



Dinner

APPETIZERS

Guacamole..... fl 30.26 \$17.00

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

Mexican Empanadas (3 pieces)... fl 24.48 \$13.75

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 20.92 \$ 11.75

With Mushrooms fl 23.14 \$ 13.00

With Chorizo fl 23.14 \$ 13.00

Vegetarian Ceviche..... fl 24.48 \$13.75

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

Cheese La Patrona..... fl 24.03 \$13.50

Delicious fried breaded cheese covered with tomatillo sauce served with corn tortillas.

Sopes (4 pieces)..... fl 24.03 \$13.50

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

Shrimp Tostadas..... fl 25.81 \$14.50

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

Shrimp Cocktail..... fl 35.60 \$20.00

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

SOUPS

Black Bean Soup..... fl 22.25 \$12.50

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

Lime Soup..... fl 22.25 \$12.50

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

Tortilla Soup..... fl 22.25 \$12.50

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

Caldo Tlalpeño..... fl 28.48 \$16.00

Shredded chicken soup, mild spicy chipotle pepper; carrots and tomato served with avocado and fresh cheese.

SALADS

Patrona's Salad..... fl 28.48 \$16.00

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

Cancun Salad..... fl 28.48 \$16.00

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

Add Grilled Chicken +fl 12.28 \$6.90

Add Shrimp +fl 17.62 \$9.90

Add Arrachera +fl 17.62 \$9.90

Shrimp Salad..... fl 39.16 \$22.00

Shrimps served in half avocado, over a selection of lettuce with sour cream and onion.

Caesar Salad..... fl 40.94 \$23.00

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

Caribbean Salad..... fl 28.93 \$16.25

Medley of lettuces, mango, carrots, asparagus, spinach and grapefruit with a honey dressing.



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ENCHILADAS

Mole Enchiladas.....	fl 46.28	\$26.00
<i>Three corn tortillas with shredded chicken, topped with mole sauce, crumbled cheese and onion rings, served with Mexican rice and refried beans.</i>		
Green Enchiladas.....	fl 46.28	\$26.00
<i>Three shredded chicken enchiladas served in green sauce topped with mozzarella with a side of Mexican rice and refried beans.</i>		
Red Enchiladas.....	fl 46.28	\$26.00
<i>Three chicken enchiladas in salsa ranchera and topped with mozzarella cheese with a side of Mexican rice and refried beans.</i>		
Shrimp & Lobster Enchiladas.....	fl 57.85	\$32.50
<i>Three tortillas stuffed with lobster and shrimp in a creamy chipotle chili sauce with parmesan au gratin, served with rice.</i>		
Vegetarian Enchiladas.....	fl 46.28	\$26.00
<i>Three corn tortillas stuffed with sautéed spinach, mushrooms, onions sweet corn and zucchini. Served with frijoles de la olla (stewed beans) sliced roasted tomatoes and spring onions.</i>		

SEAFOOD & PASTA

Spaghetti or Fettuccine.....	fl 32.93	\$18.50
<i>In creamy chipotle and goat cheese sauce.</i>		
Add Grilled Chicken	+fl 12.28	+\$6.90
Add Shrimp	+fl 17.62	+\$9.90
Red Snapper Yucatecan Style.....	fl 57.85	\$32.50
<i>Red Snapper with seafood served with mixed vegetables and rice.</i>		
Shrimp al Tequila.....	fl 57.85	\$32.50
<i>Shrimp sautéed with garlic and onion, flambéed with tequila and lobster sauce, served with rice and mix vegetables.</i>		
Flambéed tableside	+fl 17.80	+\$10.00
Fish Fillet Tikinxic Style.....	fl 57.85	\$32.50
<i>Grilled fish marinated with achiote served with banana leaf bell peppers, tomato and onions.</i>		
Lobster Specials.....	\$ Market price	
<i>Choose between 6 oz or 8 oz of lobster tail and select the style of you preference.</i>		

- Butter Cream Sauce
- Garlic Sauce
- Thermidor
- Ajillo Sauce

FROM THE GRILL

Ribeye 12 oz.....	fl 62.30	\$35.00
Arrachera Steak.....	fl 57.85	\$32.50
New York Steak 12 oz.....	fl 58.74	\$33.00
Fillet Mignon.....	fl 76.54	\$43.00
Beef Fillet Tampiqueña.....	fl 76.54	\$43.00
<i>Marinated beef fillet, served with golden fried chicken flutes quesadillas, guacamole and a traditional Mexican sauce.</i>		
Patrona Flambé, Steak Diane.....	fl 87.67	\$49.25
<i>Pan fried beef steak with a sauce made from the seasoned pan juices prepared tableside and flambéed.</i>		

** All of the above include two of our side orders

** Side orders.....	fl 10.68	\$6.00
Baked potato, French Fries, Mashed Potato		
Sweet Corn, Mix Vegetables, Mexican Rice		





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TACOS & BURRITOS

Grilled Burrito..... fl 48.95 \$27.50
Flour tortilla with your choose of grilled chicken, veggies or beef steak refried beans and mozzarella cheese, served with a traditional Mexican sauce, rice and guacamole.

- Vegan (no cheese)
- Beef
- Chicken

Arrachera Tacos..... fl 47.17 \$26.50
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.



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 57.85 \$32.50
 Steak..... fl 55.18 \$31.00
 Chicken..... fl 48.95 \$27.50
 Chicken & Steak..... fl 55.18 \$31.00
 Vegetarian..... fl 48.95 \$27.50
 Fish..... fl 57.85 \$32.50
 Mix..... fl 56.96 \$32.00

MAIN ENTRÉES

Mayan Pork Tomahawk..... fl 56.96 \$32.00
Grilled pork with bell peppers, onions, jalapeño butter and Tikinix sauce served with tortillas, guacamole and Mexican rice.

Cochinita Pibil..... fl 49.84 \$28.00
Authentic Yucatecan dish, naked pork with achiote and sour orange, served with pickled red onion and Xnipec habanero chili sauce.

Carnitas..... fl 56.96 \$32.00
Pork cooked to perfection served with a side of rice guacamole and beans.

Chicken Tampico..... fl 57.85 \$32.50
Almond crusted chicken breast, stuffed with spinach and mozzarella cheese served with creamy chile poblano sauce mashed potatoes and buttered vegetables.

Yucatecan Poc Chuc..... fl 56.96 \$32.00
Grilled pork meat cooked with onion served with corn tortilla guacamole, beans and rice.





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DESSERTS

Flan Napolitano.....	fl 18.69	\$10.50
<i>Traditional Mexican custard, with a base of eggs milk vanilla and caramelized sugar.</i>		
Ice Cream.....	fl 17.80	\$10.00
<i>Ask your waiter for our different flavors.</i>		
Chocolate Cake.....	fl 23.14	\$13.00
<i>For chocolate craving, try our signature take on the classic chocolate cake.</i>		
Key Lime Pie.....	fl 23.14	\$13.00
<i>Our version of the American dessert; made with fresh limes and homemade Graham cracker crust.</i>		
Churros.....	fl 19.58	\$11.00
<i>Fried dough strips sweetened with cinnamon and sugar served with chocolate syrup.</i>		
Tres Leches Cake.....	fl 23.14	\$13.00
<i>An ultra-light cake soaked in a sweet milk mixture and topped with fresh whipped cream. This simple Mexican dessert is one of the favorites!</i>		

COFFEE & EXPRESSO

Cappuccino.....	fl 8.90	\$5.00
Cappuccino Mocha.....	fl 10.68	\$6.00
Cappuccino 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
Regular Coffee.....	fl 7.12	\$4.00
Iced Coffee.....	fl 8.90	\$5.00
Iced Coffee Mocha.....	fl 10.68	\$6.00
Iced Coffee Caramel.....	fl 10.68	\$6.00
Hot Chocolate.....	fl 8.90	\$5.00
Tea (Ask for our variety).....	fl 7.12	\$4.00
Extra shot.....	fl 3.56	\$2.00
Extra Syrup.....	fl 3.56	\$2.00
Whipped cream.....	fl 3.56	\$2.00

FLAMBÉE SPECIALS

Flambée at your table; available only for dinner time.

Banana Flambée.....	fl 35.60	\$20.00
<i>Dessert made from bananas and vanilla ice cream, with a sauce made from butter, brown sugar, cinnamon, brandy, and banana liqueur.</i>		
Cherries Jubilee.....	fl 35.60	\$20.00
<i>Dark sweet cherries are simmered with red wine, and flambéed with brandy and cherry liqueur, served with Vanilla ice cream.</i>		
Mango Flambée.....	fl 35.60	\$20.00
<i>Seasonal dessert made with soft and caramelized liqueur infused mango topped with vanilla ice-cream.</i>		

Coffee Flambée.....	fl 36.49	\$20.50
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Flambée at your table, available only for Dinner.

- Flambée Italian Coffee
Elaborate table-side preparation of flaming coffee drink involving kahlua and amaretto liqueur, served with vanilla ice cream.
- Flambée Mayan Coffee
Elaborate table-side preparation of flaming coffee drink involving kahlua and xtabentun liqueur, served with vanilla ice cream.
- Flambée Mexican Coffee
Elaborate table-side preparation of flaming coffee drink involving kahlua and tequila, served with vanilla ice cream.
- Flambée Spanish Coffee
Elaborate table-side preparation of flaming coffee drink involving kahlua and brandy, served with vanilla ice cream.
- Flambée Irish Coffee
Elaborate table-side preparation of flaming coffee drink involving kahlua and Jameson whiskey, served with vanilla ice cream.