

APPETIZERS

AROS DE CALAMAR Fresh squid rings with our house made tartar sauce made with roasted jalapenos, on a side.	¢7.250
EMPANADAS TICAS Trio of empanadas (marinated chicken, beef, and beans with cheese) served with hot pepper sauce.	¢4.475
ENYUCADOS PATRON Cassava rolls filled with a mix of melted cheeses, served on pickled red cabbage and avocado. You won't be able to eat just one.	¢5.450
MR. GUACAMOLE Always fresh with habanero oil, cashew seeds, and tuber chips.	¢4.635
YUCA TICA Achiote-seasoned yucca with mashed beans and garlic mayonnaise.	¢5.450

Cravings

MEXICAN CORNER

HOUSE BURRITO Wrap with mashed beans, mozzarella cheese crust, house sauce, lettuce, tomato, avocado, served with seasoned potato wedges. (Choice of protein: fried chicken, beef, mixed carnitas, or mushrooms)	¢7.700
OUR QUESADILLA Served with homemade mashed beans, freshly prepared pico de gallo, creamy guacamole, and seasoned potato wedges. Choose between fried chicken, grilled beef, mixed carnitas, or fresh mushrooms.	¢7.850
CHILAQUILES SI O SI Tortilla strips bathed in red or green sauce, accompanied by pickled jalapeños, red onion, shredded chicken, melted mozzarella cheese, creamy sour cream, and fresh avocado.	¢7.250
CAZUELAS DE LA CASA <ul style="list-style-type: none"> • Mushrooms with mashed beans and buttery spiced mushrooms. • Meatballs in red sauce with mozzarella cheese and pickled red onions. • Chorizo and cheese, a melted blend of mozzarella, cheddar, and parmesan, with tortilla chips and pickled jalapeños. 	¢7.700

ALGUNOS ESPECIALES DE LA CASA

LA PATRONA Tangerine salad with cherry tomatoes, arugula, lettuce, avocado, cucumber, honey and lemon dressing, and cashews.	¢5.850
COME BACK TO LIFE WITH TUNA Fresh tuna ceviche with red onion, grilled pineapple, avocado, cilantro, lime, habanero oil, and tortilla chips.	¢5.850
RENÉ'S FAVORITE Pork crackling ceviche: pork crackling, green sauce, tangerine, pickled jalapeños, pickled red onion, and roasted scallion.	¢5.450
CAESARS CRUNCH AND MUNCH Crispy lettuce leaves, tender chicken, parmesan cheese, and tortilla chips, all drizzled with our Caesar dressing. Delicious!	¢5.450
HOUSE CEVICHE'S Sea bass ceviche with red onion, pickled jalapeño, avocado, tequila, and tuber chips.	¢4.850
ANTIPASTO Prosciutto, pepperoni, Grana Padano parmesan cheese, feta cheese, Kalamata and marinated black olives, peanuts, cashews, and focaccia.	¢6.450

TACOS & TACOS

BEEF TACOS

Grilled Angus beef chunks, served in corn tortillas, with a cheese crust, bacon, garlic mayonnaise, avocado, red salsa, and cilantro.

¢5.800

PULLED PORK TACOS

Shredded pork with papaya BBQ, pickled purple cabbage, apple chutney, and onions.

¢5.250

MAHI TACOS

Tempura-fried mahi-mahi, accompanied by pickled cabbage, chunky mango, and chipotle.

¢5.800

FUNGHI TACOS

Delicious sautéed fresh mushrooms and vegetables, mozzarella cheese, and avocado.

¢5.250

HOUSE BURGERS AND SANDWICHES

SLIDERS

3 mini burgers: Pulled pork burger, Buffalo chicken burger, Angus blend burger (caramelized onion, lettuce, provolone, and pickles).

¢9.250

CRISPY CHICKEN MELT

Breaded chicken breast, melted mozzarella, grilled tomato, lettuce, marinara sauce.

¢7.850

ROYAL WITH CHEESE

1/4 pound Angus beef patty, American cheese, onions, pickles, ketchup, and mustard.

¢8.750

JUICY QUEEN SIGNATURE

Brioche bun, Angus beef patty, provolone cheese, matryoshka lettuce, caramelized red onion, honey-glazed bacon, buttered and rosemary-infused mushrooms, basil aioli.

¢8.750

NAKED BURGER

Matryoshka lettuce, provolone cheese, avocado, and roasted jalapeño relish, dressed with a brioche bun (optional).

¢7.250

KID'S BURGUER

Brioche bun, house sauce, lettuce, tomato, 100g Angus beef patty, and cheddar cheese.

¢5.300

Extra

Want to turn your burger into a work of art? Add any of the following for only ¢850 each: avocado, fried egg, bacon, caramelized onions, cheese, grilled tomato, pickled jalapeños, or sautéed mushrooms.

PULLED PORK SANDWICH

Ciabatta bread, coleslaw, pulled pork, papaya BBQ, pickles, and avocado.

¢8.965

CHORI-PATRON

Creole chorizo, ciabatta bread, cilantro chimichurri, sautéed onions, arugula, tomato, and provolone, the boss's favorite.

¢7.850

MAIN COURSE

CARIBBEAN RAVIOLI

Stuffed with shrimp, accompanied by Caribbean sauce, cherry tomatoes, and crispy ripe plantains.

¢8.800

PATRÓN RICE

Seafood guacho rice (shrimp, octopus, mahi-mahi, and mussels) with skirt steak, served with arugula salad.

¢11.450

CHICKEN WITH CILANTRO CHIMICHURRI

200 grams of chicken breast with cilantro chimichurri.

¢9.500

MAHI MAHI O.C

200 grams of mahi-mahi with orange and cardamom sauce.

¢11.450

TUNA EXPRESS

200 grams of grilled tuna with sesame seed crust and pineapple relish.

¢12.550

TAGLIATELLI WITH CHICKEN

In a creamy corn sauce, accompanied by yucca chips, and served with grilled chicken breast.

¢8.450

LOMITO & KALE

200 grams of certified Angus fillet, served with a kale escabeche.

¢15.700

SKIRT STEAK PGT

200 grams of certified Angus skirt steak, served with a thyme-infused Pico de Gallo.

¢15.700

OREGANO RIB EYE

300 grams of certified Angus ribeye, with fresh oregano sauce.

¢17.850

OCTOPUS WITH CILANTRO CHIMICHURRI

200 grams of grilled octopus, with cilantro chimichurri.

¢15.850

Choose two options: Charro beans, Red rice, Tubers puree, Garden salad.