

DINNER MENU

Appetizers

Guacamole \$ 10.00

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

Empanadas (3 pieces) \$ 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 \$ 7.50
- ◆ With Mushrooms \$ 8.95
- ◆ With Chorizo \$ 8.95

Vegetarian Ceviche \$ 9.00

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

Sopes (4 pieces) \$ 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 \$ 7.95

Delicious fried breaded cheese served with corn tortillas.

Shrimp Tostadas \$ 9.00

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

Shrimp Cocktail \$ 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 \$ 7.50

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

Lime Soup \$ 7.50

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

Tortilla Soup \$ 7.50

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

Salads

Patrona's Salad \$ 9.50

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

Cancun Salad \$ 9.00

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

- ◆ Add Grilled Chicken + \$ 3.00
- ◆ Add Arrachera (skirt steak) + \$ 5.00

Shrimp Salad \$ 13.00

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

Caesar Salad \$ 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 \$ 23.50
- ◆ Chicken \$ 21.00
- ◆ Arrachera skirt steak \$ 23.50
- ◆ Chicken & Steak \$ 23.50
- ◆ Fish \$ 23.50
- ◆ Vegetarian \$ 21.00
- ◆ Mix \$ 24.50

Tacos & Burritos

Grilled Beef Burrito \$ 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, cilantro, radish, shredded lettuce, guacamole sauce and a traditional recipe of red salsa taquera.

Dinner from 6 pm - 11 pm.



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Main Entrees

Mayan Pork Tomahawk \$ 23.50

Grilled Pork with bell peppers, onions, jalapeño butter and tikinxic sauce, served with tortillas, guacamole and Mexican rice.

Cochinita Pibil \$ 22.50

Authentic Yucatecan dish, baked pork with achiote and sour orange, served with pickled red onion and Xnipec habanero chili sauce.

Carnitas \$ 23.50

Pork cooked to perfection served with a side of rice, guacamole and beans.

Chicken Tampico \$ 19.50

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

Chicken Mixiote \$ 23.50

Tender pieces of chicken wrapped in a banana leaf and slow cooked, served with corn tortillas and rice.



Enchiladas

Mole Enchiladas \$ 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 \$ 18.95

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

Red Enchiladas \$ 18.95

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

Shrimp & Lobster Enchiladas \$ 23.50

Three flour tortillas stuffed with lobster and shrimp in a creamy chipotle chili sauce with parmesan au gratin, served with rice.

Vegetarian Enchiladas \$ 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 \$ 26.00

Arrachera Steak \$ 26.00

New York Steak \$ 31.50

Filet Mignon \$ 31.50

Beef Fillet Tampiqueña \$ 34.00

Marinated beef fillet, served with golden fried chicken flutes, quesadillas, guacamole and a traditional Mexican sauce.

Patrona Flambe, Steak Diane \$ 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

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

Seafood & Pasta

Spaghetti \$ 18.50

In creamy chipotle and goat cheese sauce.

- ◆ Add Grilled Chicken \$ 6.50
- ◆ Add Shrimp \$ 8.00

Stuffed Grouper \$ 27.95

Grouper stuffed with seafood served with mixed vegetables and rice.

Shrimp al Tequila \$ 26.50

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

- ◆ Flambéed tableside + \$ 10.00

Fish Fillet Tikinxic Style \$ 21.50

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

Lobster Specials

Choose between 6 oz, 7 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** \$ 6.50
Traditional Mexican custard, with a base of eggs, milk, vanilla and caramelized sugar.

- ◆ **Ice Cream** \$ 8.00
Ask you waiter for our different flavors.

- ◆ **Chocolate Cake** \$10.50
For chocolate craving, try our signature take on the classic chocolate cake.

- ◆ **Key Lime Pie** \$10.50
Our versión of the American dessert; made with fresh limes and a homemade Graham cracker crust.

- ◆ **Churros** \$ 8.00
Fried dough strips sweetened with cinnamon and sugar served with chocolate syrup.



Flambée Specials

Flambée at your table; available only for dinner time.

- ◆ **Banana Flambée** \$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** \$14.50
Dark sweet cherries are simmered with red wine, and flambéed with brandy and cherry liqueur, served with vanilla ice cream.

- ◆ **Mango Flambée** \$14.50
Seasonal dessert made with soft and caramelized liqueur infused mango, topped with vanilla ice cream.

Coffee & Espresso

- ◆ **Cappuccino** \$ 5.00
- ◆ **Cappucino Mocha** \$ 6.00
- ◆ **Cappucino Caramel** \$ 6.00
- ◆ **Latte** \$ 5.00
- ◆ **Espresso** \$ 4.00
- ◆ **Espresso Doppio** \$ 5.00
- ◆ **American coffee** \$ 4.00
- ◆ **Iced Coffee** \$ 5.00
- ◆ **Iced Coffee Caramel** \$ 6.00
- ◆ **Iced Coffee Mocha** \$ 6.00
- ◆ **Hot Chocolate** \$ 5.00
 - * **Extra Shot** \$ 2.00
 - * **Extra Syrop** \$ 1.00
 - * **Whipped Cream** \$ 1.00

Coffee Flambée

Flambée at your table; available only for dinner time.

- ◆ **Flambée Italian Coffee** \$12.50
Elaborate table-side preparation of flaming coffee drink, involving kahlua and amaretto liqueur, served with vanilla ice cream.

- ◆ **Flambée Mayan Coffee** \$12.50
Elaborate table-side preparation of flaming coffee drink, involving kahlua and xtabentun liqueur, served with vanilla ice cream.

- ◆ **Flambée Mexican Coffee** \$12.50
Elaborate table-side preparation of flaming coffee drink, involving kahlua and tequila, served with vanilla ice cream.

- ◆ **Flambée Spanish Coffee** \$12.50
Elaborate table-side preparation of flaming coffee drink, involving kahlua and brandy, served with vanilla ice cream.

- ◆ **Flambée Irish Coffee** \$12.50
Elaborate table-side preparation of flaming coffee drink, involving kahlua and Jameson Whisky, served with vanilla ice cream.

Tea

*Ask your waiter for our variety

\$ 4.00

