

APPETIZERS

MEXICAN CAPRESE  \$195
Panela cheese, grilled nopal and cilantro pesto

*TUNA TARTAR \$270
Citric fruits, spinach and avocado


*AGUACHILE SHRIMP \$340
Spicy shrimp ceviche, Sinaloa style


ARTISANAL GUACAMOLE \$240


ZUCCHINI ROL  \$195
Stuffed with panela, cherry tomato, spinach and basil pesto

FOUNDE CHEESE \$220
Farm mushrooms, Spanish chorizo

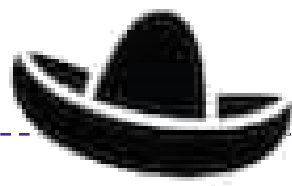
SOUPS & SALAD

EL PATRON SALAD  \$320
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  \$220
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	\$215
CRISPY TACOS (4) Shredded beef or chicken	\$215
CHICKEN ENCHILADAS (Green, Red or Mole)	\$290
CARNE EN SU JUGO 	\$240
TAMALES (2) 	\$170
CHILES RELLENOS (2) Veggie or Cheese	\$350
TRADITIONAL SOFT TACOS (3) Fish, Chicken, or Spanish Chorizo	\$195

CUERVITO'S MENU

⇒ Carrot sticks	\$120
⇒ 3 Cheese quesadillas	\$195
⇒ Crispy Chicken Tacos	\$140



RESERVE FOR TEQUILA TASTING CLASS

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 \$1,100


Seafood \$1,490


Catch of the day, octopus, shrimp and scallops

AJILLO PACIFIC OCTOPUS  \$870
Half big local Octopus ajillo sauce

TUNA AL CILANTRO \$475
On cilantro sauce with rice and organic veggies

PUERTO SAN CARLOS SHRIMP \$725
At your own taste, choose one. Al Mezcal, Al tequila, Garlic, butter, breaded, Diabla, Ajillo or Rancheros.

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

AZTEK BEEF FILET  \$875
Grilled, on blue corn, nopal with Oaxacan cheese, 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
\$420 per person, minimum 2 persons

PRICES ARE IN PESOS, INCLUDES 16% TAX

TEQUILA COCKTAILS \$220

◆ 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



\$340

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