



EL PATIO

Tlaquepaque · Cocina con raíces

Menu

DISFRUTA
come y bebe
que la vida es breve



STARTERS

Cecina de Yecapixtla 200g \$289

Typical dish from the state of Morelos, Cecina de Yecapixtla, beef served with martajada sauce, avocado, cream and fresh cheese, cooked at your table.

Ceviche Patio 200 g \$230

Fresh tuna ceviche, served with avocado, crispy leek, cascabel chili mayo, and a ginger and habanero chili marinade.

Tacos de Camarón con costra de Chicharrón 3 piece order \$169

Shrimp tacos with a pork rind crust, served with candied jalapeño sauce and tatemado habanero

Molcajete de Guacamole \$239

Guacamole prepared at your table, accompanied with La Ramos pork rinds 100 g and blue corn tortilla.

Tuetanitos a la Parrilla \$289

Grilled marrow bone served with corn, habanero mayonnaise and homemade tortillas.

Sopitos de Rib Eye y Tuétano 3 piece order \$255

Corn sopos with sautéed vegetables and fried Rib Eye, topped with grilled marrow bone and martajada sauce.

STARTERS "PARA BOTANEAR"

Esquites de Maíz Criollo 145g \$109

Criollo corn esquites served with cascabel pepper mayonnaise and fresh cheese.

Flautas de Chamorro 3 piece order \$139

Braised pork shank flautas, made with tortilla raspada, habanero mayonnaise and jalapeño chili sauce.

Molotes de Plátano Macho 3 piece order \$139

Plantain dough empanadas filled with black beans and Oaxaca cheese, dipped with our Mole Poblano.

Tortita Ahogada 1 piece order \$105

Jalisco's famous pork sandwich with special tomato sauce to dip and served with pickled red onions.

Tortita Ahogada de Camarón 1 piece order \$149

Shrimp torta ahogada, served with creamy morita chili and tomato sauce, and avocado.

Queso Fundido

Melted cheese \$155
Topped with poblano pepper rajas, mushrooms or chorizo. \$179

STARTERS "PARA TAQUEAR"

Tacos de Pulpo Zarandeado 3 piece order \$229

Grilled octopus 90g, served on marinated corn tortilla, with traditional guacamole, a touch of sesame oil and coriander dressing.

Los Olvidados 3 piece order \$169

Shrimp tacos with poblano pepper strips and grilled cheese, served and cooked on hot coals.

Tacos Pibil 3 piece order \$139

Cochinita Pibil Tacos with a touch of black beans, served with xnipec salsa and fire-roasted avocado with worm salt.

Molcajete de Guacamole

Traditional guacamole served with blue corn tortillas.

🌿 Natural 250g \$159 With Oaxaca Grasshoppers. 10g \$219

SOUPS & SALADS

Sopa Azteca

Tortilla soup with the house recipe.

\$129

Sopa de Frijol Negro

Black bean soup with epazote, fresh cheese and a touch of serrano chili.

\$129

Crema de Maíz con Flor de Calabaza

Corn and squash blossom cream, served with roasted corn and corn bread.

\$129

Consomé de Pollo

Accompanied with rice, vegetables and shredded chicken.

\$129

Ensalada Patio

315g Lettuce mix with oaxaca cheese, cherry tomato, green tomato and avocado, served with blue corn tortilla chips and cilantro vinaigrette.

\$165

Ensalada Jamaica

215g Spinach and lettuce mix with strawberry and breaded goat cheese, served with a special hibiscus dressing and homemade rustic nut bar.

\$165

Rosa Mexicana

200g Roasted beet salad served with jocoque, mixed green leaves and a touch of pistachio, homemade rustic nuts bar and honey and morita chili vinaigrette.

\$165

Add to your salad:

Grilled or breaded chicken 120g +\$105

MAIN COURSES

Filete Tlaquepaque

Grilled medallion of beef steak 220g, topped with chorizo sauce au gratin served with guacamole.

\$349

Filete en Salsa de Tuétano y Vino

220 g Beef fillet served with bone marrow and mexican red wine sauce, accompanied with mashed potatoes.

\$349

Birria de Jalisco

Guadalajara's famous dish, beef spicy stew 200g served with onion, fried beans and freshly made tortillas.

\$259

Birria de Hongos

150 g Mushroom mixiote served with birria broth, red onion, fresh coriander and chile de arbol sauce. esco y salsa de chile de árbol.

\$259

Barbacoa

200 g Juicy, slow-cooked barbacoa served with warm blue corn tortillas. Comes with a spicy green habanero sauce and cuaresmeño chili sauce.

Top Sirloin Cap \$459 Beef Lip \$329

Cazuelita de Lengua

180 g Beef tongue cooked at low temperature, with green sauce with a touch of habanero pepper.

\$359

Tampi Patio

The classic beef steak tampiqueña 200g accompanied with an enchilada, guacamole, fried beans and poblano pepper rajas.

\$309

Arriero

Grilled steak fajitas 200g with peppers and onions served with fried beans and guacamole.

\$285

Chamorro Adobado

650g Pork shank cooked with axiote and orange, baked in banana leaf with an almond and sesame marinade.

\$295

Fajipollo

Chicken fajitas 200g with peppers and onions served with fried beans and guacamole.

\$269

Pechuga Mixe

200 g Chicken breast stuffed with spinach, served in a creamy Mixe chili sauce with grilled vegetables.

\$289

Pollo en Mole

Chicken with our exquisite homemade Mole Poblano served with rice, fried plantains and pickled onions. Chicken breast 200g

\$269

Enchiladas Verdes

4 piece order Enchiladas stuffed with stewed chicken with parsley, au gratin and covered with creamy roasted green tomato and fresh cilantro sauce.

\$265

Enmoladas

4 piece order Stewed chicken tacos with corn tortilla, covered with our traditional mole poblano, toasted sesame seeds and pickled onions.

\$265

Camarones al Tequila

200g Shrimp flambéed with house tequila, served in a creamy ancho chili sauce, with mushroom risotto-style rice and a touch of basil-mint pesto and toasted almonds.

\$339

Pescado Piña Cilantro

Grilled fish fillet 220g bathed in roasted pineapple sauce with anise and fresh coriander, accompanied with sautéed vegetables.

\$329

MAIN COURSES

Atún a la Jamaica y Morita

200g Seared fresh tuna, served with hibiscus-morita chili sauce, amaranth crumble, and grilled vegetables with rosemary.

\$309

Salmón en Salsa de Pimiento \$389

Al pastor grilled salmon 220 g, served with yellow pepper sauce and vegetables.

Salmón al Chipotle \$389

Salmon 220g served on shrimp enchiladas, bathed with creamy chipotle sauce and topped with avocado.

OUR TRADITIONAL "CHILES"

Chile en Nogada 1 piece order

\$295

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

Chile Relleno 1 piece order

\$249

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

Chile Hojaldrado 1 piece order

\$249

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

GRILL

Our steaks are grilled over charcoal and served with corn, baby carrots, and habanero chili mayonnaise. Choose your side: gratin potatoes, baked potato, or french fries.

Denver Steak *HIGH CHOICE*

400g \$625

Vacío de Res *HIGH CHOICE*

400g \$625

Rib Eye *CHOICE*

350g \$549

Skirt Steak *CHOICE*

300g \$449

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

Served with tomato and chipotle sauce, peppers, onion, cheese and blistered serrano pepper.

Skirt Steak 200g \$329

Shrimp 200g \$359

Molcajete Mar y Tierra \$409

Shrimp 100 g and skirt steak 150 g molcajete with grilled vegetables, fresh panela, grilled chorizo 100 g, quesadilla and cactus, served with tomato and chipotle sauce.

Molcajete Vegetariano \$219

Roasted vegetables, fresh panela, avocado and blistered pepper with tomato and chipotle sauce.

Sombrero Patio For 2 or 3 people \$869

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 \$155 **Chicken milanesa 100g \$155**

Nuggets

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

Chicken breast 150g \$155 **Fish 150g \$165**

Side Dishes

Avocado 75g	\$65	Guacamole 95g	\$75
White rice 95g	\$40	French fries 200g	\$75
Fried beans 110g	\$40	Fried Plantains 60g	\$45
		Grilled vegetables 100g	\$75

DRINKS

Fruit Flavored Water	350 ml	\$55	Agua de Piedra	650 ml	\$115
Ask for today's flavors			Carbonated mineral water		
Lemonade • Orangeade	350 ml	\$55	Clamato	260 ml	\$69
Natural o Mineral			Cazuelita without alcohol	350 ml	\$89
Chocomilk	350 ml	\$55	Infusions	210 ml	\$72
Bottled Natural Water	500 ml	\$55	• Peach, pineapple and mango		
Sodas	355 ml	\$55	• Strawberry, cranberry, and rose petals		
Topochico	355 ml	\$55	• Kiwi and passion fruit		
Type of milk:			• Hazelnut, apricot, and coconut		
Lactose free, Lactose free Light,			Piñada	350 ml	\$72
Almond +\$15					

BEER

Beer

Corona, Corona Light	355 ml	\$59
Victoria, Pacífico, Estrella		
Michelob Ultra	355 ml	\$72
Stella Artois	330 ml	\$72
Modelo Especial	355 ml	\$69
Negra Modelo	355 ml	\$69

Craft Beer

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

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



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