



SEASONAL *specials* MENU



TEQUILA
Campo Azul



DISFRUTA
come y bebe
que la vida es breve



COCKTAIL

Piña para la Niña

Refreshing pineapple cocktail with a touch of Mixe chile salt, agave honey and Campo Azul Reposado Tequila.

250 ml

\$129

STARTERS

Tacos de Atún a la Talla

Seared tuna tacos, prepared "a la talla", served with pickled cactus and cuaresmeño chile sauce. Fresh, vibrant, and full of flavor.

4 pieces

\$229

Coctel El Patio

Fresh shrimp and octopus cocktail prepared tableside to your preference with our house recipe. A personalized experience celebrating the flavors of the sea.

200 g

\$198

MAIN COURSE

Pesca a la Tumbada

Butter-cooked dorado loin with a hint of epazote, served with traditional arroz a la tumbada prepared with shrimp, octopus, and fish. A coastal classic with the essence of El Patio.

300 g

\$339

Mexican Flavors Glossary

"A la tumbada" refers to the technique of adding ("tumbling") the seafood directly into the rice so all flavors cook together in one pot, allowing to blend into a rich, slightly brothy dish.

DESSERT

Capirotada

Traditional Jalisco-style picón capirotada, house-made and served with red berry compote and artisanal vanilla ice cream. A sweet seasonal legacy.

\$119



@elpatiotlaquepaque

(33) 3635 1108 www.elpatio.com.mx

