



# SEASONAL *specials* MENU



GRAN  
**CENTENARIO**  
— ULTRA —

# — Day of the Dead —

*a Mexican tradition that  
transcends time*

In Mexico, Day of the Dead is one of our most beloved traditions, a bridge between two worlds: that of the living and those who have departed. With altars adorned with marigolds, candles, and offerings, families welcome their loved ones with the same love as always. Among the scents and flavors of the season, Pan de Muerto holds a special place: its shape symbolizes the cycle of life, and its sweetness, the memory that lives on in every heart. To share it is to honor memory, celebrate life, and keep tradition alive.

*To go*

## — Pan de Muerto —

Take tradition home with our box of artisanal Pan de Muerto: dusted with marigold petal sugar and corn husk (totomoxtle) sugar. A sweet and unique way to celebrate the season. *4 pieces*

\$99.00





## COCKTAIL

### Flor del Altar

Frozen tangerine margarita with a splash of orange liqueur and Gran Centenario Ultra Tequila.

240 ml

\$185

## STARTER

### Crema de Ofrenda

Mixe pasilla chilli cream, served with shrimp in chintextle and fresh panela cheese.

\$129

#### *Mexican Flavors Glossary*

*Chintextle: Oaxacan dried mixe chile paste with dried shrimp and spices.*

## MAIN COURSE

### Ofrenda Oaxaqueña

Beef fillet in Oaxacan black mole, served with rustic mashed potatoes, grilled vegetables, and topped with fresh pomegranate. 220 g

\$375

#### *Sugerencia de maridaje*

*Tequila Plata*

*Shiraz*

## DESSERT

### Pan de los Recuerdos

Traditional Pan de Muerto served with candied pumpkin, dusted with cempasúchil (marigold) sugar.

\$92

#### *Mexican Flavors Glossary*

*Calabaza en Tacha: Pumpkin candied with brown sugar, anise, and cinnamon, a seasonal Mexican treat.*



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