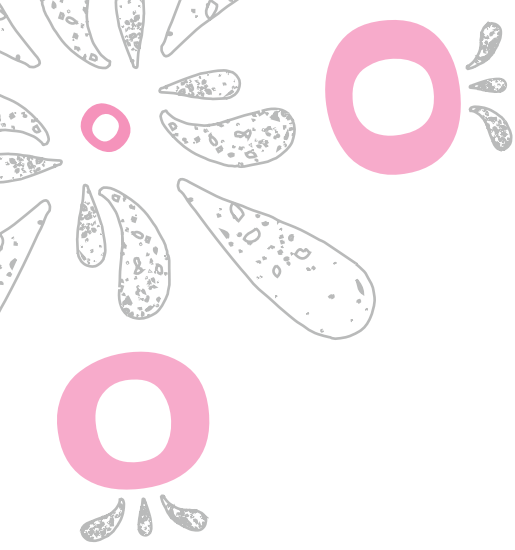


EL PATIO
Tlaquepaque · Cocina con raíces



Menu



DISFRUTA
come y bebe
que la vida es breve



STARTERS

Chicharrón de Pulpo Crispy breaded octopus 120g served with fresh lettuce and a special lemon dressing.	\$195
Guacapatío 260g Traditional guacamole served with pico de gallo. With Oaxaca grasshoppers.	\$135 \$188
Molotes de Plátano Macho 3 pieces Plantain dough empanadas filled with black beans and Oaxaca cheese, dipped with our Mole Poblano.	\$108
Panuchos 5 pieces Traditional Panuchos from Yucatan, topped with pork meat, served with habanero and red onion sauce.	\$108
Tortita Ahogada 1 piece Jalisco's famous pork sandwich with special tomato sauce to dip and served with pickled red onions.	\$82
Tortita de Camarón 1 piece Shrimp torta ahogada, served with creamy morita chili and tomato sauce, avocado mousse and spicy chili and almonds sauce.	\$145
Tostaditas de Camarón 3 pieces Fried tortillas, served with hibiscus shrimp aguachile au gratin, pickled onion and cabbage with habanero, cilantro dressing and avocado.	\$135
Sopitos de Tuétano y Rib Eye 3 pieces Corn sopes with sautéed vegetables and fried Rib Eye, topped with grilled marrow bone and martajada sauce.	\$228

STARTERS "PARA TAQUEAR"

Queso Fundido Melted cheese. Topped with poblano pepper rajas, mushrooms or chorizo.	\$138 \$158
Taco de Chile Güero 1 piece Chile güero stuffed with sautéed shrimp, served on a grilled marrow bone and a pork rind dough tortilla, sliced avocado and morita chili.	\$215
Tacos de Pulpo Zarandeado 3 pieces Grilled octopus 90g, served on marinated corn tortilla, with tropical guacamole of mango and apple, a touch of sesame oil and coriander dressing.	\$210
Tuetanitos a la Parrilla Grilled marrow bone served with corn, habanero mayonnaise and homemade tortillas.	\$258

SOUPS & SALADS

<p>Sopa Azteca \$102 Tortilla soup with the house recipe.</p>	<p>Ensalada Jamaica 215g \$145 Spinach and lettuce mix with strawberry and breaded goat cheese, served with a special hibiscus dressing and homemade rustic nut bar.</p>
<p>Crema de Chile Poblano \$102 Stewed poblano chile cream, served with poblano rajas, sweet corn and cotija cheese breaded with sesame seeds.</p>	<p>Ensalada Patio 315g \$145 Lettuce mix with panela, cherry tomato, peach or mango (according to season), avocado and huitlacoche fried tortillas, served with cilantro vinaigrette.</p>
<p>Consomé de Pollo \$102 Chicken soup served with rice, vegetables and grilled chicken.</p>	

Add to your salad:
Grilled or breaded chicken 100g +\$60

MAIN COURSES

<p>Filete Tlaquepaque \$315 Grilled medallion of beef steak 220g, topped with chorizo sauce au gratin served with guacamole.</p>	<p>Pollo en Mole \$245 Chicken with our exquisite homemade Mole Poblano served with rice, fried plantains and pickled onions. Chicken breast 200g.</p>
<p>Filete en Costra de Café \$315 Beef steak 220g covered in a coffee crust and red wine gravy, accompanied by vegetables and garlic mashed potatoes.</p>	<p>Enchiladas Verdes 4 pieces \$235 Enchiladas stuffed with stewed chicken with parsley, au gratin and covered with creamy roasted green tomato and fresh cilantro sauce.</p>
<p>Barbacoa de Res \$295 Beef barbecue 200g slow cooked in banana leaves and spices, with homemade tortillas and beans.</p>	<p>Enmoladas 4 pieces \$235 Stewed chicken tacos with corn tortilla, covered with our almond mole, toasted sesame seeds and pickled onions.</p>
<p>Birria de Jalisco \$240 Guadalajara's famous dish, beef spicy stew 200g served with onion, fried beans and freshly made tortillas.</p>	<p>Camarones al Tequila \$318 Shrimp 200g flamed with Tequila, with a creamy ancho chili sauce, served with rice with caramelized cabbage and mint and walnut pesto.</p>
<p>Tampi Patio \$288 The classic beef steak tampiqueña 200g accompanied with an enchilada, guacamole, fried beans and poblano pepper rajas.</p>	<p>Pescado Piña Cilantro \$278 Grilled fish fillet 220g bathed in roasted pineapple sauce with anise and fresh coriander, accompanied with sautéed vegetables.</p>
<p>Arriero \$260 Grilled steak fajitas 200g with peppers and onions served with fried beans and guacamole.</p>	<p>Atún en Costra de Amaranto \$270 Fresh seared tuna fillet 200g, covered with amaranth, accompanied with honey sweet vinaigrette and vegetables roasted with rosemary.</p>
<p>Chamorro Adobado \$265 650g Pork shank marinated baked with axiote and orange served with fried beans and pickled onions.</p>	<p>Salmón al Chipotle \$372 Salmon 220g served on shrimp enchiladas, bathed with creamy chipotle sauce and topped with avocado.</p>
<p>Fajipollo \$245 Chicken fajitas 200g with peppers and onions served with fried beans and guacamole.</p>	<p>Salmón en Salsa de Cacahuete \$372 Grilled salmon fillet 220g, served on poblano pepper strips sautéed with white wine and creamy roasted peanut sauce, accompanied with fried "chochoyotes" (small corn masa dumplings).</p>

OUR TRADITIONAL "CHILES"

Chile en Nogada 1 piece

\$270

Traditional poblano style, with the recipe of the house, accompanied with nut and pomegranate (according to season).

Chile Panzón 1 piece

\$270

Ancho chile pepper stuffed with stewed beef fillet tips, battered, served with almond poblano mole and covered with three cheese and roasted garlic sauce.

Chile Relleno 1 piece

\$235

Poblano battered pepper, stuffed with melty cheese with stewed corn, served with tomato sauce, rice and fried plantains.

Chile Hojaldrado 1 piece

\$230

Poblano pepper covered with puff pastry stuffed with squash blossoms, mushrooms and cream cheese served with red pepper and black bean sauce.

GRILL

All our steaks are grilled over charcoal accompanied by baked potato with habanero mayonnaise and baby carrots.

Arrachera 300g CHOICE \$408

Rib Eye 350g CHOICE \$538

Chef recommends rare or medium rare donenes, over them steak can lose quality and juices.
Raw products are under the responsibility of the guest.

MOLCAJETES & PLATTERS

Molcajetes

Skirt steak fajitas or shrimp mixed with peppers, onion, and cheese bathed in green sauce.

Skirt Steak 200g \$295

Shrimp 200g \$320

Molcajete Mar y Tierra \$365

Shrimp 100g and skirt steak 150g molcajete with grilled vegetables, fresh panela, grilled chorizo 100g, quesadilla and cactus, bathed with slightly spicy red "drunk sauce".

Sombrero Patio For 2 or 3 people \$795

Beef tips, skirt fajitas, melted cheese with chorizo, taquitos dorados, guacamole and fried beans.

KID'S

Hamburguesa

Hamburger with tomato, lettuce, cheese and french fries.

Beef 100g **\$130**

Chicken milanese 100g **\$130**

Nuggets

Crispy breaded chicken or fish tenders, served with lettuce and french fries.

Chicken breast 100g **\$130**

Fish 100g **\$140**

Side Dishes

Avocado 75g

\$50

Guacamole 95g

\$62

White rice 95g

\$28

French fries 100g

\$50

Fried beans 110g

\$28

Fried Plantains 60g

\$45

Gordita de maíz 1 piece

\$62

Grilled vegetables 100g

\$62

Natural or filled

DRINKS

Soft Drinks

Fruit Flavored Water	350 ml	\$42
Ask for today's flavors		
Lemonade · Orangeade	350 ml	\$42
Smoothies	350 ml	\$75
Ask for today's flavors		
Chocomilk	350 ml	\$40
Bottled Natural Water	500 ml	\$35
Sodas	355 ml	\$42
Topochico Mineral Water	355 ml	\$44
Agua de Piedra	360 ml	\$62
Carbonated mineral water		
Clamato	260 ml	\$65
Cazuelita without alcohol	350 ml	\$75
Infusions	210 ml	\$68
· Peach, pineapple and mango		
· Strawberry, cranberry, and rose petals		
· Kiwi and passion fruit		
· Hazelnut, apricot, and coconut		
Piñada	350 ml	\$60

Type of milk: Lactose free, almond +\$10



Skip the straw! Let's help save our environment one drink at a time.

Our Traditional Cocktails

Cazuelita de la Casa	400 ml	\$122
Tlaquepaque's traditional cocktail with Tequila Campo Azul Blanco Selecto		
Cantarito Tejuinero	300 ml	\$135
Traditional tejuino, tamarind, Tequila Tradicional Reposado and lemon garrafa ice cream		
Jamaiquita	210 ml	
Fresh cocktail with natural hibiscus extract, citrus notes of orange, lemon and agave worm salt		
· With Tequila Campo Azul Reposado		\$116
· With Mezcal 400 Conejos Joven		\$145
Margaritas	240 ml	\$116
Lemon, tamarind, strawberry or peach		
Mezcalito	240 ml	\$168
Passion fruit, Mezcal 400 Conejos Joven, with lemon, peppermint and agave worm salt		
Mimosa	180 ml	\$56
Piña Colada	350 ml	\$80
Sangria	350 ml	\$65
Infusion Cocktails	240 ml	\$110
· Peach, pineapple and mango with Rosé Wine		
· Strawberry, cranberry, and rose petals with Red Wine		
· Kiwi and passion fruit with White Wine		

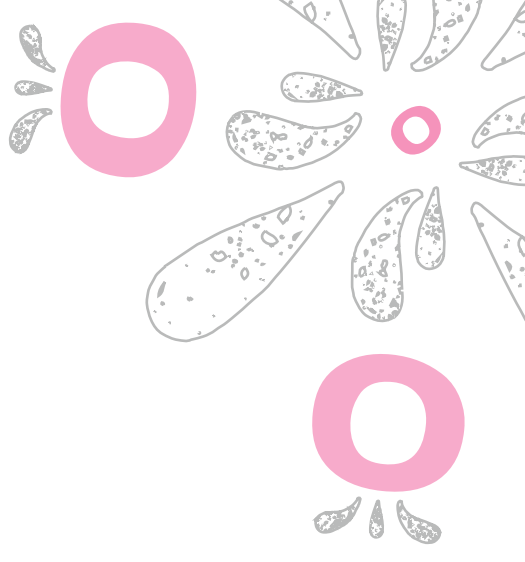
BEER

Beer


Corona, Corona Light, Victoria, Pacifico, Estrella	355 ml	\$48
Michelob Ultra	355 ml	\$62
Stella Artois	330 ml	\$70
Modelo Especial	355 ml	\$56
Negra Modelo	355 ml	\$56
Dos Equis Lager	325 ml	\$46
Bohemia Clara Pilsner	355 ml	\$56
Bohemia Oscura Viena	355 ml	\$56

Craft Beer

Colimita Lager	355 ml	\$90
Piedra Lisa Session IPA	355 ml	\$92
Cayaco Lager Tropical	355 ml	\$90
Páramo Pale Ale	355 ml	\$92
Minerva Viena	355 ml	\$90
Minerva Stout	355 ml	\$90
Fiesta Latina Agave Ale · Gluten Free	355 ml	\$95



No viniste a
TLAQUEPAQUE
si no probaste un
CANTARITO
🍷 de la casa 🍷





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