

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 tortilla 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.



DINNER MENU

🌸 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

