



# Dinner

## APPETIZERS

GUACAMOLE ..... XCG 30.26 \$17.00

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

MEXICAN EMPANADAS (3 pieces).. XCG 24.84 \$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 ..... XCG 20.92 \$11.75

WITH MUSHROOM ..... XCG 23.14 \$13.00

WITH CHORIZO ..... XCG 23.14 \$13.00

VEGETARIAN CEVICHE ..... XCG 24.48 \$13.75

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

CHEESE LA PATRONA ..... XCG 24.03 \$13.50

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

SOPES (4 pieces) ..... XCG 24.03 \$13.50

Corn flour shell with black beans on top, chicken or beef or cochinita pibil, lettuce and cream, with green and traditional Mexican sauce on the side.

SHRIMP TOSTADAS ..... XCG 25.81 \$14.50

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

SHRIMP COCKTAIL ..... XCG 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 ..... XCG 22.25 \$12.50

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

LIME SOUP ..... XCG 22.25 \$12.50

Aromatic lime soup with lime wedges, tomatoes, carrots, bell pepper, and celery julienned, shredded chicken, and tortilla strips.

TORTILLA SOUP ..... XCG 22.25 \$12.50

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

CALDO TLALPEÑO ..... XCG 28.48 \$16.00

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

## SALADS

PATRONA'S SALAD ..... XCG 28.48 \$16.00

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

CANCUN SALAD ..... XCG 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 ..... XCG 12.28 \$6.90

ADD SHRIMP ..... XCG 17.62 \$9.90

ADD ARRACHERA ..... XCG 17.62 \$9.90

SHRIMP SALAD ..... XCG 39.16 \$22.00

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

CAESAR SALAD ..... XCG 40.94 \$23.00

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

CARIBBEAN SALAD ..... XCG 28.93 \$16.25

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



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### MAIN ENTRÉES

MAYAN PORK TOMAHAWK .... XCG 56.96 \$32.00

Grilled pork with poblano peppers, onions, jalapeño butter and Tikin Xic sauce served with tortillas, guacamole and Mexican rice.

COCHINITA PIBIL ..... XCG 49.84 \$28.00

Authentic Yucatecan dish, naked pork with achiote and sour orange, served with chopped red onion and habanero chili sauce.

CARNITAS ..... XCG 56.96 \$32.00

Pork cooked to perfection served with a side of rice, guacamole, onion, cilantro, green sauce and chicharrón.

CHICKEN TAMPICO ..... XCG 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 ..... XCG 56.96 \$32.00

Grilled pork meat cooked with onion served with corn tortilla, guacamole, beans and rice.

### ENCHILADAS

MOLE ENCHILADAS ..... XCG 46.28 \$26.00

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

GREEN ENCHILADAS ..... XCG 46.28 \$26.00

Three corn tortillas stuffed with shredded chicken topped with green sauce and mozzarella cheese, served with Mexican rice and refried beans.

RED ENCHILADAS ..... XCG 46.28 \$26.00

Three corn tortillas stuffed with shredded chicken topped with Ranchera sauce and mozzarella cheese, served with Mexican rice and refried beans.

SHRIMP & LOBSTER  
ENCHILADAS ..... XCG 57.85 \$32.50

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

VEGETARIAN ENCHILADAS ... XCG 46.28 \$26.00

Three corn tortillas stuffed with sautéed spinach, mushrooms, onions, sweet corn, zucchini and tomato, served with refried beans.

### TACOS & BURRITOS

GRILLED BURRITO ..... XCG 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

VEGGIES

ARRACHERA TACOS ..... XCG 47.17 \$26.50

Arrachera (Skirt steak) in corn tortillas served with refried beans, onion, cilantro, guacamole sauce and a traditional recipe of red taquera sauce.

### 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 ..... XCG 57.85 \$32.50

STEAK ..... XCG 55.18 \$31.00

CHICKEN ..... XCG 48.95 \$27.50

CHICKEN & STEAK ..... XCG 55.18 \$31.00

VEGETARIAN ..... XCG 48.95 \$27.50

FISH ..... XCG 57.85 \$32.50

MIX ..... XCG 56.96 \$32.00





## Dinner

### SEAFOOD & PASTA

SPAGHETTI OR FETTUCCINE ..... XCG 32.93    \$18.50

In creamy chipotle and goat cheese sauce.

ADD GRILLED CHICKEN ..... + XCG 12.28    + \$6.90

ADD SHRIMP ..... + XCG 17.62    + \$9.90

RED SNAPPER YUCATECAN STYLE ..... XCG 57.85    \$32.50

Red Snapper with seafood served with mixed vegetables and rice.

SHRIMP AL TEQUILA ..... XCG 57.85    \$32.50

Shrimp sautéed with garlic and onion, flambéed with tequila and tomato sauce, served with rice and mixed vegetables.

FLAMBÉED TABLESIDE ..... + XCG 17.80    + \$10.00

FISH FILLET TIKIN XIC STYLE ..... XCG 57.85    \$32.50

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

LOBSTER SPECIALS ..... \$ Market Price

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

BUTTER CREAM SAUCE • GARLIC SAUCE • THERMIDOR • AJILLO SAUCE

### FROM THE GRILL

Include two of our side orders

RIBEYE 10oz ..... XCG 71.20    \$40.00

ARRACHERA STEAK ..... XCG 57.85    \$32.50

NEW YORK STEAK 12oz ..... XCG 65.86    \$37.00

FILET MIGNON ..... XCG 105.02    \$59.00

BEEF FILLET TAMPIQUEÑA ..... XCG 122.82    \$69.00

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

PATRONA FLAMBÉE, STEAK DIANE ..... XCG 110.36    \$62.00

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

EXTRA SIDE ORDERS ..... XCG 10.68    \$6.00

BAKED POTATO • FRENCH FRIES • MASHED POTATO

SWEET CORN • MIXED VEGETABLES • MEXICAN RICE



## Dinner

### DESSERTS

FLAN NAPOLITANO ..... XCG 18.69 \$10.50

Traditional Mexican custard, with a base of eggs, milk, vanilla, and caramelized sugar.

ICE CREAM ..... XCG 17.80 \$10.00

Ask your waiter for our different flavors.

CHOCOLATE CAKE ..... XCG 23.14 \$13.00

For chocolate cravings, try our signature take on the classic chocolate cake.

KEY LIME PIE ..... XCG 23.14 \$13.00

Our version of the American dessert, made with fresh limes and homemade Graham craker crust.

CHURROS ..... XCG 19.58 \$11.00

Fried dough strips sweetened with cinnamon and sugar served with chocolate syrup.

TRES LECHES CAKE ..... XCG 23.14 \$13.00

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!

### FLAMBÉE SPECIALS

Flambée at your table; available only for dinner time.

BANANA FLAMBÉE ..... XCG 35.60 \$20.00

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

CHERRIES JUBILEE ..... XCG 35.60 \$20.00

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

MANGO FLAMBÉE ..... XCG 35.60 \$20.00

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

### COFFEE & ESPRESSO

CAPPUCCINO ..... XCG 8.90 \$5.00

CAPPUCCINO MOCHA ..... XCG 10.68 \$6.00

CAPPUCCINO CARAMEL ..... XCG 10.68 \$6.00

LATTE ..... XCG 8.90 \$5.00

ESPRESSO ..... XCG 7.12 \$4.00

ESPRESSO DOPPIO ..... XCG 8.90 \$5.00

REGULAR COFFEE ..... XCG 7.12 \$4.00

ICED COFFEE ..... XCG 8.90 \$5.00

ICED COFFEE MOCHA ..... XCG 10.68 \$6.00

HOT CHOCOLATE ..... XCG 8.90 \$5.00

### TEA

VARIETY OF TEA ..... XCG 7.12 \$4.00

EXTRA SHOT ..... XCG 3.56 \$2.00

EXTRA SYRUP ..... XCG 3.56 \$2.00

WIPPED CREAM ..... XCG 3.56 \$2.00

### COFFEE FLAMBÉE

Flambée at your table; available only for dinner time.

XCG 36.49 \$20.50

FLAMBÉE ITALIAN COFFEE

Elaborate table-side preparation of flaming coffee drink involving Kahlúa and amaretto liqueur, served with vanilla ice cream.

FLAMBÉE MAYAN COFFEE

Elaborate table-side preparation of flaming coffee drink involving Kahlúa and Xtabentún liqueur, served with vanilla ice cream.

FLAMBÉE MEXICAN COFFEE

Elaborate table-side preparation of flaming coffee drink involving Kahlúa and tequila, served with vanilla ice cream.

FLAMBÉE SPANISH COFFEE

Elaborate table-side preparation of flaming coffee drink involving Kahlúa and brandy, served with vanilla ice cream.

FLAMBÉE IRISH COFFEE

Elaborate table-side preparation of flaming coffee drink involving Kahlúa and Jameson whiskey, served with vanilla ice cream.