



EL PATIO

Tlaquepaque · Cocina con raíces

Menu

DISFRUTA
come y bebe
que la vida es breve



STARTERS

Cecina de Yecapixtla 200g \$298

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 \$255

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 \$175

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

Tuetanitos a la Parrilla \$295

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

Molcajete de Guacamole

Traditional guacamole prepared tableside served with blue corn tortillas.

With Pork Rinds 100g \$249

With Oaxaca Grasshoppers 10g \$229

🌿 Natural 250g \$169

STARTERS "PARA BOTANEAR"

Esquites de Maíz Criollo 145g 🌿 \$119

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

Flautas de Chamorro 3 piece order \$149

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

Molotes de Plátano Macho 🌿 \$149

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

Tortita Ahogada 1 piece order \$119

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

Tortita Ahogada de Camarón \$149

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

Queso Fundido

Melted cheese \$175
Topped with poblano pepper rajas, mushrooms or chorizo. \$195

STARTERS "PARA TAQUEAR"

Tacos de Pulpo Zarandeado 3 piece order \$239

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

Tacos de Atún a la Talla \$229

Seared tuna tacos, prepared "a la talla", served with pickled cactus, crispy leek, and cuaresmeño chile sauce. 4 piece order

Tacos de Pulpo al Pastor 3 piece order \$239

Crispy al pastor octopus tacos, served with spicy green aguachile and roasted avocado.

Tacos Pibil 3 piece order \$175

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

Tacos de Picaña 3 piece order \$259

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

Los Olvidados 3 piece order \$175

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

SOUPS & SALADS

Sopa Azteca
Tortilla soup with the house recipe.

\$139

Ensalada Patio 315g  \$180
Lettuce mix with oaxaca cheese, cherry tomato, green tomato and avocado, served with blue corn tortilla chips and cilantro vinaigrette.

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

\$139

Ensalada Jamaica 215g  \$180
Spinach and lettuce mix with strawberry and breaded goat cheese, served with a special hibiscus dressing and homemade rustic nut bar.

Crema de Maíz con Flor de Calabaza  \$139
Corn and squash blossom cream, served with roasted corn and corn bread.

Rosa Mexicana 200g  \$180
Roasted beet salad served with jocoque, mixed green leaves and a touch of pistachio, homemade rustic nuts bar and honey and morita chili vinaigrette.

Coctel de Mariscos El Patio 200g \$269
Fresh shrimp and octopus cocktail prepared tableside to your preference with our house recipe. A personalized experience celebrating the flavors of the sea.

Consomé de Pollo \$139
Accompanied with rice, vegetables and shredded chicken.
Add to your salad:
Grilled or breaded chicken 120g +\$105

MAIN COURSES

Del la Tierra

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

\$369

Chamorro Adobado \$309
650g Pork shank cooked with axiote and orange, baked in banana leaf with an almond and sesame marinade.

Filete en Salsa de Tuétano y Vino \$369
220 g Beef fillet served with bone marrow and mexican red wine sauce, accompanied with mashed potatoes.

Birria de Jalisco \$279
Guadalajara's famous dish, beef spicy stew 200g served with onion, fried beans and freshly made tortillas.

Pechuga Mixe 200 g \$295
Chicken breast stuffed with spinach, served in a creamy Mixe chili sauce with grilled vegetables.

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 \$469 Beef Lip \$339

Pollo en Mole \$295
Chicken with our exquisite homemade Mole Poblano served with rice, fried plantains and pickled onions. Chicken breast 200g

Lengua al Vapor \$369
180 g Beef tongue cooked at low temperature, with green sauce with a touch of habanero pepper.

Fajipollo \$295
Chicken fajitas 200g with peppers and onions served with fried beans and guacamole.

Tampi Patio \$339
The classic beef steak tampiqueña 200g accompanied with an enchilada, guacamole, fried beans and poblano pepper rajas.

Enchiladas Verdes 4 piece order \$275
Enchiladas stuffed with stewed chicken with parsley, au gratin and covered with creamy roasted green tomato and fresh cilantro sauce.

Arriero \$295
Grilled steak fajitas 200g with peppers and onions served with fried beans and guacamole.

Enmoladas 4 piece order \$275
Stewed chicken tacos with corn tortilla, covered with our traditional mole poblano, toasted sesame seeds and pickled onions.

MAIN COURSES

Del Mar

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.

\$345

Salmón en Salsa de Pimiento \$395

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

Salmón al Chipotle

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

\$395

Pescado Piña Cilantro \$339

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

OUR TRADITIONAL "CHILES"

Chile en Nogada 1 piece order

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

\$319

Chile Relleno 1 piece order

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

\$259

Chile Hojaldrado 1 piece order

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

\$259

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 **\$635**

Vacío de Res *HIGH CHOICE*

400g **\$635**

Rib Eye *CHOICE*

350g **\$559**

Skirt Steak *CHOICE*

300g **\$469**

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

Sombrero Patio For 3 or 4 people **\$1,150**

A mixed grill cooked in a charcoal oven, featuring beef ribs 300 g, chicken breast 200 g, marinated pork 200 g, and chorizo sausage 200 g, served with roasted vegetables, tequila-infused melted cheese, and fried beans.

Molcajetes

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

Skirt Steak 200g \$345

Shrimp 200g \$365

Molcajete Mar y Tierra **\$429**

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 **\$239**

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

 Vegetarian dish

KID'S

Hamburguesa

Hamburger with tomato, lettuce, cheese and french fries.

Beef 100g \$160 **Chicken milanesa 100g \$160**

Nuggets

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

Chicken breast 150g \$160 **Fish 150g \$180**

Side Dishes

Avocado 75g	\$75	Guacamole 95g	\$85
White rice 95g	\$45	French fries 200g	\$85
Fried beans 110g	\$45	Fried Plantains 60g	\$45
		Grilled vegetables 100g	\$85

DRINKS

Fruit Flavored Water	350 ml	\$60	Piñada	350 ml	\$79
Ask for today's flavors			Agua de Piedra	650 ml	\$125
Lemonade • Orangeade	350 ml	\$60	Carbonated mineral water		
Natural o Mineral			Clamato	260 ml	\$69
Chocomilk	350 ml	\$60	Cazuelita without	350 ml	\$89
Bottled Natural Water	500 ml	\$60	alcohol		
Sodas	355 ml	\$60	Infusions	210 ml	\$79
Topochico	355 ml	\$60	• Peach, pineapple and mango		
			• Strawberry, cranberry, and rose petals		
			• Kiwi and passion fruit		
			• Hazelnut, apricot, and coconut		
Type of milk:			Fruit Smoothie	350 ml	\$60
Lactose free, Lactose free Light,			Ask for today's flavors		
Almond +\$15					

BEER

Beer

Corona, Corona Light	355 ml	\$60
Victoria, Pacífico, Estrella		
Michelob Ultra	355 ml	\$72
Stella Artois	330 ml	\$75
Modelo Especial	355 ml	\$69
Negra Modelo	355 ml	\$69

Craft Beer

Colimita	355 ml	\$105
Lager		
Piedra Lisa	355 ml	\$105
Session IPA		
Cayaco	355 ml	\$105
Lager Tropical		
Páramo	355 ml	\$105
Pale Ale		
Minerva	355 ml	\$105
Viena		
Minerva	355 ml	\$105
Stout		
Fiesta Latina	355 ml	\$105
Agave Ale • Gluten free		

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



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