




# APPETIZERS

|   |       |
|---|-------|
| MEXICAN CAPRESE  | \$180 |
| Slices of panela cheese and grilled nopales with cilantro pesto                                   |       |
| TUNA TARTAR   | \$220 |
| Citric fruits, spinach and slices of avocado  |       |
| AGUACHILE SHRIMP  | \$295 |
| Spicy shrimp ceviche Sinaloa style  |       |
| GUACAMOLE        | \$220 |
| PACIFIC OCEAN TRILOGY   | \$275 |
| Fish, octopus and shrimp at 3 different styles of our Mexican coasts                              |       |
| ZUCCHINI ROL     | \$160 |
| Stuffed with panela and arúgula on cilantro pesto   |       |
| FONDUE CHEESE   | \$175 |
| Melted mozzarella with mushrooms and a touch of spanish chorizo                                   |       |
| TRADITIONAL SOFT TACOS (3)  | \$195 |
| Fish, Octopus, Shrimp, Chicken, Spanish Chorizo or Steak  |       |



## MEXICAN FAVORITES

|   |       |
|---|-------|
| SOPECITOS (4)   | \$215 |
| CRISPY TACOS (4)  | \$215 |
| TOSTADAS (3)  | \$195 |
| ENCHILADAS (Green or Red)   | \$240 |
| CARNE EN SU JUGO     | \$240 |
| CHIMICHANGAS (2)  | \$290 |
| TAMALES (2)   | \$170 |
| CHILES RELLENOS (2)  | \$280 |

# SOUPS & SALAD

EL PATRÓN SALAD



\$280

Baby spinach, bell pepper, caramelized walnuts, goat cheese, fresh blueberries & mangos, balsamic, apple-habanero vinaigrette

TORTILLA SOUP



\$175

Corn, guajillo and tomatoe broth with panela cheese, avocado and fried slices of tortilla

CHILPACHOLE

\$360

Corn thickened seafood soup, based on crab and dried chilies. authentic from Veracruz, clásic and exquisite!

SPINACH SOUP



\$180

Baby spinach, fresh cheese, pan fried squash and carrot

## CUERVITO'S MENU

- ⇒ 2 Mini Burgers & Fries \$195  
1 beef, 1 shrimp
- ⇒ 3 Cheese quesadillas \$195  
1 Spinach, 1 mushrooms, 1 nopal



## TEQUILA FLIGHT

- ◆ CENTENARIO \$350
- ◆ CAZADORES \$500
- ◆ TIERRA NOBLE \$650
- ◆ FAMILY RESERVE \$800

3 SHOTS, 3 DIFFERENT KINDS, WHITE, RESTED & AGED

DO YOU HAVE TIME?  
ASK FOR TEQUILA TASTING CLASS  
HOSTED BY JORGE CUERVO

## WINE BY THE GLASS

El Andariego Macabeo Sauvignon Blanc España 2017 \$90

Las Moras Malbec Argentina 2019 \$125



# MAIN DISHES

## MOLCAJETE (2 PERSONS)

Nopal, scallions, panela cheese & avocado in molcajete sauce

|                 |       |
|-----------------|-------|
| Chicken         | \$440 |
| Steak or Shrimp | \$660 |
| Seafood         | \$750 |

OCTOPUS (Ajillo Style) \$590

TUNA AL CILANTRO \$475

On cilantro sauce with rice and organic veggies

PUERTO SAN CARLOS SHRIMP \$575

At your own taste, choose one. Al Mezcal, Al tequila, Garlic, butter, breaded, Diabla, Ajillo or Rancheros.

CABO SEAFOOD PLATE (2 persons)  \$899

Combination of fresh local seafood and lobster tail per person

Cooked and served on our chefs vinaigrette

KALHUA STYLE PRAWNS  \$1,190

Four prawns wrapped with bacon, sautéed with brandy and mushrooms and flambé with Kahlua and a touch of agave honey

ARRACHERA ROLL \$640

Pan fried potato & molcajete sauce

AZTEK BEEF FILET  \$775

Melted with Oaxaca cheese, on grilled nopal, corn tortilla & beans, with huitlacoche, and molcajete sauce

ASK FOR THE CATCH OF THE DAY & FRESH LOBSTER



## MEXICAN PLATTER!

Combination of traditional Mexican food,  
Chile Relleno, Tamal, Tostadas, Sopes, Enchiladas,  
Crispy Tacos & Arrachera Steak,  
served with guacamole rice and beans

\$380 per person, minimum 2 persons

PRICES ARE IN PESOS, INCLUDES 16% TAX

## SIGNATURE MARGARITAS

- ⇒ MARGARITA AL PASTOR
- ⇒ AVOCADO & CILANTRO
- ⇒ CUCUMBER
- ⇒ MANGO
- ⇒ BLUEBERRY
- ⇒ WATERMELON
- ⇒ STRAWBERRY
- ⇒ HIBISCUS
- ⇒ CHILE SERRANO
- ⇒ MAYAN MARGARITA



\$220

## MORE TEQUILA COCKTAILS

- ◆ CANTARITO \$220

Orange, Grapefruit and lime juice, all natural fresh squeezed, seasalt and squirt

- ◆ PALOMA \$180

Lime juice, seasalt & squirt

- ◆ VAMPIRO \$200

Clamato, OJ, Lime, seasalt & squirt

- ◆ BATANGAS \$180

Coke, lime and seasalt

- ◆ TEQUILA SUNRISE \$180

OJ & a drop of granadine

- ◆ TORO BRAVO \$180

Kahlua on the rocks

- ◆ PETROLEO \$140

Shot with worcestershire sauce, Maggi, salt & pepper

- ◆ SUBMARINO \$200

Beer in a mug with a shot of tequila upside down

- ◆ TEQUIPOLITAN \$200

Grand marnier, cranberry juice & lime

- ◆ ENVIDIA \$180

Pineapple juice and blue curacao