




APPETIZERS

MEXICAN CAPRESE 	\$230
Panela cheese, grilled nopal and cilantro pesto	
*TUNA TARTAR	\$370
Citric fruits, spinach and avocado	
*AGUACHILE SHRIMP	\$415
Spicy shrimp ceviche, Sinaloa style	
ARTISANAL GUACAMOLE	\$260
ZUCCHINI ROL 	\$215
Stuffed with panela, cherry tomato, spinach and basil pesto	
FOUNDE CHEESE	\$295
Farm mushrooms, Spanish chorizo	

SOUPS & SALAD

EL PATRON SALAD 	\$395
Baby spinach, bell pepper, caramelized walnuts, goat cheese, balsamic, apple-habanero vinaigrette	
TORTILLA SOUP 	\$270
Corn, guajillo and tomato broth, panela cheese, avocado and fried slices of tortilla	
SPINACH SOUP 	\$270
Baby spinach, cilantro fresh cheese, pan fried squash and carrot	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



MEXICAN FAVORITES

SOPECITOS (4) Shredded beef or chicken	\$250
CRISPY TACOS (4) Shredded beef or chicken	\$250
CHICKEN ENCHILADAS (Green, Red or Mole)	\$390
CARNE EN SU JUGO 	\$340
TAMALES (2) 	\$220
CHILES RELLENOS (2) Veggie or Cheese	\$440
TRADITIONAL SOFT TACOS (3) Fish, Chicken, or Spanish Chorizo	\$240

CUERVITO'S MENU

⇒ Carrot sticks	\$120
⇒ 3 Cheese quesadillas	\$195
⇒ Crispy Chicken Tacos	\$210



RESERVE FOR TEQUILA TASTING CLASS

HOSTED BY JORGE CUERVO AT-
WWW.CUERVOSHOUSE.COM/RESERVE

MAIN DISHES

MOLCAJETE (2 PERSONS)

Nopal, scallions, panela cheese & avocado in molcajete

Arrachera Steak or Shrimp \$1,350


Seafood \$1,690

Catch of the day, octopus, shrimp and scallops

AJILLO PACIFIC OCTOPUS  \$970
Half big local Octopus ajillo sauce

TUNA AL CILANTRO \$675
On cilantro sauce with rice and organic veggies

PUERTO SAN CARLOS SHRIMP \$890
At your own taste, choose one. Al Mezcal, Al tequila, Garlic, butter, breaded, Diabla, Ajillo or Rancheros.

KALHUA STYLE PRAWNS  \$1,150
Three prawns wrapped with bacon, sautéed with brandy and mushrooms and flambé with Kahlua and a touch of agave honey

AZTEK BEEF FILET  \$920
Grilled, on blue corn, nopal with Oaxacan cheese, huitlacoche and molcajete sauce

CATCH OF THE DAY \$720

FRESH LOBSTER \$1,250



MEXICAN PLATTER!

Combination of traditional Mexican food,
Chile Relleno, Tamal, Tostadas, Sopas, Enchiladas,
Crispy Tacos & Arrachera Steak,
served with guacamole rice and beans
\$620 per person, minimum 2 persons

MEXICAN COFFEE (FLAMBÉ) \$360

PRICES ARE IN PESOS, INCLUDES 16% TAX

TEQUILA COCKTAILS \$295

♦ PALOMA

Lime juice, seasalt & squirt

♦ VAMPIRO

Clamato, OJ, Lime, seasalt & squirt

♦ BATANGAS

Coke, lime and seasalt

♦ TEQUILA SUNRISE

OJ & a drop of granadine

♦ TORO BRAVO

Kahlua on the rocks

♦ PETROLEO

Shot with worcestershire sauce,
Maggi, salt & pepper

♦ SUBMARINO

Agave beer in a mug
with a shot of tequila upside down

♦ TEQUIPOLITAN

Grand marnier, cranberry juice
& lime

♦ ENVIDIA

Pineapple juice
and blue curacao

♦ MEXICAN MULE

Agave beer & lime

SIGNATURE MARGARITAS

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



\$360

Traditional Cocktail from Tequila Town

THE ONE & ONLY BEER AGAVE BEER

San Miguel de Allende, Guanajato \$160

TEQUILA FLIGHT

♦ CENTENARIO	\$450
♦ CAZADORES	\$500
♦ TIERRA NOBLE	\$650
♦ FAMILY RESERVE	\$800

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