


APPETIZERS

MEXICAN CAPRESE  \$275
Panela cheese, grilled nopal and cilantro pesto

*TUNA TARTAR \$440
Citric fruits, spinach and avocado


*AGUACHILE SHRIMP \$475
Spicy shrimp ceviche, Sinaloa style


ARTISANAL GUACAMOLE \$280


ZUCCHINI ROL  \$260
Stuffed with panela, cherry tomato, spinach and basil pesto

FOUNDE CHEESE \$295
Farm mushrooms, Spanish chorizo

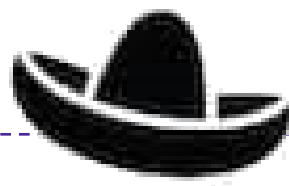
SOUPS & SALAD

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	\$270
CRISPY TACOS (4) Shredded beef or chicken	\$350
CHICKEN ENCHILADAS (Green, Red or Mole)	\$490
CARNE EN SU JUGO 	\$410
TAMALES (2)	\$250
CHILES RELLENOS (2)  Veggie or Cheese	\$490
TRADITIONAL SOFT TACOS (3) Fish, Chicken, or Spanish Chorizo	\$340

CUERVITO'S MENU

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



RESERVE FOR TEQUILA TASTING EXPERIENCE

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

MAIN DISHES

MOLCAJETE (2 PERSONS)

Nopal, scallions, panela cheese & avocado in molcajete

Arrachera Steak or Shrimp \$1,650

Seafood \$1,990

Catch of the day, octopus, shrimp and scallops

AJILLO PACIFIC OCTOPUS  \$1,100

Local Octopus ajillo sauce

TUNA AL CILANTRO \$775

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  \$1,350

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

AZTEK BEEF FILET  \$1,120

Grilled, on blue corn, nopal with Oaxacan cheese, huitlacoche and molcajete sauce

CATCH OF THE DAY \$900

FRESH LOBSTER 1.5 POUNDS AT LEAST \$1,650



MEXICAN PLATTER!

Combination of traditional Mexican food,
Chile Relleno, Tamal, Tostadas, Sopas, Enchiladas,
Crispy Tacos & Arrachera Steak,
served with guacamole rice and beans
\$690 per person, minimum 2 persons

PRICES ARE IN PESOS, INCLUDES 16% TAX

BEVERAGES

All our cocktails are made at the moment
with fresh fruit!

TEQUILA COCKTAILS \$325

♦ 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 /17 oz

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

\$390



TRADITIONAL FROM TEQUILA TOWN

CANTARITO

MEXICAN COFFEE (FLAMBÉ)

\$550

THE ONE & ONLY BEER

AGAVE BEER

San Miguel de Allende, Guanajato \$160

TEQUILA FLIGHT

- ♦ TRADITIONAL \$550
- ♦ PREMIUM \$820
- ♦ SPECIAL RESERVE \$1,200

3 SHOTS, 3 DIFFERENT KINDS, WHITE, RESTED & AGED
ASK FOR TEQUILA TASTING CLASS HOSTED BY JORGE CUERVO