

# 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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