

PATZCUARO'S

EST. 1978



ENTREES

Bistek a la Mexicana

Grilled steak smothered in a slow simmered Mexican salsa. Served with rice, beans, & tortillas

\$11.00

Milanesa con Papas

Lightly breaded carne asada steak served with fried potatoes, guacamole, lettuce, tomato, & tortillas

\$11.00



Chuletas a la Mexicana

Two grilled pork chops smothered in a slow simmered Mexican salsa. Served with rice, beans, & tortillas.

\$11.00

Carnitas Michoacan

Slow simmered pork, marinated in special spices. served with pico de gallo, guacamole, beans & tortillas.

\$10.00



Carne Adovada

Cubed pork sauteed in Adovo (a mild red sauce) served with rice, beans & tortillas.

\$10.00

Fajitas

Marinated strips of beef or chicken, grilled with bell pepper & onion. Served with guacamole, pico de gallo, and tortillas.

\$11.00

Combination Plate

One smothered bean burrito, one chile relleno (crispy or soft), & one bean tostada

\$10.00

Flautas

Shredded beef rolled in corn tortillas, then deep fried and topped with guacamole, lettuce, onion, tomato, and sour cream

\$9.00

Carne a la Tampiquena

Grilled carne asada steak served with one chicken enchilada, rice, beans, & tortillas

\$11.00



Plato de Chile Verde

Pork smothered with green chile. Served with rice, beans, & tortillas

\$9.00

Puntas a la Mexicana

Beef strips grilled with onion and tomato then smothered with green chile. Served with rice, beans, & tortillas.

\$9.00

Enchiladas Rojas

Three jack cheese enchiladas smothered with a mild red chile sauce and cheese. Served with rice & beans.

\$9.00

Enchiladas Patzcuaro

Three chicken enchiladas smothered with green chile and cheese. Served with rice & beans

\$9.00

Huevos Rancheros

Three fried eggs smothered with green chile. Served with rice, beans & tortillas.

\$7.50

Huevos con Chorizo

Three Eggs scrambled with homemade Mexican sausage. Served with rice, beans, & tortillas

\$7.50

Chile Rellenos

Two large green chiles stuffed with Jack cheese, fried in a fluffy egg batter, then smothered with green chile. Served with rice, beans, and tortillas. (Can be served soft or crispy)

\$9.00

SEAFOOD

Camaron al Mojo de Ajo

Shrimp sauteed in olive oil, garlic & lime juice. Served with rice, lettuce, tomato, & tortillas.

\$12.00



Camaron a la Mexicana

Shrimp sauteed in olive oil smothered with a slow simmered Salsa Mexicana. Served with rice, lettuce, tomato, & tortillas.

\$12.00

Cocktel de Camaron

Shrimp cocktail topped with diced onion, jalapeno, cilantro, & avocado slices. Served with crackers.(pictured)

\$12.00

Pescado al Mojo de Ajo

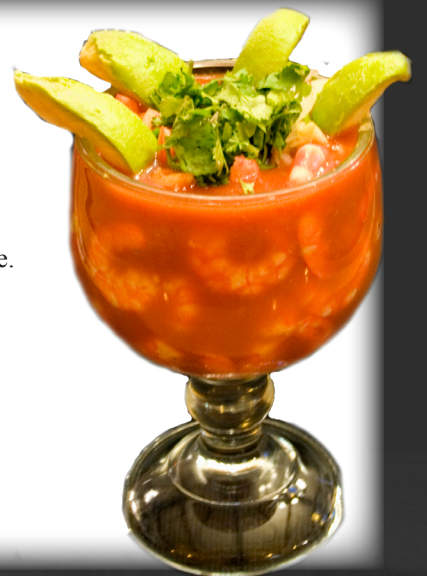
Fish filet sauteed in olive oil, garlic & lime juice. Served with rice, lettuce, tomato, & tortillas.

\$12.00

Pescado a la Mexicana

Fish filet sauteed in olive oil smothered with a slow simmered Salsa Mexicana. Served with rice, lettuce, tomato, & tortillas.

\$12.00



Pátzcuaro is hidden high in the mountains of Michoacán at 7130 feet of elevation. It is veiled from the outside world by a curtain of high pine trees. To the north is Lake Pátzcuaro, one of Mexico's highest lakes. The butterfly fishermen, who dip their nets into the lake in search of whitefish, have become a trademark of Pátzcuaro.



What is with the Logo?



The logo is actually a mask worn by dancers while performing the Danza de los Viejitos (dance of the old men). It is a humorous dance where performers wear masks of old people along with their typical campesino clothing. The dance starts out with aching and hunched over old men, with minimal movements. These movements turn into vigorous dancing combined with trembling and coughing and falling over by the "old men". The dance has lost its original meaning, and has now come to represent the richness of life expressed in a dance. The Danza de los Viejitos originated in Patzcuaro and has since become the national dance of Michoacan.

Botanas

Nachos
Chips smothered with cheese, beans, guacamole, sour cream, and jalapenos. \$7.00

Guacamole salad (small or large) M/P

Chili Cheese Dip \$5.00

Extra chips or salsa (dine in 1st one free) \$1.50

Tacos

Carnitas (4) Marinated pork.

Carbon (4) steak grilled with onion & tomato.

Asada (4) Grilled strips of steak.

Adovada (4) Pork marinated in adovo (mild red sauce).

Buche (4) Pork stomach.

Cabeza (4) Beef cheek meat.

Albanil (4) Strips of steak grilled with onion, potato, & jalapeno \$8.00

Burritos

All burritos are served with beans inside, smothered with green chili & cheese, then topped with lettuce, and tomato.

Bean \$5.00

Carnitas \$7.00

Carbon \$7.00

Chicken \$7.00

Chile Relleno \$8.00

Huevo con Chorizo \$8.00

Make any burrito deluxe by adding sour cream and guacamole \$2.00

Please only one check per table

all substitutions at least \$.50 extra

15% gratuity added to all parties of six or more

Tortas

Chile Relleno, Milanese, Carnitas, or Huevo Con Chorizo. A Mexican sandwich with lettuce, tomato, onion, jalapeno, & guacamole. \$6.00

Caldo de Res

Beef stew served with rice & tortillas. \$8.00

Menudo

Tripe soup. Served Saturday and Sunday only. \$7.00

Tostadas

All tostadas served with lettuce, tomato, & cheese.

Bean \$2.50

Guacamole. \$3.50

A La Carte

Beans or Rice \$2.00

Tortillas \$1.00

Taco or Enchilada \$3.00

Chile Relleno \$3.00

Flauta \$3.50

Papas (fried potatoes) \$3.00

Sour Cream \$2.00

Pico de Gallo \$2.00

Cheese \$2.00

Postres

Sopapillas (1) \$2.00

Flan \$3.00

Fried Ice Cream \$4.50

To Go

Salsa or Green Chili (pint) \$6.00

Chips \$2.00

Beans (pint) \$3.50

Rice (pint) \$4.00

Drinks

Coffee, Lemonade, Tea or Soda (ONE REFILL) \$2.00

(Coke, Diet Coke, Orange, Sprite, and Mr.Pibb)

Liquados (NO REFILLS) \$3.00

A neighborhood favorite for over 30 years and is always made with fresh fruit. Cantaloupe, Pineapple, Strawberry, Horchata (rice), & Jamaica (hibiscus flower).

Mexican Beer

Negra Modelo, Modelo Especial, Corona, Corona Light, XX Lager, XX Amber, Tecate, Tecate Light, Bohemia, Pacifico, Carte Blanca, Sol, Miller Chill.



DRINKS

Wine

Chardonay, White Zin, Merlot



Jumbo Margaritas



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