



SEASONAL
specials
MENU



TEQUILA
Campo Azul

MAIN COURSE

Chile en Nogada

One of the most iconic dishes in Mexican cuisine, Chile en Nogada is a true jewel of Puebla's culinary tradition. Originally created by the Augustinian nuns in Puebla to celebrate Mexico's Independence and honor Agustín de Iturbide.

Our recipe blends sweet and savory flavors with more than 20 ingredients: a poblano pepper stuffed with a mix of ground beef and pork, combined with seasonal fruits like peach and apple. It's topped with a smooth walnut sauce (nogada), fresh pomegranate seeds, and parsley — representing the colors of the Mexican flag.

Traditionally considered a seasonal dish, Chile en Nogada is typically served in the summer and early fall, when key ingredients like Castillan walnuts and pomegranate are in season.

Available battered or without batter

1 piece

\$319



Fun fact



Here at El Patio Tlaquepaque, we serve it all year round — available in season with or without pomegranate.



Chef's Suggestion



Pairs beautifully with a glass of rosé or red wine.



Mexico is served this season

August and September bring us together around the table to celebrate the ingredients that give life to one of our country's most iconic and beloved culinary traditions.

COCKTAIL

Adelita Rosa

A tribute to the strength and sweetness of the Mexican woman. Campo Azul Reposado Tequila, brandy, strawberries, fresh lime, and hibiscus come together in a vibrant cocktail full of character and tradition.

250 ml

\$159

STARTERS

Enchiladas Agustinas

Inspired by the cuisine of Puebla. Corn tortillas filled with our traditional Chile en Nogada picadillo, prepared with beef, pork, fruits, and spices. Served with your choice of poblano mole or black mole.

5 pieces

\$249

Molcajete de Queso Frito

For sharing cravings: Crispy cheese breaded with pork cracklings, served in green sauce with epazote, cilantro, and warm flour tortillas.

250 g

\$219

— Mexican Flavors Glossary —

Epazote: Mexican aromatic herb with a pungent, earthy flavor, commonly used in traditional dishes.

Molcajete: Traditional Mexican stone mortar and pestle, used for grinding spices and serving dishes.

DESSERT

Del Metate al Chocolate

A flourless chocolate cake, freshly baked and finished tableside with metate-ground chocolate sauce, artisanal vanilla ice cream, pistachios, and caramel popcorn. A rich dessert with layers of texture and authentic Mexican flavor.

160 g

\$149



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