



**OUTBACK**  
STEAKHOUSE®

ENGLISH VERSION



## COLD BEER

### DRAFT BEER

Modelo Especial, Negra Modelo. Mug. (12 oz.). \$69

Big Bloke. (22 oz.). \$99

### BEER

Corona (12 oz.). \$65

Corona Light (12 oz.). \$65

Corona Cero (12 oz.). \$65

Pacifico (12 oz.). \$65

Victoria (12 oz.). \$65

Modelo Especial (12 oz.). \$74

Negra Modelo (12 oz.). \$74

Michelob Ultra (12 oz.). \$79

Stella Artois (11 oz.). \$79

## SIGNATURE COCKTAILS

### SANGRÍAS

Traditional: Red wine + lemonade

Clericot: Red wine, lemonade, seasonal fruit

Glass (8 oz.). \$149

Pitcher (24 oz.). \$359

### OUTBACK RITAS

Frozen margaritas crafted with premium tequila. Choose from Lime, Mango-Chamoy or Strawberry. (13.5 oz.). \$159

### PIÑA KOALA

A tropical blend of rum, amaretto, coconut, and pineapple juice, finished with a playful koala wafer. (9.5 oz.). \$159

### BLUEBERRY LAVENDER LEMONADE

Vodka, blueberry, and lavender combined with our signature lemonade. (9.5 oz.). \$159

### WINE FLIGHT

Red, white, and rosé wine tasting. Ask your server for today's selection. (2.5 oz each). \$199

## NON-ALCOHOLIC SPECIALTIES

### SPLASH

Refreshing fruit-based drinks made with natural syrups and mint. Choose from Red Berries or Mango. (26 oz.). \$109

### AUSSIE PALMER

A refreshing mix of iced tea and lemonade. (20 oz.). \$59

### FRESH STRAWBERRY LEMONADE

Fresh strawberries blended with our house-made lemonade for a refreshing citrus drink. (20 oz.). \$69

Iced Tea (20 oz.). \$59

Fountain soft drink (20 oz.). \$69

Lemonade & Orangeade (20 oz.). \$64

Can soft drink (12 oz.). \$64

Bottled Water Ciel (20 oz.). \$49

Agua Franca (21 oz.). \$119

Perrier (11 oz.). \$89

San Pellegrino (8.4 oz.). \$79

Topo Chico (12 oz.). \$65



Outback Steakhouse Mexico, Jalisco. March 2026. All prices include VAT. All photographs are for illustrative purposes only and may not represent the final presentation of the dishes. If you have any allergies, please inform your server. Our dishes cannot be made vegan. We offer vegetarian options without animal protein. Keto-friendly options may include our steaks served with side salads, without sweet dressings or croutons. Our desserts may contain nuts. Printed date March 2026

Drink Responsibly. Drive Responsibly.



*SPLASH MANGO*



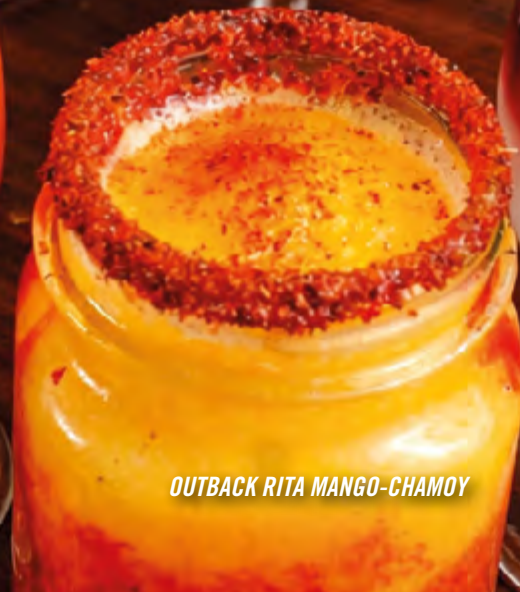
*SPLASH FRUTOS ROJOS*



*HERRADURA ULTRA TONIC*



*THE WALLABY DARNED*



*OUTBACK RITA MANGO-CHAMOY*



*SANGRÍA TRADICIONAL*

**HERRADURA ULTRA-TONIC**

A refreshing mix of Herradura Ultra tequila with tonic-style notes. (26 oz.). \$199

**THE WALLABY DARNED**

A refreshing cocktail inspired by the classic bellini, made with peach purée, peach liqueur, vodka, and a sparkling finish. (20 oz.). \$159

**JAMAIQUILA**

A vibrant blend of tequila, hibiscus, and lime, served over ice. (14.5 oz.). \$189

**MEZCAL HABANERO**

Artisan mezcal with ancho chili liqueur, lime juice, smoked salt, and grilled habanero. (10.5 oz.). \$189

**JACK'S PALMER**

A bold twist on the classic Arnold Palmer with Jack Daniel's. (10.5 oz.). \$169

**PASSION FRUIT GIN**

Gin with passion fruit, mint, and citrus, topped with mineral water. (15.5 oz.). \$189



*PASSION FRUIT GIN*

*JAMAIQUILA*

*MEZCAL HABANERO*

*JACK'S PALMER*



**BLOOMIN' ONION**



**CARPACCIO DE SALMÓN**

## AUSSIE-TIZERS

### BLOOMIN' ONION®

Our special onion is hand-carved, cooked until golden and ready to dip in our spicy signature bloom sauce. (21 oz.). \$199

### AUSSIE CHEESE FRIES

Aussie Fries topped with melted Monterey Jack, cheddar, bits of fresh chopped bacon and served with a spicy ranch dressing. (28 oz.). \$299  
Half dish. (14 oz.). \$179

### HONEY VOLCANO SHRIMPS

(9 oz.) Breaded shrimp with a crunchy texture covered in our secret volcano sauce, served on top of fried pasta over lettuce with a chives topping. \$299

### TAZMANIAN BONELESS CHICKEN FINGERS

Thick chicken strips tossed in spicy buffalo sauce and served with crisp celery and homemade blue cheese dressing. mild, medium or hot. (14 oz.). \$249

### KOOKABURRA WINGS®

Breaded or natural chicken wings prepared with the sauce of your choice: wings sauce, asian, honey-buffalo or honey-sriracha. (15 oz.). \$249

*The best way to start is with one of our delicious appetizers!*

### CARPACCIO DE SALMÓN

The perfect way to start: delicate slices of salmon topped with basil aioli, Parmesan cheese, capers, crushed red pepper flakes, and arugula. Served with baked bread slices flavored with parsley and cilantro. (4 oz.). \$249

*NOW ENJOY OUR INDIVIDUAL APPETIZERS!*

### EMPANADA

Try our oven-baked empanadas made with artisan dough.  
Choclo: Sweet corn, poblano pepper strips, and chopped onion.  
Beef: Ground beef with olives, onion, and bell pepper.  
Served with our creamy jalapeño sauce. (2.1 oz each). \$79

### BLOOM PETALS

From our famous Bloomin' Onion — enjoy this tasty individual serving with our signature bloom sauce. (5 oz.). \$79

### INDIVIDUAL HONEY VOLCANO SHRIMPS

Our delicious breaded shrimp coated in our signature volcano sauce, now in an individual serving. (3 oz.). \$129

## SOUPS



### POTATO SOUP

Today's potato fresh made soup.  
Cup (8 oz.). \$79, Bowl (12 oz.). \$109

### CLAM CHOWDER

Creamy chowder loaded with clams, bacon, carrot, potatoes and parsley.  
Served on a homemade bread. (8 oz.). \$199  
Bowl (12 oz.). \$299

### SOPA DE TORTILLA

Creamy tortilla soup made with saladet tomato, garlic, onion, with a touch of basil and oregano. Served with fried tortilla strips, shredded chicken, fresh cheese, avocado, cilantro and roasted mirasol chile. (12 oz.). \$169



**CLAM CHOWDER**

CRISPY CHICKEN SALAD



QUEENSLAND SALAD



# SALADS

Side Salads served as a perfect complement to your meal. (5 oz.) \$79

## SIDE SALADS

**Caesar:** Classic with mixed lettuce, parmesan cheese, dressing, and croutons.

**Argentine:** Lettuce, red onion, tomato wedges, and vinaigrette.

**House Salad:** Mixed greens, cucumber, red onion, and mixed cheese.

## CAESAR SALAD

Crispy romaine and freshly made croutons tossed in our housemade Caesar dressing topped with your choice of:

Chicken (8oz.). \$259

Shrimp (5 oz.). \$264

Salmon (5 oz.). \$289

## BBQ SALAD

Fire grilled chicken, leafy mixed greens, fire-roasted corn, bacon, red onion, tomatoes and tortilla chips. Tossed in BBQ ranch dressing and drizzled with our BBQ sauce. (12 oz.). \$269

*Everyday from very early in the morning, we prepare all our dressings, sauces and croutons!*

## QUEENSLAND SALAD

Mixed lettuce, arugula, red wine vinaigrette, cherry tomato, red onion, green apple, fig, strawberry and feta cheese. Served with a grilled chicken breast with a touch of pepper. Ask with vinaigrette either red wine or raspberry (16 oz.). \$269

## CRISPY CHICKEN SALAD

Crispy chicken served on a bed of fresh greens, with a Monterey Jack and Cheddar Cheeses and diced tomato. (12 oz.). \$269

## WEDGE SALAD

A quarter of lettuce dressed with blue cheese and balsamic, topped with cherry tomatoes, red onion, bacon, and blue cheese crumbles. (10 oz) \$129



BBQ SALAD



WEDGE SALAD



## FAVORITES

### BABY BACK RIBS

The most tender and juicy in the county. Served with fries and butter corn. With sauce of your choice: BBQ, Honey-Buttalo or Honey-Sriracha.  
Full Rack (23 oz.). \$489  
Half Rib (11 oz.). \$379

### MAC'N'CHEESE & SHRIMP

Try our delicious mac & cheese blended with buttery chopped shrimp and crispy bacon bits. (9.9 oz.). \$279

## AUSSIE-TACOS

### BRISKET TACOS

Three flavorful brisket tacos served on flour tortillas with pico de gallo and pineapple-habanero salsa. Accompanied by French fries. (6.9 oz.). \$294

### TACOS MACHOS

Three large tacos of vacio with a grilled chili Anaheim, grilled onions, cheese, avocado aioli and pineapple and habanero sauce on the side. Served with French fries. (10 oz.). \$359

*“Outback Steakhouse Favorites are the best-selling dishes around the world.”*

## CHICKEN LOVERS

### ALICE SPRINGS CHICKEN®

Flame-grilled chicken breast topped with sautéed mushrooms, crisp strips of bacon, melted Monterey Jack and cheddar and finished with our honey mustard sauce. Served with Aussie Fries. (11 oz.). \$299

### AUSSIE CHICKEN TENDERS

Share ten delicious chicken tenders breaded in traditional recipe, spicy or both. Served with fries and three choices of sauce: honey-mustard, honey-chipotle, honey-sriracha, bbq o gravy. (10 oz.). \$299

### CHICKEN FRIED CHICKEN

Tender chicken hand-breaded and fried crisp and golden. Topped with classic white gravy and served with creamy mashed potatoes and corn on the cob. (9 oz.). \$299

### PARMESAN-HERB CRUSTED CHICKEN

Chicken breast, poultry seasoning, parmesan base: butter, olive oil, onions, garlic, flour, heavy cream, chicken base, garlic pepper seasoning, sugar, lemon juice, parmesan cheese, sour cream, herb crust: butter, panko bread crumbs, parsley, garlic, rosemary, tomato basil, side item. (9 oz.). \$299

PARMESAN-HERB CRUSTED CHICKEN



*Alice Springs Chicken*



*Tacos Machos*



*Tacos de Brisket*



*Aussie Chicken Fingers*



*Chicken Fried Chicken*



*Mac'n'Cheese & Shrimp*





VACÍO ARGENTINO



PICAÑA

## MEAT MASTERS

*Our steaks include one side salad or one side\**

### VACÍO ARGENTINO

Imported Flank steak, seasoned and char-grilled on open flames. Served with a side salad or a side. (10.5 oz.). \$499

### PARMESAN FILET

Cooked on the grill, mounted on a bed of cherry tomatoes with a topping of parmesan cheese crust and served with a side dish or salad (8 oz.). \$499

### ARRACHERA OUTBACK

The most Mexican steak, served with guacamole, grilled onion, toreado chili, charro beans and a “doradita” with cheese. (11 oz.). \$499

## SIDES

- Mashed Potato ( 8 oz.). \$89
- Loaded Baked Potato ( 7.9 oz.). \$89
- Fresh Seasonal Veggies ( 6 oz.). \$89
- Aussie Fries (6 oz.). \$89
- Corn on the Cob (8.9 oz.). \$89

## SIDE SALADS

- Caesar ( 5 oz.). \$79
- Argentinian ( 5 oz.). \$79
- House Salad (5 oz.). \$79

### PICAÑA

Enjoy this southamerican steak served on a wooden board accompanied roasted tomato and fresh Argentinian salad. (12 oz.). \$449

## ADD ON MATES

*Add on a topping to enhance the bold flavors of your juicy Outback steak.*

- GRILLED SHRIMP (2.4 oz. ). \$119
- TOOWOOMBA TOPPING (5 oz. ). \$99
- GRILLED ASPARAGUS (2.8 oz.). \$129

### CHURRASCO

Delicious South American-style cut, charcoal-roasted and finished on the grill, sliced and served with house-made chimichurri. Accompanied by potato wedges and Argentine-style salad. (11.6 oz). \$399



ARRACHERA OUTBACK



CHURRASCO



**PARRILLADA OUTBACK**

**PARRILLADA OUTBACK** *for 2 or 3 people*

Enjoy our grill to share with a full rack of our juicy and tender Baby Back Ribs (23 oz.), accompanied by 17 oz. of Vacío Argentino, served with a piece of Argentinean chorizo, roasted tomato and roasted Anaheim chili, bed of grilled onions and peppers. Served with a melted cheese and Argentinean or Caesar salad. \$1,399

**SONORA RIBEYE**

Marinated Ribeye. Served with a side salad or a side. (12 oz.). \$499

**TERIYAKI SKEWER** *NEW*

Delicious brocheta with your choice of protein, grilled with bell peppers, red onion and mushrooms, glazed with our sweet teriyaki sauce, served over rice and accompanied by steamed broccoli.

**Filet Medallions.** (6 oz.). \$359

**Chicken Breast.** (8.5 oz.). \$299



**RIBEYE SONORA**



**TERIYAKI FILET SKEWER**

# BLACK LABEL MENU



We present our new menu, *Black Label*, featuring high-quality cuts with a special cooking process in a Jospier oven: *Tomahawk, Prime Ribeye Center, and Tapa de Ribeye Prime*.



## BLACK LABEL APPETIZERS

### BLACK ASPARAGUS

Asparagus wrapped in sheets of New York Strip, stuffed with cream cheese and goat cheese. Cooked over an open flame and served with berries sauce. Parmesan crust and balsamic reduction (10 oz.). \$399

### RIBEYE CHICHARRÓN

Try our crispy ribeye chicharrón (9.9 oz), served over a bed of guacamole and topped with fresh cilantro. Accompanied by a delicious roasted bone marrow, grilled pineapple with habanero, and corn tortillas. \$399

### RIBEYE CARPACCIO

Thin slices of Ribeye steak (5.3 oz) with a touch of roasted garlic aioli and citrus. Fresh arugula, olive oil, capers, Parmesan crust. Finished with a hint of Dijon mustard and balsamic reduction. \$399

## BLACK LABEL STEAKS

*Your Black Label steak includes a Wedge Salad.*

### TAPA DE RIBEYE PRIME

The most exquisite part of the Ribeye cooked with our prepared butter. (16 oz). \$1,699  
Each additional 3.5 oz: \$270

### RIBEYE PRIME CENTER

From the heart of the Ribeye, grilled with garlic butter. (17.6 oz). \$1,699  
Each additional 3.5 oz: \$270

### IMPORTED RIBEYE

Perfect for connoisseurs! Selected and imported meat. Tender and exceptionally juicy. (14.1 oz). \$899

### PRIME TOMAHAWK

One-kilogram Tomahawk steak served on a wooden board with roasted garlic. \$2,299

### PRIME RIB *WEEKENDS*

Our signature steak, slowly cooked for several hours and served with our classic Au Jus. \$989

AVAILABLE ONLY ON SATURDAYS & SUNDAYS

MEDIUM  
RARE

MEDIUM

MEDIUM  
WELL

WELL  
DONE



*RIBEYE CHICHARRÓN*



*RIBEYE PRIME CENTER*



*PRIME TOMAHAWK*



*PRIME RIB*





GRILLED SALMON

## ≡ SEAFOOD & FRESH PASTAS ≡

### GRILLED SALMON

A Chilean salmon fillet, seasoned and grilled. (9 oz.). \$379

### TOOWOOMBA SALMON

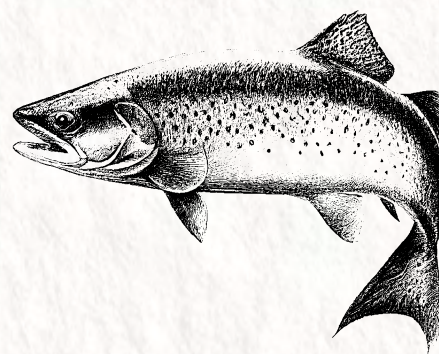
Grilled Salmon (9 oz.) topped with seasoned and sautéed shrimp tossed with mushrooms in a creamy Creole Sauce. \$449

### HEARTS OF GOLD FISH

Fresh catch of the day — grilled white fish fillet served with artichoke hearts, sun-dried tomatoes, chives, and our light lemon sauce. Served with steamed vegetables. (7 oz.). \$449

### GRILLED SHRIMP ON THE BARBIE

Eight delicious grilled shrimp, cooked on our aboriginal bread with a touch of butter and cheese. Accompanied with ranch dressing, steamed vegetables and fettuccine Alfredo. (7 oz.). \$289



*Pastas are made from the scratch with fresh ingredients... It makes the difference!*

### TOOWOOMBA PASTA

Grilled shrimp, mushrooms and parmesan with fettuccine and a light tomato cream sauce. (14 oz.). \$299

### KINGSLAND PASTA

Creamy fettuccine Alfredo pasta with a skewer of steak and grilled shrimp, bathed in lemon butter. (19 oz.). \$379

*"We serve our pastas with two slices of our rye bread baked with butter, garlic, parsley, and Parmesan cheese." (1.8 oz).*

*HEARTS OF GOLD FISH*



*GRILLED SHRIMP ON THE BARBIE*



*KINGSLAND PASTA*



*TOOWOOMBA PASTA*





THE OUTBACKER



BUFFALO CHICKEN

# REAL BURGERS

## THE OUTBACKER

With American or Swiss cheese, mustard or mayonnaise, lettuce, tomato, onion and pickles. (7 oz.). \$249  
Add Bacon (2 oz.) for \$29 more.

## PICANHA BURGER

Juicy picanha burger topped with Bloomin' Onion petals, bacon, flame sauce, a cheese blend, and smoked mayo. (7.4 oz.) \$299

## BACON BOMB

A delicious combination of our beef hamburger lightly mixed with ground pork, topped with caramelized onions, american cheese, bacon, aioli sauce and pickles. (7 oz.). \$279

## BUFFALO CHICKEN

Delicious fried chicken bathed in our buffalo sauce served with tomato, lettuce and a touch of blue cheese dressing on a hamburger bun. (6 oz.). \$219

*A steak made burger! All our options are served with french fries (6 oz.) without cost.*

## RIBEYE BURGER

Our ground Ribeye beef with a touch of coffee seasoning and peppers. Melted with yellow cheese, French caramelized onion topping and bacon. Served on our potato bread with an aioli and arugula. (8 oz.). \$299



BACON BOMB



PICANHA BURGER





## TEXAS BBQ

### BRISKET

Slow-smoked brisket, tender and full of flavor.  
(8.5 oz.). \$349

### CHICKEN BBQ

Texas-style chicken, seasoned with our house rub and mesquite smoked.  
Half chicken. \$199  
Whole chicken. \$389

### BBQ SIDES

BBQ Beans. (8 oz.). \$45/(16 oz.). \$84/ (32 oz.). \$164  
Coleslaw. (8 oz.). \$24/(16 oz.). \$44/ (32 oz.). \$99  
Potato Salad. (8 oz.). \$44/(16 oz.). \$87/ (32 oz.). \$170  
Corn on the Cob. (Piece.). \$89

### PULLED PORK SANDWICH

Slow-cooked pulled pork served in a toasted bun with house BBQ sauce.  
(4 oz.). \$199

### RIBS AND BRISKET COMBO

A combination of tender ribs and smoked brisket.  
(17 oz.). \$399

### PORK BELLY

Se deshace en tu boca, deliciosa pancita de cerdo ahumada en mezquite y leña. (1 lb.). \$399

Chicken pieces are not selectable by part. Ask your server.  
Add the sides and extras you need. Served with our house-made bread. Menu subject to availability.

*Discover the Texas flavor of our Brisket. Slow-cooked for hours, low and slow.*

### ST LOUIS RIBS

Classic pork ribs, smoked and glazed with BBQ sauce.  
Half lb (8 oz.). \$159  
1 lb (16 oz.). \$299

### PULLED PORK

Our most popular BBQ classic, served with our signature BBQ sauce.  
(1 lb.). \$269

## BBQ COMBOS

### INDIVIDUAL

Brisket (4 oz), St. Louis Ribs (6 oz), two pieces of chicken or half a pound of Pulled Pork, served with one side (8 oz). \$399

### FAMILY

Brisket (1 lb.), St. Louis Ribs (1 lb.), half chicken or 1 lb of Pulled Pork, served with two sides (16 oz.). \$1,399



### FAMILY COMBO



ST LOUIS RIBS



PULLED PORK SANDWICH



PORK BELLY



RIBS AND BRISKET COMBO





**SALMONCITO**



**CHURRASQUITO**

# JUST RIGHT PORTION

*Your favorites in modest portions  
Same great flavor at a better price*

## **SALMONCITO CHILENO**

Grilled Chilean salmon served over a bed of rice, accompanied by steamed vegetables. (6.3 oz). \$279

## **CHURRASQUITO**

Delicious grilled cut cooked on our signature grill, served with house-made chimichurri, Argentine salad, and wedge potatoes. (7.1 oz). \$279

## **WALLABY BURGER**

With American or Swiss cheese, mustard or mayonnaise, lettuce, tomato, onion, pickles, and bacon. (4.6 oz). \$199

## **TOOWOOMBA PASTA RIGHT!**

Fettuccine Alfredo with mushrooms, parmesan cheese, and chili flakes, tossed with sautéed shrimp. (7.1 oz). \$169

## **TORTILLA SOUP!**

Creamy tortilla soup made with roma tomatoes, garlic, and onion, with a hint of basil and oregano. Served with crispy tortilla strips, shredded chicken, fresh cheese, avocado, cilantro, and toasted mirasol chili. (6.2 oz). \$129

## **BBQ SALAD RIGHT!**

Grilled chicken breast mixed with fresh greens, grilled corn, bacon, red onion, tomato, and crispy tortilla strips. Tossed in BBQ ranch dressing. (6.2 oz). \$169

## **CHICKEN FRIED RIGHT!**

Breaded chicken breast topped with gravy. Served with mashed potatoes and half a buttered corn on the cob. (5.3 oz). \$199

## **BRISKET TAQUITOS**

Try our two delicious brisket tacos, served with pico de gallo and french fries. \$229



**CHICKEN FRIED RIGHT!**



**BRISKET TAQUITOS**

**CHOCOLATE THUNDER**



**CINNAMON OBLIVION**



## DESSERTS

### CHOCOLATE THUNDER FROM DOWN UNDER

An extra generous pecan brownie is topped with vanilla ice cream, drizzled with our warm chocolate sauce and finished with chocolate shavings and whipped cream. (12 oz.). \$199

### APPLE STRUDEL *NEW*

Freshly baked puff pastry filled with apple, walnuts, and cinnamon, topped with fresh fruit and dusted with powdered sugar. (4.2 oz.). \$109

### CHOCOLATE TOWER

A towering chocolate layer cake served with a raspberry sauce. (5.4 oz.). \$249

### CINNAMON OBLIVION

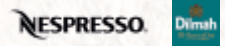
Vanilla ice cream topped with fresh warm cinnamon apples, cinnamon croutons, pecans, caramel sauce and whipped cream. (8 oz.). \$199

### INDIVIDUAL MINI MILKSHAKES

Delicious vanilla, chocolate and strawberry milkshakes. Choose the one you like best. Single (6.5 oz.). \$99

## HOT BEVERAGES

Coffee (9.4 oz.). \$69  
Espresso (1.3 oz.). \$69  
Capuccino (9.4 oz.). \$79  
Dilmah Hot Tea (9.4 oz.). \$49



**CHOCOLATE TOWER**



**APPLE STRUDEL**



GREAT BARRIER REEF



**OUTBACK**  
STEAKHOUSE®

 **OUTBACK MÉXICO**

Outback Steakhouse Mexico, Jalisco. March 2026.

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