

EL PATRON

Traditional Mexican Cuisine

Our kitchen is an example of miscegenation; Manifests the flavors of the nude Mexican table, breaks paradigms and exposes timidly the little explored. The same that we express without geographical limitations, focused on showing the techniques that distinguish us and the products that our environment offers, combining them with folklore, charisma and creativity that define us. All this with a single objective: to reach the limit of delight.

Chef Raúl Soto

COLD APPETIZERS

Guacamole | \$199

Pico de gallo, chili flakes, aged Cotija cheese

Tuna tiradito | \$229

Salsa macha vinaigrette, avocado, cucumber, red onion, serrano pepper, fermented lemon

Coconut & shrimp aguachile | \$229

Roasted jalapeño sauce, avocado, cucumber, red onion, green apple

Octopus and shrimp cocktail | \$299

Cooked shrimp, octopus from San Carlos Bay, tomato and orange ketchup, shrimp broth, chili, avocado, cucumber, red onion

Green ceviche | \$269

Catch of the day cured in salt, green juice, olives, jicama, avocado, cilantro, cucumber, red onion, oregano, tapioca toast

SOUPS

Lobster chilpachole | \$229

With garlic shrimp, cilantro, chochoyotas, epazote

Tortilla soup | \$219

Chilacate chili, sour cream, avocado, Panela cheese

SALADS

Caesar | \$219

Romaine lettuce, dark beer toast, anchovy puree, aged Cotija cheese

Miraflores | \$219

Heirloom tomatoes, black bean hummus, Ocosingo cheese, Pesto of Hoja Santa, pumpkin seed, arugula, pasilla chili powder

Grapefruit & green | \$219

Mix of organic green, pink grapefruit, roasted asparagus, avocado, grilled chayote, goat cheese, sunflower seeds, chipotle and agave vinaigrette,

Add a choice of:

Chicken / +\$95

Shrimp / +\$109

Lobster / +\$249 Premium



Contains Gluten



Vegetarian



Variable Heat

Prices are in Mexican pesos and include tax. Please note that we are unable to accept cash payments. Our All Inclusive & Meal Plan Guests enjoy a 25% food and beverage discount on items marked PREMIUM.

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TACOS & SALSA

Tuna carnitas tacos | \$259

Corn tortilla, tuna confit, guacamole, cured tomatillo, pickled onion, pork rinds, green sauce

Rib Eye tacos | \$269

Black mole, corn tortilla, roasted onion, guacamole, Taquera sauce

Crispy cochinita taco | \$199

Guacamole, pineapple & habanero sauce, Xnipec, lettuce

Al pastor mushroom tacos | \$219

Blue corn tortilla, pineapple, cilantro, onion, creamy jalapeño sauce

MEXICAN DELIGHTS

Green pipian pork | \$399

Braised Chamorro, creamy green sauce, pumpkin seed, Potato confit, quelite and nopal salad

Garlic butter Sea Bass | \$569

Black garlic vinaigrette, cauliflower puree, spinach, parsley oil

Butter shrimp | \$699

Hot sauce, homemade noodles, fried garlic, green onion, basil

Swiss enchiladas | \$349

Creamy green sauce, Oaxaca cheese, roasted chicken, sour cream, cilantro, red onion, radishes

Beef ribs | \$699

Charro lentils, chayote, marinade cauliflower, banana puree

ON OPEN FIRE

Lobster cazuela | \$2459 *Premium*

Grilled, garlic butter, rice lying down, avocado

Half grilled chicken | \$449

Chileajo, tomatillo guacamole, papas bravas, roasted onion

Zarandeado fish | \$569

Spice marinade and cascabel chili, caramelized onion arugula salad, radishes, avocado, güero chili mayonnaise

Molcajete | \$479

Arrachera fajitas, chorizo, green onion, prickly pear, avocado, roasted jalapeño, grilled cheese, beans

Rib Eye | \$699 *Premium*

Cheese sope, guajillo gravy, pico de gallo, grilled avocado

Cowboy Steak | \$1659 *Premium*

Sauce of your choice: dark beer reduction, guajillo gravy, fresh herbs, Merlot butte



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