



SEASONAL *specials* MENU



TEQUILA
Campo Azul



✓ Sabores de México

✓ Emociones del mundo

✓ Punto de encuentro:
El Patio Tlaquepaque



✿ — Mexican Flavors Glossary — ✿

Tatemado: Mexican cooking technique where ingredients are fire-roasted to create a smoky, deep flavor.

Huitlacoche: A prized Mexican corn fungus known for its earthy and delicate flavor.

Campechanas: Traditional Mexican caramelized puff pastry known for its light and crispy texture.

COCKTAIL

Mango Tango

Fresh mango with reposado 1940 Tequila, homemade ginger syrup, and lime juice, served frozen or on the rocks, finished with a touch of parsley salt. Tropical, citrusy, and lightly spiced.

250 ml

\$169

STARTERS

Aguachile Tatemado

Shrimp aguachile with tiger's milk infused with fire-roasted tortilla. Smoky, citrusy, and deeply Mexican.

200 g

\$229

Los de Jícama

Shrimp tacos wrapped in jicama tortillas, served with mango pico de gallo, fresh avocado, and chili mayo.

3 piece order

\$172

MAIN COURSE

Filete de la Milpa

Beef fillet gratinéed with fresh huitlacoche and a touch of epazote, served over a poblano chile sauce and finished with verdolaga sprouts, huitlacoche, and chili oil. A must, and rooted in Mexican tradition.

220 g

\$369

DESSERT

Campechanas del Patio

House-made campechanas served with artisanal vanilla ice cream and cajeta sauce with a touch of tequila. Crispy, sweet, and perfect for sharing.

\$119

Helado de la Casa

House-made yellow lemon ice cream served with cookie crumble. Perfect for a hot afternoon.

\$109



@elpatiotlaquepaque

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

