# **DINNER MENU**

# Appetizers

Guacamole *fl* 21.18 \$ 11.90

Guacamole made with avocado, cilantro, serrano chili pepper, herbs and spices, served with homemade totopos (chips).

#### **Empanadas (3 pieces)** *fl* 12.46 \$ 7.00

Empanadas stuffed with cheese, served with cream and red salsa.

### **Melted cheese**

The perfect combination of melted cheese served with handmade corn tortillas.

◆ Plain	fl 13.35	\$ 7.50
<ul> <li>With Mushrooms</li> </ul>	<i>ft</i> 15.93	\$ 8.95
◆ With Chorizo	ft 15.93	\$ 8.95

### Vegetarian Ceviche fl 16.02 \$ 9.00

Mix of seasonal vegetables with Provenzal seasoning, orange slices, lime and a dash of chili pepper.

### Sopes (4 pieces) # 14.15 \$ 7.95

Marinated beef and chicken served on a corn torilla with refried beans, served with onions, cream, cheese and green sauce.

### Cheese La Patrona fl 14.15 \$ 7.99

Delicious fried breaded cheese served with corn tortillas.

#### Shrimp Tostadas fl 16.02 \$ 9.00

Mexican style cooked shrimps, served over a fried tortilla with refried beans, lettuce, cream and cheese.

#### **Shrimp Cocktail** *ft* 23.14 **\$** 13.00

Mix of fresh cilantro, lime juice, onions, avocado and a homemade Mexican cocktail sauce, served in a glass cup.



# Soups

Black Bean Soup ft 15.13 \$ 8.50

Cream of black bean soup with a hint of cilantro and topped with chorizo bits.

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Aromatic lime soup, served with lime wedges, diced tomatoes, shredded chicken, tortilla strips and roasted xcatic chili.

### **Tortilla Soup** *fl* 15.13 \$ 8.50

Traditional Mexican soup made with roasted tomatoes, onions and chili pasilla, served with fried tortilla strips and cheese.

### Salads

### Patrona's Salad #16.91 \$ 9.50

Medley of fresh lettuces, diced mango, goat cheese, caramelized pecans and raisins.

### Spinach Salad fl 16.91 \$ 9.50

Medley of fresh spinach, egg, tomato, bacon, and red onions, with a honey dressing.

#### **Cancun Salad** *fl* 16.02 \$ 9.00

Medley of lettuces served with a pumpkin seed dressing, tomato, cucumber, corn, bacon, orange slices, cheese and fried tortilla strips.

◆ Add Grilled Chcken	+fl 8.01	+\$ 4.50
◆ Add Shrimp	+fl 12.46	+\$ 7.00
◆ Add Arrachera	+fl 12.46	+\$ 7.00

### **Shrimp Salad** *fl* 24.92 \$ 14.00

Shrimps served in half avocado, over a selection of lettuce.

### Caesar Salad #21.36 \$ 12.00

A classic, with homemade dressing, lettuce, croutons and parmesan cheese.

### Enjoy a Mexican Event!

Ask your waiter for a tableside preparation.
(\$10.00 charge per Table)

# Fajitas La Patrona

Served with onions and bell peppers, rice, refried beans, red sauce and pico de gallo with your choice of corn or flour tortillas.

◆ Shrimp	fl 41.83	\$ 23.50
◆ Chicken	fl 37.38	\$ 21.00
◆ Chicken & Steak	fl 41.83	\$ 23.50
<ul><li>◆ Vegetarian</li></ul>	ft 37.38	\$ 21.00
◆ Fish	fl 41.83	\$ 23.50
Mix	fl 46.61	\$ 24.50

### A Tacos & Burritos

### Grilled Beef Burrito fl 37.38 \$ 21.00

Flour tortilla with grilled beef steak, refried beans and mozzarella cheese, served with a traditional Mexican sauce, rice and guacamole.

#### Arrachera Tacos #21.00

Arrachera (skirt steak) in corn tortillas served with refried beans, onion, cliantro, radish, shredded lettuce, guacamole sauce and a traditional recipe of red salsa taquera.



# **DINNER MENU**

### Agin Entrees

**Mayan Pork Tomahawk** *fl* 41.83 \$ 23.50 Grilled Pork with bell peppers, onions, jalapeño butter and tikinxic sauce, served with tortillas, quacamole and Mexican rice.

Chicken Tampico fl 40.05 \$ 22.50

Almond crusted chicken breast, stuffed with spinach and mozarella cheese, served with creamy chile poblano sauce, mashed potatoes and buttered vegetables.

**Yucatecan Poc Chuc**  $fl\ 41.83$  \$ 23.50 Grilled meat cooked with onion served with corn tortillas, guacamole, beans and rice.

- Pork or
- ◆ Chicken



# Enchiladas

Mole Enchiladas fl 33.73 \$ 18.95

Three corn tortillas with shredded chicken, topped with mole sauce, crumbled cheese and onion rings, served with Mexican rice and refried beans.

Green Enchiladas fl 33.73 \$ 18.95

Three shredded chicken enchiladas served in green sauce topped with mozarella with a side of Mexican rice and refried beans.

Red Enchiladas ft 33.73 \$ 18.95

Three chicken enchiladas in a ranchera tomato sauce and topped with mozzarella with a side of Mexican rice and refried beans.

in a creamy chipotle chili sauce with parmesan au gratin, served with rice.

**Vegetarian Enchiladas** #133.73 \$18.95

Three corn tortillas stuffed with sauteed spinach, mushrooms, onions, sweet corn and zucchini. Served with frijoles de la olla (stewed beans), sliced roasted tomatoes and spring onions.

# 🖊 From the Grill

Ribeye	fl 48.95	\$ 27.50
Arrachera Steak	fl 46.28	\$ 26.00
New York Steak	fl 56.07	\$ 31.50
Filet Mignon	fl 56.07	\$ 31.50
Beef Fillet Tampiqueña	fl 60.52	\$ 34.00
Marinated beef fillet, served with golden frie chicken flutes, quesadillas, guacamole and		

chicken flutes, quesadillas, guacamole and a traditional Mexican sauce.

Patrona Flambe, Steak Diane 170.31 \$39.50

Pan fried beef steak with a sauce made from the seasoned pan juices, prepared tableside and flambéed.

\* All of the above includes one of our side orders.



### **Side Orders**

\$ 3.95 Each fl 7.03 Each

- Baked Potato
- French Fries
- Mashed Potato
- Sweet Corn
- Mix Vegetables
- Mexican Rice

# 🦊 Seafood & Pasta

**Spaghetti** fl 32.93 \$ 18.50 In creamy chipotle and goat cheese sauce.

◆ Add Grilled Chcken +fl 8.01 +\$ 4.50

◆ Add Shrimp +fl 12.46 +\$ 7.00

Stuffed Red Snapper ft 49.75 \$ 27.95

Red Snapper stuffed with seafood served with mixed vegetables and rice.

Shrimp al Tequila fl 48.95 \$ 27.50

Shrimp sauteed with garlic and onion, flambeed with tequila and lobster sauce, served with rice and mix vegetables.

Flambeed tableside + fl 17.80 + \$10.00

Fish Fillet Tikinxic Style fl 47.17 \$ 26.50

Grilled fish marinated with achiote served with banana leaf, bell peppers, tomato and onions.

### **Lobster Specials**

Choose between 6 oz or 8 oz of lobster tail and select the style of your preference.

◆ Butter Cream Sauce \$ Market Price ◆ Garlic Sauce \$ Market Price ◆ Thermidor \$ Market Price

◆ Ajillo Sauce \$ Market Price



# **COFFEE & DESSERTS**

# **Desserts**

- Flan Napolitano fl 11.57 \$ 6.50 Traditional Mexican custard, with a base of
- eggs, milk, vanilla and caramelized sugar.
- ◆ Ice Cream Ask you waiter for our different flavors.
  fl 14.24 \$ 8.00
- ◆ Chocolate Cake For chocolate craving, try our signature take on the classic chocolate cake.
  fl 18.69 \$10.50
- ◆ Key Lime Pie fl 18.69 \$10.50 Our versión of the American dessert; made with fresh limes and a homemade Graham cracker crust
- Churros fl 14.24 \$ 8.00 Fried dough strips sweetened with cinnamon and sugar served with chocolate syrup.



# A Flambée Specials

Flambée at your table; available only for dinner time.

• Banana Flambée ft 25.81 \$14.50

Dessert made from bananas and vanilla ice cream, with a sauce made from butter, brown sugar, cinnamon, brandy, and banana liqueur.

• Cherries Jubilee *ft* 25.81 \$14.50

Dark sweet cherries are simmered with red wine, and flambeed with brandy and cherry liqueur, served with vanilla ice cream.

• Mango Flambée fl 25.81 \$14.50 Seasonal dessert made with soft and caramelized

Seasonal dessert made with soft and caramelized liqueur infused mango, topped with vanilla ice cream.

### Coffee & Espresso

• Cappuccino	fl 8.90	\$ 5.00
Cappucino Mocha	fl 10.68	\$ 6.00
Cappucino Caramel	fl 10.68	\$ 6.00
• Latte	fl 8.90	\$ 5.00
• Espresso	fl 7.12	\$ 4.00
• Espresso Doppio	fl 8.90	\$ 5.00
American coffee	fl 7.12	\$ 4.00
• Iced Coffee	fl 8.90	\$ 5.00
• Iced Coffee Caramel	fl 10.68	\$ 6.00
• Iced Coffee Mocha	fl 10.68	\$ 6.00
Hot Chocolate	<i>f</i> l 8.90	\$ 5.00
* Extra Shot	<i>f</i> l 3.56	\$ 2.00
* Extra Syrop	fl 1.78	\$ 1.00
* Whipped Cream	fl 1.78	\$ 1.00

### Coffee Flambée

Flambée at your table; available only for dinner time.

- ◆ Flambée Italian Coffee fl 25.81 \$14.50 Elaborate table-side preparation of flaming coffee drink, involving kahlua and amaretto liqueur, served with vanilla ice cream.
- Flambée Mayan Coffee fl 25.81 \$14.50 Elaborate table-side preparation of flaming coffee drink, involving kahlua and xtabentun liqueur, served with vanilla ice cream.
- Flambée Mexican Coffee fl 25.81 \$14.50 Elaborate table-side preparation of flaming coffee drink, involving kahlua and tequila, served with vanilla ice cream.
- ◆ Flambée Spanish Coffee fl 25.81 \$14.50 Elaborate table-side preparation of flaming

coffee drink, involving kahlua and brandy,

Wisky, served with vanilla ice cream.

served with vanilla ice cream.

- ◆ Flambée Irish Coffee fl 25.81 \$14.50 Elaborate table-side preparation of flaming coffee drink, involving kahlua and Jameson
- **Gea**★Ask your waiter for our variety

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