



ASADERO
MEXICAN PRIME & WAGYU STEAKHOUSE

DAVID OROZCO

OWNER / MANAGER

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LUNCH

Wednesday through Sunday 11am - 3pm

ASADOS

EL RIB EYE * (\$10.99)

USDA Natural Prime, corn finished, served at the temperature of your choice, with frijoles de la olla, salsa molcajeta and our house made masa tortillas

PEINECILLO * (\$12.99)

USDA Prime New York Strip Steaks, corn finished cut Mexican style served at the temperature of your choice, with frijoles de la olla, salsa de molcajeta and our house made masa tortillas

LA CARNE ASADA * (\$14.99)

Our carne asada platter - our house specialty, Wagyu beef (2 grades above prime), thin cut served with nopales, frijoles de la olla, spicy chorizo and our house made fresh tortillas

POLLO ASADO *

Sinaloa style chicken breast grilled marinated chicken, with a secret family marinade, served with frijoles de la olla, and house made fresh tortillas

DE LA TAQUERIA

DORADITOS *

Three mesquite hard shell fresh corn tacos with cheese, beans, and choice of meat. At every Mexican family "carne asada" doraditos is a requirement

LITE TACOS *

Three lettuce wrap tacos with your choice of meat (steak, chorizo, chicken)

TACOS DE PESCADO A LA BRASA *

Halibut tacos with our house tortillas and sinaloa style zarandeando rub

VAMPIROS *

A Sinaloa classic, two mesquite smoked tostadas with melted asadero cheese and your choice of meat (steak, chorizo, chicken)

APPETIZERS

PAPA LOCA *

A signature dish of Asadero El Mesquite! Baked and seasoned potato, topped with smoked bacon, 4 cheese blend, sour cream and smothered in Wagyu chuck eye

* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS









APPETIZERS & SIDES

CAMARONES A LA DIABLA

\$14.99

Wild Mexican shrimp with our spicy diablo sauce.

EMPANADAS DE CAMARON

\$12.99

(3) Baby empanadas with our spiced masa filled with shrimp and manchego cheese.

TORITOS

\$4.99

Fire roasted jalapenos filled with cream cheese and Bacon.

TUETANOS

\$5.99

One fire roasted extra long bone marrow canoe with cotija cheese, served with crostinis.

PAPA AL JOSPER

\$5.99

Two seasoned baked potatoes topped with bacon and 4 cheese blend, finished in our Josper oven.

GUACAMOLE CASERO

\$7.99

Our made to order house guacamole with our housemade tostadas.

ARROZ DE LA ABUELA

\$7.99

Generations old recipe from my grandmother Chabela. A delicious creamy rice dish cooked with crema and fire roasted poblano peppers.

RAJITAS POBLANAS

\$7.99

Fire roasted poblano peppers with corn and cream sauce.

PIMIENTOS ASADOS

\$7.99

Fire roasted red bell peppers finished with our special garlic sauce.

PAPA LOCA

\$10.99

A signature dish of Asadero El Mesquite! Baked and seasoned potato, topped with smoked bacon, 4 cheese blend, sour cream and smothered in Mishima reserve Wagyu Chuck Eye.

MOLLETES

\$5.99

A Sinaloa classic, two mesquite smoked tostadas with melted asadero cheese and your choice of meat. *(steak, chorizo, chicken)*

ASADOS

* EL RIBEYE

\$28.99

14oz Niman Ranch - prime grade

* PEINECILLO

\$28.99

16oz prime grade New York Strips, cut Mexican style.

* LA CARNE ASADA WAGYU

\$27.99

16oz carne asada platter Wagyu chuck eye ultra grade thin cut, served with a nopal (cactus paddle) and chorizo, Asadero Steakhouse is the orginal creator of this style.

* EL ZABUTON WAGYU

\$32.99

10oz Mishima Reserve Wagyu Beef, served on a hot sizzling stone. “Intense marbling”.

* VACIO WAGYU

\$29.99

14oz Akaushi Wagyu, thick and incredible tender. Argentinians introduced this cut to Mexican steakhouses, served on a sizzling hot stone.

* WAGYU DELMONICO

MP

* WAGYU PORTERHOUSE

MP

* POLLO ASADO

\$19.99

Mad Hatchers chicken breast, especial house pineapple marinade.

PRIME & WAGYU STEAK TACOS DEL MAR

* RIBEYE TACOS

\$16.99

(4) USDA Prime Niman Ranch tacos.

* WAGYU NEW YORK TACOS

\$16.99

(4) Darling Downs Australian Wagyu New York strip.

* WAGYU VACIO TACOS

\$16.99

(4) Akaushi Wagyu Bavette - Vacio.

* ZABUTON TACOS

\$17.99

(4) Snake River Farms Zabuton.

* CATCH OF THE DAY

MP

Josper Broiled with bell peppers and butter broiled in foil paper , served with rice and Salad.

* HALIBUT TACOS

\$16.99

(3) Halibut tacos, Zarandeado rub.

SOPAS Y ENSALADAS

PRIME ENSALADA

\$16.99

Spring mix, your choice of Prime Ribeye or Wagyu Vacio, cotija cheese, house red wine vinaigrette.

ENSALADA DE LA CASA

\$4.99

Romaine lettuce, sliced tomatoes, red onion, olive oil.

SOPA DE FIDEOS

\$8.99

A traditional Mexican tomato broth soup with noodles .

SOPA DE QUESO Y PAPA

\$8.99

A traditional Mexican tomato broth soup, with ranchero cheese and potatoes.

ENSALADA A LAS BRASAS

\$8.99

Romaine lettuce, roasted tomatoes over mesquite fire topped with olive oil and queso ranchero.

ANTOJITOS (SMALL PLATES)

DORADITOS

\$10.99

Three mesquite smoked hard shell fresh corn tacos with cheese, beans and choice of asada or chorizo meat.

TACO TOREADO

\$8.50

Our famous “Chile Relleno Taco” creation of Asadero Steakhouse. Anaheim pepper filled with asadero cheese and meat of your choice, served in a flour or corn tortilla.

WAGYU RANCHERO

\$19.99

Wagyu Bavette steak twith our ranchero & potatoes sauce, served with Arroz de la Abuela.

VAMPIROS

\$9.99

(2) Mesquite smoked tostadas with melted asadero cheese and your choice of meat. A Sinaloa classic. *(steak, chorizo, chicken)*

CHILLES RELLENOS DE WAGYU

\$19.99

Hatched anaheim peppers, filled with asadero cheese and Wagyu Bavette steak in a bed of salsa agrodolce and topped with sour cream.

BONE MARROW GORDITAS

\$12.99

(2) Baby gorditas topped with bone marrow and cotija cheese served with molcajete salsa.