



Welcome to El Patio

We offer you the finest traditional dishes from Mexico with a special touch.

*Live the experience of Jalisco and its tequilas,
Michoacán's famous culture
and colonial Oaxaca moles and cheeses!*

*Discover our exquisite traditional Mexican cuisine,
with its intense flavors and vivid colors.
Come and enjoy the culinary experience offered by our*

Executive Chef Antelmo Limón

Puerto Vallarta is in the state of Jalisco, one of the five Mexican states authorized to produce tequila, including international renowned brands such as

Don Julio, Herradura, Jose Cuervo, Cazadores, Sauza and others.

This beverage is internationally recognized and plays a very important part of Mexico's national heritage. Here at El Patio, you will have the opportunity to taste a few of the finest tequilas to delight your senses.

Tequila plays a major part in Mexican heritage and this is why Antelmo Limón chose to incorporate its flavor into his cuisine.

Antelmo and his team invite you to experience this delightful journey of flavor and color.

Enjoy!

Viva El Patio!

Viva México!

Starters

Jalisco style Panela cheese



*Fried Panela cheese served with Guajillo chili vinaigrette,
coriander oil and crispy corn*

El Patio Special Jalisco's classic recipe

*Stuffed homemade farmer bread with a pork ragout and refried beans
Accompanied by a fresh tomato and spicy veloute*

Pastor style Beef Carpaccio



*Sliced beef fillet marinated in Pastor vinaigrette
Served with a pineapple and coriander ceviche*

Mexican Fondue



*Melted Mexican mixed cheese
Served with a green tomato sauce
Accompanied by homemade tortillas*

Salads

Ranch Salad



*Roasted beet and goat cheese salad
Accompanied by red onion, mushrooms and chili*

Chef's Signature Salad



*Mixed organic lettuces, watercress and alfalfa sprouts,
tomatoes, cucumbers and avocados tossed with lime vinaigrette*

Mexican Salad



*Spinach salad with Panela cheese and mushrooms
Tortilla chips and blue agave vinaigrette*

Tomato Pie



*Warm sundried tomato pie with chipotle chili and cheese served over a mixed
salad and fresh chayote and carrot vinaigrette with a splash of extra virgin
olive oil*

Soups & Creams

Traditional Tortilla Soup



Served with Pasilla chili, fried tortilla, fresh cheese, avocado and fresh cream

National Poblano chili Cream



*Poblano chili cream with pumpkin flower ragout
Served with a Oaxaca cheese dumpling*

Sea World

Catch of the day



Pastor Style fish with avocado

Mother Earth

Stuffed Traditional Chile



Batter coated Poblano Chile stuffed with corn and cheese with a mirror of tomato sauce perfumed with laurel

Orchard Lasagna



*Poblano chili, spinach and black bean lasagna
Served with cheese and a creamy oregano sauce with tomato*

Holy leaf Chicken



*Chicken breast stuffed with shrimp and holy leaf
Potato pie tossed with a corn mushroom sauce
with a tequila reduction*

Northern Flank Steak



*Northern Sonora flank steak accompanied by sautéed Mexican sausages
grilled potatoes and chili served with a three chili sauce*

Pork medallion guava mole

*Pork tenderloin bathed in mole guava
accompanied by potato wedges and onion confit*

Desserts



Tribute to our orchard Litchi



*"Crème brulée" of litchi scented with a hint of tequila
Accompanied by a mandarin sorbet*

Guava Traveler

"Strudel" of guava served with a homemade vanilla sauce

Chocolate Veracruz

*Veracruz chocolate mousse with cinnamon stick,
Served with vanilla ice cream and Jamaica syrup*

Traditional Tres Leches Pie

*Traditional tres leches pie perfumed with eggnog
Served with crispy almonds garnish*

Exotic Crepes

Crepes of traditional Mexican sweets stuffed with caramelized fruits

Piñada



*Roasted pineapple served with an aged Caribbean rum
Accompanied by a prickly pear mousse*

*Do not hesitate to ask our waiters for more information
Regarding Gluten Free or Vegetarian meals*

Gluten Free



Vegetarian

