARPACCIO.** Thinly sliced fish from the Atlantic sea, onion purple, sweet and sour sauce, cucumber, jícama and sesame. \$25

**MANGO HABANERO AGUACHILE.** Shrimp (size 26/30) tanned in lemon juice, mango habanero sauce, mango pieces, cucumber and purple onion. \$25

**GREEN AGUACHILE.** Shrimp (size 26/30) tanned in lemon juice, cilantro and serrano green sauce, cucumber and purple onion. \$25

**BLACK AGUACHILE.** Shrimp (size 26/30) tanned in lemon juice, cilantro and black sauce, cucumber and purple onion. \$25

## SALADS

**LA FRESONA.** Spinach, strawberry, green apple, walnuts, dry cranberry, goat cheese and strawberry vinaigrette. \$12

**CAESAR.** \$12

**ICEBERG.** Iceberg lettuce, cherry tomato, blue cheese, bacon, parsley and house dressing. \$20

\*Add protein: Chicken \$10 - Shrimp \$20 - Salmon \$28 - Ribeye Prime \$40

## HAMBURGERS

**WAGYU HAMBURGER.** Wagyu 8-9 Score imported from the State of Western, originated from Rio de Margaret in Australia, served in brioche bread and caramelized onion. \$39

**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

**SALMON BURGER.** Grounded seasoned salmon from the Atlantic, mozzarella cheese, chipotle aioli, caramelized onion, pickles and arugula. Complementated with fries. \$23

**CHICKEN BURGER.** Crunchy chicken breast, bacon, onion, pickles and dressing from the house. \$18

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

## SUSHI

**CRAB ROLL.** Soft shell crab from the Pacific in crunchy tempura, Philadelphia, avocado, cucumber, eel sauce and chipotle aioli. \$20

**SPICY TUNA ROLL.** Crab, avocado, cucumber inside, spicy tuna, jalapeño slices, dots of sriracha sauce and togarashi. \$19

**TEMPTATION ROLL.** Shrimp in crunchy tempura, smoked salmon, cucumber and avocado inside. Spicy kanikama, togarachi and eel sauce outside. \$19

**GUAMU ROLL.** Crab, cucumber, cream cheese and avocado inside, spicy tampico, shrimp slices, togarashi, chipotle aioli and eel sauce. \$20

**VEGGIE ROLL.** Asparagus and carrot in crispy tempura, cucumber and avocado inside, carrot and fried beets, eel sauce outside. \$18

**CALIFORNIA SPECIAL.** White tampico, cucumber, avocado, cream cheese inside. Shrimp in crispy tempura, chipotle aioli, eel and sesame sauce. \$18

**CALIFORNIA.** Avocado, cucumber and tampico inside. \$18

**SANTA MONICA.** Avocado, cream cheese, cucumber and shrimp inside. Rock lobster and eel sauce on the outside. \$22

**AGUACHILE.** Shrimp, cucumber and avocado inside. Tigre Grande shrimp on top and a spicy aguachile sauce. \$25

**KING ROLL.** King crab in tempura, Philadelphia, avocado and cucumber. Bathed in eel sauce, chipotle aioli and togarachi. \$27

**FIRE ROLL.** Philadelphia, avocado, cucumber, tempura shrimp and tampico, topped with salmon. Baked with eel sauce, chipotle aioli, masago, chives and sesame seeds. \$25

**SALMON FIRE.** Inside: Philadelphia, cucumber, avocado, shrimp tempura and tampico. Outside: salmon, masago bathed in chipotle aioli and eel sauce. \$25

## FRESH FROM THE SEA

**SALMON.** Atlantic salmon dipped in a pineapple gravy with a topping mix greens salad with strawberry vinaigrette. \$35

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

**BRANZINO FISH.** French fish with our unique shaken sauce, accompanied by rice and salad. \$30

**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. Complemented with clarified butter with garlic. \$55

## STEAKS

### USDA PRIME



**RIBEYE.** 12oz. \$45

**TOMAHAWK.** 32oz. \$170

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

**FILET MIGNON.** Wrapped in bacon. 8oz. \$55

**NEW YORK.** 10oz. \$50

**LAMB.** \$45

**STEAK AND FRIES.** \$60

**FKN STEAK.** \$60

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.

### 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.

### 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.

### 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.

### STEAK DONENESS

**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**

**MASHED POTATO. \$12**

**LOBSTER CHIPOTLE MAC AND CHEESE. \$18**

**GARLIC MUSHROOMS. \$12**

**SPROUTS. \$12**