



SEASONAL  
*specials*  
MENU



TEQUILA

Campo Azul



LET'S TOAST  
and celebrate tradition

**¡HAPPY  
HOLIDAYS!**

*from the El Patio Tlaquepaque team*

## COCKTAIL

# Ponche con Piquete

Cocktail with traditional mexican homemade punch, served with Campo Azul Reposado Tequila.

400 ml

\$139

## STARTERS

# Tacos de Picaña

The seasonal favorites for sharing, tacos made with charcoal-grilled top sirloin cap, cheese, house-made chili sauce, and grilled onions. *3 piece order*

\$239

# Crema Mixe

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

\$129

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### Mexican Flavors Glossary

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

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## MAIN COURSE

# Vacio

400 g

Served with corn, baby carrots, and a touch of habanero chili mayo.

Accompanied by your choice of: gratin potatoes, baked potato, or French fries.

\$629

## DESSERT

# Cosecha Dulce

Homemade banana bread with a hint of brandy, topped with flambéed banana, caramel sauce, and house-made Papantla vanilla ice cream.

\$119

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2025



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