

# 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
- ◆ With Mushrooms fl 15.93 \$ 8.95
- ◆ With Chorizo fl 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)** fl 14.15 \$ 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** fl 14.15 \$ 7.95

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** fl 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** fl 15.13 \$ 8.50

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

**Lime Soup** fl 15.13 \$ 8.50

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** fl 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** fl 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
- ◆ Vegetarian fl 37.38 \$ 21.00
- ◆ Fish fl 41.83 \$ 23.50
- ◆ Mix fl 46.61 \$ 24.50

## *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** fl 37.38 \$ 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.**





## 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** *fl* 14.24 \$ 8.00  
Ask you waiter for our different flavors.
- ◆ **Chocolate Cake** *fl* 18.69 \$10.50  
For chocolate craving, try our signature take on the classic chocolate cake.
- ◆ **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.



### *Flambée Specials*

Flambée at your table; available only for dinner time.

- ◆ **Banana Flambée** *fl* 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** *fl* 25.81 \$14.50  
Dark sweet cherries are simmered with red wine, and flambéed with brandy and cherry liqueur, served with vanilla ice cream.
- ◆ **Mango Flambée** *fl* 25.81 \$14.50  
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** *fl* 8.90 \$ 5.00
  - \* **Extra Shot** *fl* 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, 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 Whisky, served with vanilla ice cream.

### *Tea*

*fl* 7.12 \$ 4.00

\*Ask your waiter for our variety

