Welcome to El Patío

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 Patío, 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 Limon 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 Patío!

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 velouté

**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 brûlée" 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_