

SOMETHING TO SHARE

- Fish Ceviche** GF 🐟 29
Lime cured fish of the Day, charcoal jalapeño caldillo, pineapple, cucumber, onion & coriander salad. Accompanied by tostadas
- Octopus Tostadas** GF 🌿 25
Octopus in chile salsa, garlic, guacamole, crispy leek on a crispy corn tostada
- Fish Tostadas** 🌿 GF 🐟 24
Fish of the day steamed in a guajillo salsa, Mexican herbs & avocado Sauce
- Traditional guacamole** VG GF V 16
La Patrona's speciality, avocado, fresh tomato, coriander, onion, chilli, and lime, prepared at your table. Served with purple corn chips and a touch of jalapeño chilli.
- Chilaquiles** GF VG 🌿 25
Crispy corn strips lightly fried, accompanied by shredded beef or chicken in tomatillo sauce, red onion, cilantro, queso fresco, refried beans & sour cream
- Elotes** GF VG 15
Four street-style char-grilled corn with mayonnaise, queso fresco & ground chilli on a corn husk bed.
- Tamal del dia (tamal of the day)** 🌿 GF VG 20
Corn dough tamal, steamed and wrapped in a corn or banana leaf, the filling varies depending on the chef's creativity.
- Cochinita Pibil Flautas** GF 🌿 24
Rolled crispy tortilla filled with slow-cooked achiote pork in a tomato sauce, with a blanket of lettuce, onion, habanero salad, queso fresco & sour cream

TACOS (2 TACOS PER SERVE)

- Tacos de Pescado** 🐟 🌿 22
Beer-battered orange roughly, cheese, chipotle mayo, purple cabbage & carrot salad, chile de arbol salsa on the side.
- Tacos al pastor** GF 🍷 22
Mexico City style guajillo & achiote marinated pork, char-grilled pineapple, onion, cilantro & Chile de arbol salsa.
- Tacos de carne asada** 🌿 GF 22
Rump on a costra of grilled cheese, avocado salsa, pico de gallo, onion & salsa de chile de arbol.
- Cochinita Pibil Tacos** 🍷 GF 22
Slow cooked achiote pork, onion, habanero salad, arbol salsa on the side
- Taco Vegano** VG V GF 20
Potato, onion, Jalapeño & Pan seared corn on a bed of pipian mole, tomatillo salsa on the side.
- Chicken Tacos** GF 22
Adobo guajillo grilled chicken thigh, pico de gallo, guacamole & chipotle salsa.

SALAD

- Ensalada de Sandia** V 13
Crunchy cucumber, watermelon and orange salad with tajin
- Huerto Salad** GF VG V 15
Mixed lettuces, black beans, cactus, pepitas, cherry tomato, crispy tortilla, and jalapeño dressing

FAVORITOS DE LA PATRONA (Mains)

- Birria Beef Tacos** GF 🌿 34
Slow-cooked beef birria infused with dried chilli & spices, mozzarella & cilantro, accompanied by its hot broth perfect for dipping.
- Camarones a la Diabla** GF 🌿 🍷 42
Tequila flamed king prawns, garlic, salsa macha, accompanied by crispy cheese, rice, fresh salad with pepitas, cherry tomatoes & jalapeño dressing.
- Enchiladas Rojas** GF 🌿 39
grilled chicken rolled in three corn tortillas, coated in mild entomatada sauce, mozzarella, red onion, cilantro, sour cream, feta & refried beans & rice on the side.
(Vegetarian & vegan option available)
- Pipian Mole Fish** GF 🐟 🍷 42
Pan-seared fillet of Barramundi on a bed of pipian mole, Mexican rice & seasonal vegetable guisado
- Pork Costillas (Great for sharing)** GF 40
Bbq collar pork ribs marinated with chilli adobo, served with char-grilled corn, sprinkled with smoked chilli powder & quesadillas, chipotle sauce on the side
- Huarache** V GF 40
Grilled rump steak on a bed of thick corn masa (flat bread), melted cheese, cactus salad, re-fried black beans, pico de gallo, fetta, sour cream & chipotle salsa
Vegetarian / Vegan options available.
- Molcajete Mixto (Great for sharing)** 🍷 GF 79
Make your tacos. Our traditional molcajete contains, Chorizo, rump, guajillo grilled chicken thigh, octopus & prawns, rice, cactus salad, grilled shallots, chilli asado with a side of white corn tortillas and chipotle salsa.

SIDES

- Refried beans** ^{V GF VG} 4
Traditional black beans served with feta (vegan optional)
- Mexican rice** ^{GF V} 4
Rice of the day
- Basket of corn chips** ^{GF V} 4
- Guacamole** ^{V GF} 3
House Guacamole
- Salsa macha** 3
Our hottest nutty salsa prepared from dried chillies.
- Chipotle chilli salsa** ^{V VG} 3
- Chile de arbol salsa** ^{V VG} 3
- Salsa Verde** ^{VG V} 3
Jalapeño, Avocado & cilantro salsa
- Chiles toreados** 5
Mexican-style grilled jalapeño and onions with Worcestershire sauce.

CHILDREN (10 years and under)

- Baby chilaquiles** ^{GF VG} 12
Crispy corn tortilla strips, lightly fried, melted mozzarella, fetta, refried beans and sour cream (with chicken) 15
- Quesadillas** ^{VG GF} 12
Toasted tortilla with melted mozzarella cheese accompanied with rice
add chicken 15

ALGO DULCE (Something sweet)

- Tres leches & flan cake** 14
Traditional moist three milk cake filled with cheesecake drenched in rum and three leches infusion, popcorn infused cream (18+)
- Nieve de Plaza** ^{V GF} 16
Seasonal Mexican-style fruit sorbet, accompanied by strawberry & mango mini iceblocks, chamoy & tajin salsa.
- Cinnamon churros** 14
Rolled into cinnamon & sugar, served with Mexican chocolate ganache & whipped cream (vegan with no chocolate mouse)
- Carajillo Nixta** ^{GF} 18
Our signature digestive Cocktail with espresso & Corn Nixta Liqueur.
(18+)



GF Gluten free, - VG Vegetarian
V Vegan- DF dairy free.

One Bill Per Table

LA PATRONA

MEXICAN CUISINE